



indigo

THE BLUE MANSION

## APPETISERS

### SEARED HOKKAIDO SCALLOP

*squid, pickled papaya, lime gel, lump  
caviar, spicy pickling jus*

58

### SEARED FOIE GRAS

*with pumpkin miso & soy caramel*

58

### CORN SOUP

*unagi, prawn, shimeiji, truffle oil*

58

### CHARGRILLED KING PRAWN CAPELLINI

*curried bisque, coriander oil, curry leaf, chive,  
torched ginger*

58

### YELLOW FIN TUNA SALAD

*anchovy, romaine, parmesan, garlic  
dressing*

48

### FRAGRANT DUCK LEG

*sweet potato, & honey ginger sauce*

38

## MAINS

### LAMB RENDANG

*biryani rice, cucumber raita*

78

### KAGOSHIMA WAGYU A3 SIRLOIN

*spinach, mushroom, potato cake, red wine juice*

260

### GRILLED ATLANTIC SALMON

*nasi ulam, local fruit salad &  
turmeric 'n' shellfish dressing*

68

### GRILLED CHICKEN

*spiced chicken, paprika sauce, turmeric  
potato, eggplant & chick peas*

48

### PARMESAN GNOCCHI

*Portobello, spinach, pine nut*

48

### PAN ROASTED COD FISH

*spinach, potato cake, nyonya sauce*

128

## DESSERTS

NYONYA TIRAMISU // 28

COCONUT ' & LIME GATEAUX // 30

*with mango sorbet*

CHOCOLATE FONDANT // 28

*with vanilla ice cream*

## SPECIALTY COFFEES AND TEAS

HARNEY & SONS // 10

*tea selections*

FRENCH MALONGO // 14

*coffee varieties*