

INDIGO AT HOME SPECIALS

To order, please call or Whatsapp Daniel at 012 460 2003 with the following details: Name, Address, Contact No, Your Order, Preferred Pick Up or Delivery Time

We will contact you shortly to reconfirm your order, details, amount, payment instructions and pick up/delivery time. • Free delivery for orders above RM50 • Last orders by 9pm

AFTERNOON TEA FOR 2 RM58

Tartlets truffle, mushrooms, fine herbs

Bruschetta chicken, mayonnaise, nigella seeds

Scones thick cream, homemade jams

Madeleines lemon zest, citrus sugar

Swiss Roll pulut hitam, red bean, sweetened cream

> **Puff Pastries** strawberries, cream

Truffles yuzu, chocolate, cocoa dust

Harney & Sons Tea

THE INDIGO FEAST FOR 4-6 RM268

Crispy Cod Cakes with Tartar Sauce (x4)

Frisée & Chicken Cracklings crispy chicken cracklings, rocket, brussels sprouts, tamarind vinaigrette, radishes, onions Smoked Eel +RM25 Cured Salmon +RM20

Chicken Supreme Florentine slow cooked chicken, creamy mushroom, baby spin<u>ach, toasted baguette</u>

Foie Gras +RM35

Truffle Mushroom Spaghetti (v)

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

Catch of the Day grilled with za'atar, yoghurt and mint

Creamy Mashed Potatoes with Poultry Jus

Brookie (x2)

Burnt Cheesecake (x2)



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INDIGO ROASTS

*24 hours pre-order required

AUSTRALIAN BONE-IN LEG OF LAMB

(2kg-2.5kg, serves 4-6)

Our roasted lamb leg lovingly rubbed with garlic, onions, parsley, lemon and secret spices, then cooked till melt-in-the-mouth tender* RM300

FREE RANGE ROAST CHICKEN

(1kg-1.2kg, serves 2-4)

Fragrant with garlic, shallots, coriander and cumin, our South East Asian chicken with a twist is moist and tender* RM58

WHOLE RED SNAPPER (600g-800g, serves 2-4)

House special Za'atar spices give an aromatic Arabic spin to fresh, wild-caught red snapper* RM68

Each roast comes with these accompaniments to complete the feast:

Medley of Roasted Vegetables

carrots, onions, cauliflower, capsicums, zucchini Creamy Mashed Potatoes

- Pickled Cucumbers & Cabbage Green Chilli Sauce
- Garlicky Toum Middle Eastern-style aioli

* Can also be made with a classic marinade of herbs and butter



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SNACKS

WRAPS

Glazed Fried Chicken spiced balsamic reduction, spring onions and sesame seeds	RM25	Pulled Lamb Wrap toum, yoghurt, lettuce, tomato, cucumber, pickled carrot, za'atar	RM32
Crispy Cod Cakes with Tartar Sauce (4 pieces) Calamari Rings with Tartar Sauce	RM28 RM22	Crispy, Chicken Wrap spicy paste, cheddar cheese, tomato, pickled carrots, cucumber, lettuce, honey mustard mayo	RM28

LARGER PLATES

Seared Snapper	RM28
mashed potatoes, roasted cauliflower, poultry jus	
Change to: Atlantic Salmon +RM8	
Duck Leg Confit with Spiced Duck Jus	RM38
pumpkin purée, cauliflower, hoisin duck jus	
Roasted Chicken Breast	RM28
sweet corn, mashed potatoes, sugar snap peas,	
miso poultry jus	
Stir-Fried Beef Tenderloin	RM32
tangy kimchi, sweet & spicy sauce, edamame,	
scallions, sesame seeds	
Chicken Parmigiana	RM28
house tomato coulis, mozzarella, sweet potato	
fries, green salad	
Australian Black Angus Tenderloin	RM58
mashed potatoes, baby spinach, mix mushroom,	
sauce bordelaise	

Slow-Cooked Lamb Pappardelle	RM32
house made pappardelle, rich lamb ragu,	
parmesan cheese, apricot, fresh herbs	
Gnocchi Primavera (v)	RM28
roasted vegetables, tomato coulis, baby	
spinach, parmesan cheese	
Truffle Mushroom Spaghetti (v)	RM28
medley of mushrooms, pine nuts, balsamic,	

WORK FROM HOME 3-COURSE LUNCH SET Mon - Fri | 11am to 3pm

parmesan cheese, rocket leaves

Enjoy a Frisée Crackling Salad or Soup of the Day and a dessert with every order of a main or wrap.



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WINES BY THE BOTTLE

REDS

Tempus Two Silver Series, South Australia (AU) ~ Merlot Lifted aromas of raspberries, plums, walnut and a hint of spice, smooth on the palate with soft tannins	RM78
Bodegas La Rosa Hereford Merlot - Malbec, Mendoza (ARG) ~ Malbec, Merlot Aromas of red berries and surprises in the mouth with flavours of cherries and blackberries	RM78
Angove Long Row Shiraz, South Australia (AU) ~ Shiraz Aromas of ripe berry and plum fruit, flavours of ripe blackberries and plums followed by fine, soft and smooth tannins	RM78
WHITES	
Bodegas La Rosa Hereford Chardonnay-Chenin, Mendoza (ARG) ~ Chardonnay, Chenin Blanc Abundant fresh flavours of apples and pineapples	RM78
Hole in the Water 2019, Marlborough (NZ) ~ Sauvignon Blanc Classic gooseberry, lime, grapefruit and tropical fruit, walnut and spice notes. Refreshing, with a crisp and clean finish	RM78
Angove Long Row Chardonnay, South Australia (AU) ~ Chardonnay Aromas of stone fruit, ripe melons and a hint of toasty oak. Toasty characters	RM78



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ROSÉ

Château Miraval Studio Rosé 2018, Provence (FR) ~ Cinsault, Grenache, Rolle, Tibouren Nose of fresh fruit and citrus fruit. Fleshy palate with notes of citrus and white flowers and iodized finish	RM120
Château Miraval Rosé Côtes de Provence 2019, Provence (FR) ~ Cinsault, Grenache, Rolle, Syrah Full of freshness, it offers elegant aromas of fresh and delicious fruits like redcurrant, supported by slightly lemony, mineral and saline notes. Its long and intense finish is the signature of a rosé with an incomparable elegance	RM150
E.Guigal Côtes-du-Rhône Rosé, Rhone (FR) ~ Shiraz, Cinsault, Mourvedre, Grenache Blanc Expressive nose of raspberry, redcurrant and citrus, fresh and fine finish	RM135

SPARKLING WINE

Angove Chalk Hill Blue Bubbles, South Australia (AU) ~ Semillion, Sauvignon Blanc	RM148
Rounded citrus flavours, luscious pear and apple, with a hint of	
yeast and a soft, fruity finish	