



indigo

THE BLUE MANSION

4-COURSE TASTING MENU

RM250 PER PERSON

CURED KING SALMON

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

—

SMOKED EEL

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

or

TRUFFLE MUSHROOM SOUP

hokkaido scallop, pine nuts, truffle oil, chives

* Foie Gras +RM38

—

AUSTRALIAN BLACK ANGUS TENDERLOIN

garlic purée, baby spinach, sauce bordelaise, mashed potatoes

* Kagoshima Wagyu A4 +RM195

or

SEARED AUSTRALIAN SNAPPER

artichoke hearts, fingerling potatoes, dehydrated black olives, saffron velouté

or

SOUS VIDE CHICKEN SUPREME & FOIE GRAS

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

—

YUZU & STRAWBERRY “PARFAIT”

whipped mascarpone, strawberry granita, cookie crumble, chocolate ice cream



indigo

THE BLUE MANSION

6-COURSE TASTING MENU

RM350 PER PERSON

BLUE FIN TUNA “LAKSA” CAPELLINI

pineapple, mint, cucumber, torch ginger, kaffir lime powder, mint oil

HOKKAIDO SCALLOPS

pumpkin purée, lily bulbs, goji berries, hazelnut, essence of poultry

SEARED DUCK FOIE GRAS

muy choi ragu, red chilli, spring onions

SMOKED EEL

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

AUSTRALIAN BLACK ANGUS TENDERLOIN

garlic purée, baby spinach, sauce bordelaise, mashed potatoes

* Kagoshima Wagyu A4 +RM98

or

AUSTRALIAN LAMB RACK

pea purée, dukkah, roasted vegetables, rocket leaves, balsamic reduction, mint oil

or

SOUS VIDE PACIFIC COD

onion dashi broth, mixed mushrooms, scallions, kai lan

CHOCOLATE & ORANGE TEXTURES

chocolate ganache, orange purée, candied orange peel, chocolate cookie crumble, anise orange confit, chocolate tuile, chocolate ‘panna cotta’, chocolate ice cream

prices exclude 6% SST & 10% service tax

靛

indigo

THE BLUE MANSION

Dinner Menu

Starters

BLUEFIN TUNA 'LAKSA' CAPELLINI pineapple, mint, cucumber, torch ginger, kaffir lime powder, mint oil	78
SEARED DUCK FOIE GRAS muy choi ragu, red chilli, spring onions	68
CURED KING SALMON toasted seaweed, citrus soy vinaigrette, pickled capsicum, coriander leaves, chilli oil, sesame seeds	42
FRISÉE & CHICKEN CRACKLING SALAD crispy chicken crackling, rocket leaves, broccoli, onions, baby red radishes, tamarind vinaigrette	28
SMOKED EEL crispy tuile, apple salsa, dijon emulsion, pickled shallots, chives	45
HOKKAIDO SCALLOPS pumpkin purée, lily bulbs, goji berries, hazelnut, essence of poultry	68
SOUP OF THE DAY please ask our servers	28

Mains

CHARGRILLED AUSTRALIAN BLACK ANGUS TENDERLOIN garlic purée, baby spinach, sauce bordelaise, mashed potatoes * Kagoshima Wagyu Sirloin A4 (+160)	98
AUSTRALIAN LAMB RACK pea purée, dukkah, roasted vegetables, rocket leaves, balsamic reduction, mint oil	128
SOUS VIDE PACIFIC COD onion dashi, mixed mushrooms, scallions, kai lan	118
ROASTED CHICKEN SUPREME & DUCK FOIE GRAS sweet corn, cauliflower, sweet potato purée, poultry miso jus	88
PAN-ROASTED AUSTRALIAN SNAPPER artichoke hearts, fingerling potatoes, dehydrated black olives, saffron velouté	78
SEARED KING SALMON steamed clams in fish sauce, baby spinach, cauliflower, toasted garlic bread	68
DUCK LEG CONFIT WITH SPICED DUCK JUS taro purée, ginkgo nuts, sweet peas, hoisin duck jus	48
SAUTÉED PARMESAN GNOCCHI (V) zucchini, eggplant, capsicum, baby spinach, crème fraîche, parmesan	32
TRUFFLE MUSHROOM SPAGHETTI (V) medley of mushrooms, pine nuts, balsamic, parmesan, rocket leaves	32

Desserts

PASSIONFRUIT CURD PIE chantilly cream, strawberries	28
YUZU & STRAWBERRY 'PARFAIT' whipped mascarpone, strawberry granita, cookie crumble, chocolate ice cream	38
CHOCOLATE & ORANGE TEXTURES chocolate ganache, orange purée, candied orange peel, chocolate cookie crumble, anise orange confit, chocolate tuile, chocolate 'panna cotta', chocolate ice cream	38
HOUSE PREMIUM ICE CREAMS	18
ONDEH-ONDEH mochi bits, coconut, gula melaka	
SWEET CORN & TRUFFLE sweet corn, truffle oil, crushed peanuts	