



THREE COURSE LUNCH

RM 65++

Please select one dish for each course

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indigo

THE BLUE MANSION

FIRST

POACHED CHICKEN SALAD

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

**available as a vegetarian option*

LAMB TORTELLINI

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

ROAST BEEF SALAD

*pickled carrot, red cabbage, cucumber, basil, mint,
rice puffs, lemongrass & palm sugar dressing*

SOUP OF THE DAY

SECOND

AUSTRALIAN BEEF TENDERLOIN (+20)

bok choy, potato fondant, sweet soy

CATCH OF THE DAY

cod croquette, zucchini, red capsicum puree, lemon mayo

SQUID INK RISOTTO

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

SMOKY BARBECUED CHICKEN

corn, cauliflower, coriander oil

UMAMI RAMEN (v)

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

THIRD

CARAMEL & BANANA TART

chocolate ice cream

CEMPEDAK CHEESECAKE

coconut & kaffir lime ice cream

COFFEE OR TEA



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ROAST BEEF SALAD

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

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LAMB TORTELLINI

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

SOUP OF THE DAY

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SMOKY BARBECUED CHICKEN

corn, cauliflower, coriander oil

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chocolate ice cream

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COFFEE OR TEA