
**THREE COURSE
LUNCH**

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indigo
THE BLUE MANSION

**RM88++
PER PERSON**

select one dish for each course

FIRST

Soft Shell Crab Salad with Asian Vinaigrette

mixed salad leaves, cucumber, coriander, torch ginger, red chilli, shaved onions

Pan-Roasted Hokkaido Scallops +RM25

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

Steamed Wild Manila Clams

salmon roe, dashi soy, garlic, lemon, leeks, butter

House-Cured Salmon

lumpfish caviar, assam laksa condiments, mint oil, cracked black pepper

Seared Foie Gras +RM15

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

Soup of the Day

please check with your server for the day's special

SECOND

Australian Black Angus Beef Tenderloin (200g)

mashed potatoes, sautéed baby spinach, beef jus

Kagoshima Beef Bourguignon +RM30

mashed potatoes, carrots, leeks, crispy shallots

Chicken Supreme

mixed mushrooms, hazelnut purée, chermoula sauce, coriander leaves

* foie gras +RM20

Pan-Seared Atlantic Salmon

sautéed gnocchi, grilled romaine, pickled peppers, dukkah, cauliflower velouté

Seafood Stew

spaghetti, cherry tomatoes, wild caught prawns, clams, squid, Asian marinara sauce

Truffle Mushroom Spaghetti (v)

japanese kelp, truffle oil, pine nuts, rocket leaves

THIRD

Malt & Chocolate Gateau

Fresh strawberries, milk chocolate ganache, hazelnut crumble

Cheese Cake Mousse

marinated grapes, almond purée, raspberry crisps, lemon peel, vanilla soup

COFFEE or TEA

prices exclude 6% SST & 10% Service Tax
