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**THREE COURSE  
LUNCH**

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indigo

THE BLUE MANSION

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**RM78++  
PER PERSON**

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*select one dish for each course*

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**FIRST**

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**Seared Duck Foie Gras (+RM45)**

muy choi ragu, red chilli, spring onions

**Cured King Salmon**

toasted seaweed, citrus soy vinaigrette, pickled capsicum, coriander leaves, chilli oil, sesame seeds

**Soup of the Day**

please check with your server for the day's special

**Smoked Eel (+RM25)**

crispy tuile, apple salsa, dijon emulsion, pickled shallots, chives

**Frisée & Chicken Cracklings**

crispy chicken crackling, rocket leaves, broccoli, onions, baby red radishes, tamarind vinaigrette

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**SECOND**

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**Australian Beef Tenderloin (+RM50)**

baby spinach, mashed potatoes, sauteed mushrooms, sauce Bordelaise

\* Foie Gras (+RM40)

**Roasted Chicken Supreme**

sweet corn, cauliflower, sweet potato purée, poultry miso jus

\* Foie Gras (+RM40)

**Duck Leg Confit with Spiced Duck Jus**

taro purée, ginkgo nuts, sweet peas, hoisin duck jus

**Seared King Salmon**

mashed potatoes, baby spinach, cauliflower, poultry jus

**Truffle Mushroom Spaghetti (v)**

medley of mushrooms, pine nuts, balsamic, parmesan cheese, rocket leaves

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**THIRD**

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**HOUSE PREMIUM ICE CREAM**

**Truffle Sweet Corn**

sweet corn, truffle oil, crushed peanut

**Ondeh-Ondeh**

mochi bits, coconut, gula melaka

**COFFEE or TEA**

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*prices exclude 6% SST & 10% Service Tax*

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