



# MOTHER'S DAY LUNCH

SUNDAY, 9TH MAY 2021

## FIRST

Poached Oysters  
coconut, pineapple & lime granita, basil oil,  
pickled cucumbers

## SECOND

Seafood 'Bouillabaisse'  
skate, clams, white prawns, nyonya herbs and  
spices, potato, kaffir lime leaves

## THIRD

Chicken Supreme  
nori purée, sweet corn, truffle oil, puffed rice

or

Slow-Cooked Salmon  
shimeiji, dukkah, eggplant purée, balsamic reduction

or

Stewed Lamb Belly  
confit onion, black fungus, edamame beans,  
crispy soy skin, chickpea purée

## FOURTH

"Tofu"

cheese cake inspired by tofu

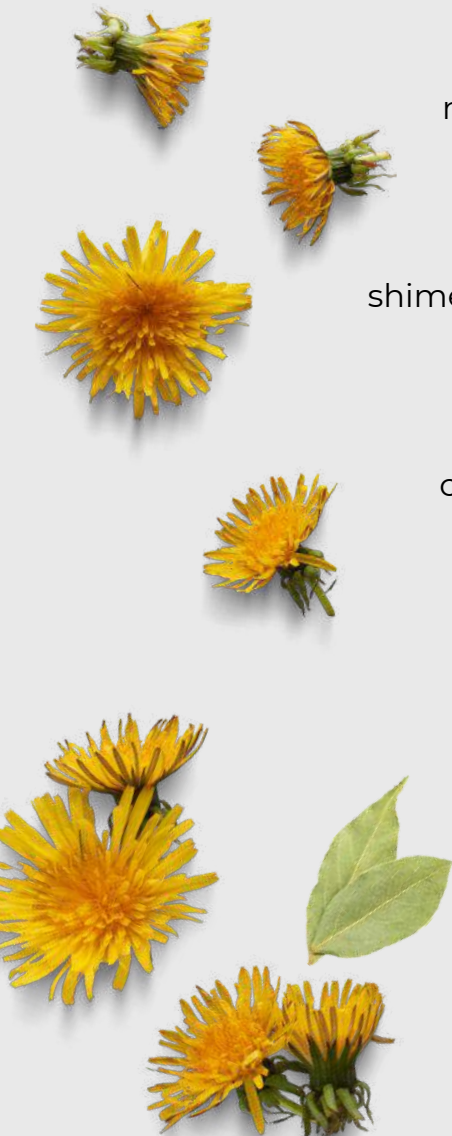
RM150++ per person

Reservations:

[www.cheongfattzemansion.com](http://www.cheongfattzemansion.com)

04 262 0006

*prices exclude 6% SST and 10% service fee*





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indigo

THE BLUE MANSION

## MOTHER'S DAY DINNER

SUNDAY, 9TH MAY 2021

### FIRST

Poached Oysters

coconut, pineapple & lime granita, basil oil,  
pickled cucumbers

### SECOND

Hokkaido Scallops

baby spinach, potato bits, sauce chiron

### THIRD

Foie Gras Chicken Supreme

nori purée, sweet corn, truffle oil, puffed rice

### FOURTH

Australian Snapper

superior fish broth, charred hen of woods mushroom

or

Stewed Lamb Belly

confit onion, black fungus, edamame beans,  
crispy soy skin, chickpea purée

or

12 Hour Beef Cheeks

hoisin braise, salted vegetables, pickled peppers,  
cauliflower purée

### FIFTH

"Tofu"

cheese cake inspired by tofu

RM288++ per person

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