



indigo

THE BLUE MANSION

APPETISERS

BALIK SMOKED SALMON

*lumpfish caviar, rock melon,
shaved vegetable, lemon crème fraîche*

58

SOY GLAZED

WAGYU SHORT RIB

pickled vegetable, rocket, truffled pear purée

48

GRILLED TIGER PRAWN

*baby corn, oyster mushroom, fresh herbs,
coconut & lemongrass soup*

58

KIMCHI CLAM SOUP

enoki, coriander, seafood broth

36

WATER JAMBU SALAD

*tempura squid, dried cuttlefish, peanut,
fresh herbs, pomelo dressing*

36

GRILLED CHICKEN SALAD

*avocado, tomato, portabello,
basil-balsamic vinaigrette*

36



MAINS



LAMB LOIN

*eggplant, quinoa, fennel, basil,
pumpkin-miso velouté*

138

BLACK ANGUS TENDERLOIN

*portobello mushroom, caramelised onion,
potato cake, bourguignon sauce*

138



PAN SEARED RED SNAPPER

*scallop, corn, smoked duck,
curried cauliflower purée*

68

CHICKEN ROULADE

pea tendrils, turnip cake, honey soy

48

POACHED TOOTHFISH

*shrimp & waterchestnut dumpling,
bok choy, light soy*

108

PRAWN & SQUID SPAGHETTI

tomato, basil, extra virgin olive oil

78

MUSHROOM RISOTTO

*asparagus, slow cooked egg,
breadcrumbs, parmesan*

48



DESSERT

VALRHONA CHOCOLATE FONDANT // 32

with earl grey ice cream

CHOCOLATE GATEAU // 32

with brandied cherry and Chantilly cream

MANGO PANNA COTTA // 28

with coconut ice cream, sesame tuille, raspberry

BANANA CRUMBLE // 28

with blueberries, chocolate pearl and peanut butter ice cream

SPECIALTY COFFEES & TEAS

FRENCH MALONGO // 14

Coffee Varieties

HARNEY & SONS // 10

Tea Selections