



# Bubbly Brunch

## AT THE BLUE MANSION

Brunch, Wine & Bubbles RM288  
Brunch & Wine RM218

Brunch & Beverages RM88  
Children's Brunch & Beverages RM35

SUNDAY, 5 DECEMBER 2021

### Canapés

DEVILLED EGGS WITH IKURA	POTATO & CHEESE CROQUETTE
SALMON MOUSSE WITH LUMPFISH CAVIAR	TRUFFLE & MUSHROOM TARTLET
CREAM CHEESE & TOMATO BRUSCHETTA	

### Choose a Starter

**ROASTED CELERIAC & COCONUT SOUP**  
cashew nuts, coriander leaves and turmeric oil

**YOGHURT & GRANOLA BOWL**  
blueberries, strawberries, goji berries, chia seeds and house granola

**TORTILLA ESPAÑOLA**  
spanish omelette with pickled peppers, lemon aioli and pimenton

**GREEK SALAD**  
tomato, watermelon, basil, feta cheese, balsamic reduction,  
red onion, green olives, extra virgin olive oil

**POACHED EGGS**  
sautéed field mushrooms, sweet corn, truffle oil, garlic croutons,  
hollandaise sauce

### Choose a Main

**INDIGO BREAKFAST PLATTER**  
eggs your way, baked beans, beef bacon, beef sausages,  
roasted tomato, roasted mushrooms, garlic bread

**RIGATONI BOLOGNESE**  
premium australian beef, rich red ragu, parmesan cheese and fresh basil

**STEAK & FRIES**  
chargrilled australian striploin, sauce béarnaise

**SPAGHETTI AI FRUTTI DI MARE**  
prawns, squid and clams, chili flakes, marinara sauce, basil  
leaves and extra virgin olive oil


**SCRAMBLED EGGS ON TOAST WITH  
TRUFFLE MASCARPONE**  
grilled chicken breast, field mushrooms, sautéed baby spinach,  
truffle oil, chives and sea salt

**SEARED SALMON, QUINOA & COUSCOUS BOWL**  
baby spinach, cauliflower, cucumber, dukkah, pickled capsicum,  
raisins, almonds, sunflower seeds, miso orange dressing

**INDIGO DOUBLE CHEESEBURGER WITH FRIES**  
premium australian beef patty, homemade brioche bun,  
sharp cheddar, caramelised onions, crispy shallots,  
mustard, mayonnaise and pickles

### Choose a Dessert

CLASSIC CREME BRÛLÉE	STRAWBERRY POUND CAKE
BROOKIE WITH CHANTILLY CREAM	LEMON MERINGUE SEA SALT TART



price excludes 10% service charge & 6% SST

