



## THREE COURSE LUNCH

RM 65++

*Please select one dish for each course*

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indigo

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 (+20)

*bok choy, potato fondant, sweet soy*

### SMOKY BARBECUED CHICKEN

*corn, cauliflower, coriander oil*

### CATCH OF THE DAY

*cod croquette, zucchini, red capsicum puree, lemon mayo*

### 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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### CARAMEL & BANANA TART

*chocolate ice cream*

### CEMPEDAK CHEESECAKE

*coconut & kaffir lime ice cream*

### COFFEE OR TEA

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