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THE BLUE MANSION



INDIGO YEE SANG

cucumber, daikon, jicama, peanuts, pickled ginger, pomelo, sesame, seaweed, wonton crisps, jellyfish, house-cured red snapper, plum reduction

medium - RM58

large - RM108

**vegetarian option available*

THREE COURSE LUNCH

RM75++

Please select one dish for each course

FIRST

SOUP OF THE DAY

please ask your server about today's special

ORANGE & DATE SALAD *

smoked cheddar, candied walnuts, pomegranates, crisp spinach, lemongrass dressing

BLACK WINTER TRUFFLE (+48) *

sea urchin, picked mud crabmeat, egg white, garlic croutons

COLD 'LAKSA'

marinated blue fin tuna, condiments of penang assam laksa, fresh local herbs, prawn reduction, angel hair

DEEP-FRIED SOFT SHELL CRAB

papaya, pomelo, avocado purée, lime-coriander oil, aioli

STEAMED LAMB DUMPLINGS

eggplant, spinach, citrusy 'nam yue' sauce

SECOND

PARMESAN GNOCCHI *

eggplant, okra, feta cheese, raisins, lentils, murukku

CLAM CHOWDER

smoked beef sausage, potato, sweet corn kernels, broccoli, grilled bread

DUCK SCHNITZEL

persimmon, sweet potato mousseline, beetroot, rocket, smoked duck jus

PAN-ROASTED BARRAMUNDI

prawn croquette, grilled corn salad, green curry

ROASTED POUSSIN

nasi briyani, pickled vegetables, spicy tomato gravy

CHARGRILLED AUSTRALIAN ANGUS

TENDERLOIN (+48)

scotch egg, spinach, potato purée, beef jus
Australian Wagyu Sirloin M6 (+98)

THIRD

LANTERN TROPICALE (+18)

pineapple, white chocolate, calamansi, vanilla

WHITE CHOCOLATE & BARLEY PUDDING

with raspberry

TRIPLE CHOCOLATE BAVAROIS

COFFEE OR TEA

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Dinner Menu

Starters

ORANGE & DATE SALAD *	38
smoked cheddar, candied walnuts, pomegranates, crisp spinach, lemongrass dressing	
CAULIFLOWER SOUP *	58
pear, marinated shiitake, foie gras, garlic chive oil	
ALBA WHITE TRUFFLE *	78
sea urchin, picked mud crabmeat , egg white, garlic croutons	
HOKKAIDO SCALLOP	
golden chicken skin, cucumber, daikon, pomelo, sesame seeds, mandarin orange dressing	68
CLAMS IN WHITE WINE	
cauliflower, okra, chilli flakes, grilled garlic bread	38
COLD 'LAKSA'	
marinated blue fin tuna, condiments of penang assam laksa, fresh local herbs, prawn reduction, angel hair	48

Mains

BLACK TRUFFLE & PARMESAN GNOCCHI (v) macadamia, cauliflower, baby romaine, parmesan cream	68
ATLANTIC COD prawn croquette, grilled corn salad, green curry	128
ROASTED POUSSIN black truffle, sweet corn, celtuce, potato, basil, poultry jus	68
DUCK SCHNITZEL persimmon, sweet potato mousseline, beetroot, rocket, smoked duck jus	68
IBERICO LAMB RACK homemade lamb dumpling, pumpkin, kailan, turkey ham, spiced lamb jus, szechuan chilli oil	168
AUSTRALIAN WAGYU SIRLOIN M6 scotch egg, spinach, potato purée, beef jus	168

Dessert

LANTERN TROPICALE	38
pineapple, white chocolate, calamansi, vanilla	
DARK CHOCOLATE & WILD BERRIES	32
CHOCOLATE & ORANGE CAKE	
vanilla ice cream	32