

## 7-COURSE TASTING MENU

RM388 PER PERSON

### FRESHLY SHUCKED OYSTERS

with ikura and ponzu granita

---

### BLUEFIN TUNA CAPELLINI

marinated bluefin tuna, asam laksa condiments, shio kombu, mint oil

---

### GRILLED WILD CAUGHT JUMBO PRAWN

yuzu beurre blanc, petite asian salad, lumpfish caviar

---

### PAN-ROASTED HOKKAIDO SCALLOP

green curry emulsion, jackfruit salsa, coriander leaves, basil oil

---

### SEARED FOIE GRAS

kaffir lime dust, mango purée, balsamic reduction, pomelo salsa

---

### AUSTRALIAN WAGYU STRIPLOIN

mashed potatoes, baby spinach, jus

*or*

### AUSTRALIAN LAMB RACK (350g)

spice-marinated, house biryani rice, macadamia nuts, chickpea purée, raisins, cucumber raita

*or*

### PAN-ROASTED ATLANTIC COD

shaved parmesan, sticky rice, ratatouille, tomato vinaigrette, basil oil, kaffir lime

---

### MANGO, COCONUT & PASSION FRUIT

passion fruit gel, mango & yoghurt mousse, coconut gel, cookie crumble, chocolate ice cream

靛

indigo

THE BLUE MANSION

*Dinner Menu*

## Starters

KAVIARI OSCIETRA CAVIAR (30g)	288
house-cured salmon, sour cream, chive, shallots, blinis <i>fit for two to share</i>	
BLUEFIN TUNA CAPELLINI	88
marinated bluefin tuna, asam laksa condiments, shio kombu, mint oil	
FRESHLY SHUCKED OYSTERS	<i>market price</i>
with lemon and tabasco <i>available only on weekends, do ask our servers about seasonal varieties</i>	
PAN-ROASTED HOKKAIDO SCALLOPS	88
green curry emulsion, jackfruit salsa, coriander leaves, basil oil	
STEAMED WILD MANILA CLAMS	38
salmon roe, dashi soy, garlic, lemon, leeks, butter	
SOFT SHELL CRAB SALAD WITH ASIAN VINAIGRETTE	32
mixed salad leaves, cucumber, coriander, torch ginger, red chilli, shaved onions	
SEARED FOIE GRAS	68
kaffir lime dust, mango purée, balsamic reduction, pomelo salsa	
GRILLED WILD CAUGHT JUMBO PRAWNS	68
yuzu beurré blanc, petite asian salad, lumpfish caviar	
SOUP OF THE DAY	28
served with garlic parmesan bread	

## *from the Broiler*

### *choice of steaks*

CHATEAUBRIAND FOR TWO (500g)	198
AUSTRALIAN BLACK ANGUS TENDERLOIN (200g)	128
AUSTRALIAN BLACK ANGUS TOMAHAWK MB4/5 FOR 2-3 PEOPLE (1.3 - 1.5kg)	36/100G
JAPANESE KAGOSHIMA A5 WAGYU STRIPLOIN (200g)	380
AUSTRALIAN WAGYU STRIPLOIN MB6/7 (200g)	168
AUSTRALIAN BLACK ANGUS RIBEYE (200g)	118
AUSTRALIAN BLACK ANGUS STRIPLOIN (200g)	88

### *choice of sauce*

beef jus

black pepper sauce

house blended mustard

sauce béarnaise

### *choice of sides*

BUTTERY MASHED POTATOES	15
CLASSIC SKIN-ON FRENCH FRIES	15
SAUTÉED BABY SPINACH	18
GHEE SAUTÉED FIELD MUSHROOMS	25
GRILLED ASPARAGUS	25
GRILLED ROMAINE LETTUCE	15
ULAM SALAD WITH TAMARIND DRESSING	15
wing beans, daun kesum, ulam raja, torch ginger, mint, kaffir lime, basil, shallot	

## Mains

AUSTRALIAN LAMB RACK	168
spice-marinated, house biryani rice, macadamia nuts, chickpea purée, raisins, cucumber raita	
CHICKEN SUPREME WITH FOIE GRAS	78
mixed mushrooms, hazelnut purée, chermoula sauce, coriander leaves	
WHOLE ROCK LOBSTER THERMIDOR (600g)	250
classic sauce thermidor, sweet pimenton	
PAN-SEARED SCOTTISH SALMON	88
sautéed gnocchi, grilled romaine, pickled peppers, dukkah, cauliflower velouté	
PAN-ROASTED ATLANTIC COD	118
shaved parmesan, sticky rice, ratatouille, tomato vinaigrette, basil oil, kaffir lime	
SEAFOOD STEW	78
spaghetti, cherry tomatoes, wild caught prawns, clams, squid, asian marinara sauce	
GNOCCHI PRIMAVERA	28
roasted vegetables, tomato coulis, baby spinach, parmesan cheese	
TRUFFLE MUSHROOM SPAGHETTI	38
japanese kelp, truffle oil, pine nuts, rocket leaves	
CAULIFLOWER STEAK	38
mashed potatoes, garlic butter, pimenton, rempah cream, dukkah, parmesan cheese	

## *Desserts*

CHEESE CAKE MOUSSE	35
marinated grapes, almond purée, raspberry crisps, lemon peel, vanilla soup	
MANGO, COCONUT & PASSION FRUIT	32
passion fruit gel, mango & yoghurt mousse, coconut gel, cookie crumble, chocolate ice cream	
MALT CHOCOLATE GATEAU	35
fresh strawberries, 64% callebaut milk chocolate ganache, pecan crumble	