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indigo

THE BLUE MANSION

E.GUIGAL WINE DINNER

22ND MARCH 2018 | THURSDAY | MYR 3.00+

FIRST

**CURED AMBERJACK**

PEACH & CAPSICUM SALSA, FRESH HERBS, CURRY-BUTTERMILK DRESSING

~E GUIGAL COTE DU RHONE BLANC~

SECOND

**CHICKEN TORTELLINI**

CLAM, PARMESAN, ZUCCHINI, BLACK TRUFFLE JUS

~E GUIGAL COTE DU RHONE ROSE~

THIRD

**CHARSIEW GLAZED CONGER EEL**

MONKFISH LIVER, CUCUMBER, SEAWEED CRACKER

~E GUIGAL HERMITAGE ROUGE~

FOURTH

**SMOKED DUCK BREAST**

ALMOND PUREE, FOIE GRAS PUFF, PLUM, CARDAMOM JUS

~E GUIGAL GIGODAS ROUGE~

FIFTH

**BRILLAT SAVARIN**

GRILLED PEAR, PECAN, GRANOLA, MAPLE SYRUP

~E GUIGAL CHATEANEUF DU PAPE~

&

**PETIT FOURS**