



## 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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#### “COLD LAKSA”

marinated tuna, condiments of assam laksa, angel hair pasta, prawn reduction, mint oil

#### CHICKEN LIVER PARFAIT

shallot jam, grilled bread

#### PEAR SALAD (v)

herb croutons, candied walnuts, smoked cheddar, salad leaves, honey balsamic vinaigrette

#### WILD CAUGHT PRAWNS

bean sprouts, quail egg, water convolvulus, fried shallots, prawn bisque, chilli oil

#### TEMPURA SOFT SHELL CRAB

cucumber, tomato, coriander, spiced yogurt

#### SOUP OF THE DAY

please ask your server about today's special

### SECOND

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#### CHARGRILLED BLACK ANGUS TENDERLOIN (+65)

potato gratin, seasonal vegetables, green peppercorn sauce  
Australia Wagyu M8 Tenderloin (+180)

#### BEEF PIE

pea tendrils, cauliflower purée, caramelised onion jus

#### DUCK SCHNITZEL

peach, rocket, orange & duck jus

#### MUSHROOM SPAGHETTI (v)

broccolini, egg yolk, parmesan, garlic chips, shiitake broth

#### SEAFOOD STEW

fish, clam, squid, prawn, okra, cauliflower, chilli flakes, white wine, grilled garlic bread

#### PAN-SEARED RED SNAPPER

zucchini, clams, potato, black olives, squid, basil, seafood sauce

#### ROASTED CHICKEN BREAST

creamed spinach, potato purée, swiss brown mushrooms, chicken jus

### THIRD

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#### PANDAN & BROWN SUGAR PARFAIT

coconut, mochi, cookie crumbs

#### BLACK SESAME TART

#### CHOCOLATE & EARL GREY (+18)

smoked almond ice cream, butterscotch, chocolate pearls, Earl Grey essence

#### COFFEE OR TEA