

# Christmas Lunch

24 & 25 DECEMBER 2021

RM198++ per person

## First

### HOKKAIDO SCALLOPS

*inaniwa noodles, truffle celeriac veloute, konbu, chives, wasabi*

## Second

### SPANISH OCTOPUS

*crispy potatoes, chicken scratchings, vichyssoise foam, pimenton, chives*

## Third

### AUSTRALIAN BLACK ANGUS TENDERLOIN

*upgrade to Australian Wagyu MB6 Sirloin +RM80*

*or*

### TRUFFLE SOY- GLAZED POUSSIN

*or*

### PACIFIC COD FISH

*all mains come with freshly shaved Perigord black winter truffles,  
mashed potatoes, baby spinach and Perigord truffle jus*

## Fourth

### "MONT BLANC"

*chestnut foam, chocolate ganache, almond crumbles, raspberry crisps*

[BOOK NOW](#)

*price excludes 6% SST and 10% service charge*



# Christmas Dinner

24 & 25 DECEMBER 2021

RM388++ per person

## First

POACHED IRISH PREMIUM OYSTERS

*ikura, dashi espuma, mignonette salsa, compressed apples*

## Second

HOKKAIDO SCALLOPS & UNI

*inaniwa noodles, truffle celeriac veloute, konbu, chives, wasabi*

## Third

FOIE GRAS & SPANISH OCTOPUS

*crispy potatoes, chicken scratchings, vichyssoise foam, pimenton, chives*

## Fourth

AUSTRALIAN WAGYU MB6 STRIPLOIN

*upgrade to Miyazaki A5 Wagyu Sirloin +RM180*

*or*

TRUFFLE SOY-GLAZED POUSSIN

*or*

PACIFIC COD FISH

*all mains come with 3g of freshly shaved Perigord black winter truffles,  
mashed potatoes, baby spinach and Perigord truffle jus*

## Fifth

"MONT BLANC"

*chestnut foam, chocolate ganache, almond crumbles, raspberry crisps*

BOOK NOW

*price excludes 6% SST and 10% service charge*

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indigo

THE BLUE MANSION

## New Year's Eve Lunch

31 DECEMBER 2021

RM168++ per person

RM45++ glass of Mumm Grand Cordon Champagne

*first*

### SMOKED YELLOW TAIL KING FISH

pastrami marinade, orange, red radish, avocado puree, lemon mustard vinaigrette, pickled cabbage, honey, extra virgin olive oil

or

### PARSNIP & ORANGE SOUP

spanish octopus, compressed apples, basil oil

*second*

### SEARED DUCK FOIE GRAS

sautéed field mushrooms, garlic croutons, egg espuma, truffle oil, chives

or

### HOKKAIDO SCALLOP

ikura, tomato and lentil ragout, cauliflower puree, petit salad

*third*

### AUSTRALIAN BLACK ANGUS TENDERLOIN

mashed potatoes, baby spinach, sauce bordelaise  
upgrade to Australian Wagyu MB6 Sirloin +RM80

or

### TASMANIAN SALMON

burnt chickpea puree, apricot puree, sugar snap peas, dukkah, poultry jus

or

### LOBSTER & TIGER PRAWN

spaghetti, seafood bisque, truffle oil, parmesan cheese

*fourth*

### PERIGORD BLACK TRUFFLE

vanilla ice cream, truffle oil, balsamic reduction, sea salt

BOOK NOW

price excludes 6% SST and 10% service charge



# NEW YEAR'S EVE DINNER

31 DECEMBER 2021

RM388++ PER PERSON

RM45++ GLASS OF MUMM GRAND CORDON CHAMPAGNE

## FIRST

### SMOKED YELLOW TAIL KING FISH

pastrami marinade, ikura, red radish, avocado puree, lemon mustard vinaigrette,  
pickled cabbage, honey, extra virgin olive oil

## SECOND

### PARSNIP & ORANGE SOUP

hokkaido scallop, compressed apples, basil oil

## THIRD

### SEARED DUCK FOIE GRAS

sautéed field mushrooms, garlic croutons, egg espuma, truffle oil, chives

## FOURTH

### AUSTRALIAN BLACK ANGUS TENDERLOIN

mashed potatoes, scallion paste, baby spinach, sauce bordelaise

or

### AUSTRALIAN WILD CAUGHT RED SNAPPER

ikura, tomato and lentil ragout, cauliflower puree, petit salad

or

### NEW ZEALAND LAMB RACK

burnt chickpea puree, apricot puree, sugar snap peas, dukkah, spiced jus, mint oil

## FIFTH

### PERIGORD BLACK TRUFFLE

vanilla ice cream, truffle oil, balsamic reduction, sea salt

[BOOK NOW](#)

*price excludes 6% SST and 10% service charge*