



A CHINESE NEW YEAR CELEBRATION

WITH

Daren Liew

THE AWARD-WINNING CANTONESE AND ASIAN CULINARY MAESTRO
CHEF PATRON OF NANYANG BLOSSOM, SELECTED FOR THE
MICHELIN GUIDE 2025 AND AWARDED 2 AA ROSETTES

Celebrate the year of the horse
with a bespoke, hand crafted, set menu exclusively
for ROSL, by world-class Executive Chef, Daren Liew



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SET MENU

VEGETARIAN MENU AVAILABLE UPON REQUEST

9 FEBRUARY – 3 MARCH 2026

THE ROYAL OVER-SEAS LEAGUE, LONDON

£56 PER PERSON

To begin

Hong Kong's jade seafood dumplings
Honey and pepper Hampshire pork puff

CHEF RECOMMENDS

Saicho Osmanthus Sparkling Tea, a light, floral aperitif from Xianyou County, China, perfectly paired with your starters. Scented with Osmanthus blossoms, this Tie Guan Yin oolong tea has notes of apricot, cucumber and custard apples.

Add for £6 **200ML** or £23 **750ML**

The reunion

Shanghai's Wu Xi-style seabass, mushroom, soy vinegar reduction
Sichuan 'Kung Pao' chicken with cashew nuts, ginger and chillies
China's sautéed broccoli, assorted mushrooms with goji berries and baby corn (v)
Olive and mushroom rice with pine nuts and edamame

Sweet memories

Cantonese chilled red bean Azuki soup with coconut cream and sesame dumpling

CHEF RECOMMENDS

Saicho Jasmine Sparkling Tea, a refreshing aperitif from Fuding, Fujian province, China, perfectly paired with your dessert. Infused with the fragrance of jasmine blossoms, this green tea unfolds a delicate floral bouquet, complemented by nuanced hints of apple sherbet, lychee and vanilla.

Add for £6 **200ML** or £23 **750ML**

Gong xi fa cai

HAPPY NEW YEAR!

Fortune cookie

We use a wide range of ingredients in our kitchen, some of which may contain allergens. If you have a specific allergy or dietary requirements, please let us know. Our prices are inclusive of the current VAT rate. Please note, a discretionary 12.5% service charge has been added to your bill. 100% of this charge goes to the team members.