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THE BLUE MANSION

Starters

“COLD LAKSA” marinated tuna, condiments of assam laksa, angel hair pasta, prawn reduction, mint oil	48	SPANISH SEA CUCUMBER spinach, smoked duck, hazelnut butter	98
STRAWBERRY & GRILLED WATERMELON white anchovies, cucumber, mint, avocado, watermelon vinaigrette	48	SEARED DUCK FOIE GRAS shine muscat, white wine gel, lemon crumb, local honey	78
CHICKEN LIVER PARFAIT shallot jam, grilled bread	38	GRILLED KING PRAWN bean sprouts, quail egg, water convolvulus, fried shallot, prawn bisque, chilli oil	48
BLACK TRUFFLE & CHICKEN CHOWDER foie gras, corn, brioche croutons	48	PEAR SALAD (v) herb croutons, candied walnuts, smoked cheddar, salad leaves, honey balsamic vinaigrette	38

Mains

CHARGRILLED BLACK ANGUS TENDERLOIN spinach, mushroom and cheese parcel, potato purée, bordelaise sauce Australia Wagyu M8 Tenderloin +72	148	RACK OF LAMB falafel, date purée, eggplant, carrot - cumin sauce, herb oil	148
PAN-SEARED HALIBUT crab risotto, asparagus, seafood broth, orange, cardamom oil	108	TERIYAKI GLAZED HOKKAIDO SCALLOP chayote, pumpkin gnocchi, basil, miso cream	98
ROASTED CHICKEN ROULADE mushroom dumpling, peas, pea tendrils, potato purée, chicken jus	58	DUCK SCHNITZEL peach, rocket, orange & duck jus	68
		MUSHROOM SPAGHETTI (v) broccolini, egg yolk, parmesan, garlic chips, shiitake broth	48

Dessert

BRANDIED CHERRY butter cake, white chocolate sabayon, cherry gel, orange cookie, dark chocolate sorbet			28
PANDAN & BROWN SUGAR PARFAIT coconut, mochi, cookie crumbs			24
CHOCOLATE EARL smoked almond ice cream, butterscotch, chocolate pearls, Earl Grey essence			28



subject to 10% service charge & 6% SST