



## THREE COURSE LUNCH

RM 65

*Please select one dish for each course*

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THE BLUE MANSION

## FIRST

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### POACHED CHICKEN SALAD

*cucumber, mango, peanuts, coriander, kaffir lime, spicy miso dressing*

*\*available as a vegetarian option*

### ROAST BEEF SALAD

*pickled carrot, red cabbage, cucumber, basil, mint, rice puffs,*

*lemongrass & palm sugar dressing*

### LAMB TORTELLINI

*roasted eggplant, feta, mint, dried apricots, almonds, roasted tomato ragout*

### SOUP OF THE DAY

## SECOND

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### AUSTRALIAN BEEF TENDERLOIN

*spinach, bok choy, potato fondant, sweet soy*

### CHICKEN ROULADE

*chicken jerky, fried potatoes, bok choy, char siew glaze*

### PAN-SEARED SNAPPER

*garlic chive & dried shrimp dumpling, pumpkin, pea tendrils, light soy,*

*scallion & garlic oil*

### UMAMI RAMEN (v)

*bamboo shoots, shiitake, kelp, seaweed, tofu, mushroom consommé*

### SQUID INK RISOTTO

*grilled prawns, squid, clams, tomato, corn, fresh basil*

## THIRD

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### MANDARIN BUTTER CAKE

*vanilla ice cream & chocolate sauce*

### WHITE CHOCOLATE PANNA COTTA

*raspberry coulis & cookie crumbs*

### JACKFRUIT CRÈME BRULEE

*coconut cookie, pandan & coconut ice cream*

### COFFEE OR TEA

*subject to 6% SST and 10% service charge*