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indigo

THE BLUE MANSION

FIVE COURSE LUNAR NEW YEAR FEAST

31 JANUARY - 11 FEBRUARY

RM288 PER PERSON

一道

Scottish Salmon 'Pastrami'

pastrami spices, orange, red radish, avocado purée, plum & lemon vinaigrette,
pickled cabbage, honey, extra virgin olive oil

二道

Seared Hokkaido Scallops

ikura, orange, glazed beetroot, seafood bisque, basil oil

三道

Pan-Roasted Cod

xo risotto, asparagus, pearl barley, scallion oil

四道

Australian Black Angus Tenderloin

soy marinade, red pepper purée, mashed potatoes,
kailan, ginger & scallion jus

or

Roasted Chicken Roulade

mushroom & cashew nut stuffing, garlic mash, baby spinach, pineapple jus

or

Char-Grilled New Zealand Lamb Loin

sweet potato purée, grilled eggplant, miso glaze, sichuan pepper powder,
balsamic reduction

五道

'Mandarin Orange'

mandarin orange compote, mandarin mousse, dark chocolate cremeux

BOOK NOW

price excludes 10% service charge and 6% SST

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THE BLUE MANSION

INDIGO YEE SANG
31 JANUARY - 11 FEBRUARY

Inspired by Japanese flavours with a local twist, featuring:

House Cured Atlantic Salmon

Chukka Kurage

Chukka Wakame

Idako

Jicama

Carrot

Purple Cabbage

Cucumber

Pickled Ginger

Pomelo

Crispy Spring Roll Skin

Taro Chips

Tangy Tamarind Dressing

Small - RM68 | Large - RM118

* 2 hours pre-order

also available for takeaway



To order, please call or **Whatsapp Daniel** at **012 460 2003** with the following details:
Name, Address, Contact No, Your Order, Preferred Pick Up or Delivery Time

We will contact you shortly to reconfirm your details.

• Free delivery for orders above RM50 • Last orders by 9pm