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indigo

THE BLUE MANSION

Dinner Menu

6-COURSE TASTING MENU

RM388 PER PERSON

BLUEFIN TUNA CAPELLINI

marinated bluefin tuna, asam laksa condiments, shio kombu, mint oil
(add kaluga queen oscietra caviar +48)

HOKKAIDO SCALLOPS

sweet potato purée, hazelnut, marinated maitake mushrooms, rocket leaves, truffle poultry jus

SEARED DUCK FOIE GRAS

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

BRAISED SOUTH AFRICAN ABALONE

xo risotto, barley, crispy shallots, asparagus, chives

AUSTRALIAN MB7 SHER WAGYU STRIPLOIN

(japanese miyazaki a5 wagyu striploin +88)

or

NEW ZEALAND PURE SOUTH PREMIUM LAMB RACK

burnt eggplant purée, bagna cauda, broccolini, chickpeas

or

PAN-ROASTED ATLANTIC COD

green curry emulsion, jack fruit salsa, coriander leaves, basil oil

‘FORÊT NOIRE’

creme brûlée filling, cherry gel, 64% chocolate bavaois, chocolate soil, chocolate ice cream

As customary with tasting menus, we humbly request that all guests dining at the same table select tasting menus in order for us to offer the best dining experience.

prices exclude 6% SST & 10% service tax

6-COURSE VEGETARIAN TASTING MENU

RM218 PER PERSON

CHILLED TOFU

shiitake ragu, aged parmigiano reggiano, sesame seeds, truffle soy dressing, chives

BURRATA

momotaro, parmesan cheese, rocket leaves, balsamic reduction, basil oil

CHARGRILLED BROCCOLINI

sweet potato purée, toasted hazelnuts, green curry emulsion

PAN-ROASTED MAITAKE MUSHROOMS

white risotto, barley, crispy shallots, asparagus, chives

ROASTED MASALA CAULIFLOWER

lemon yoghurt, toasted almonds, shallots, curry leaves, sauce mojo

'FORÊT NOIRE'

creme brûlée filling, cherry gel, 64% chocolate bavaois, chocolate soil, chocolate ice cream

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Starters

BLUEFIN TUNA CAPELLINI	88
marinated bluefin tuna, asam laksa condiments, shio kombu, mint oil <i>(add kaluga queen oscietra caviar +48)</i>	
HOKKAIDO SCALLOPS	88
green curry emulsion, jackfruit salsa, coriander leaves, basil oil	
SEARED FOIE GRAS	78
kaffir lime dust, mango purée, balsamic reduction, grape salsa	
SOY-MARINATED TASMANIAN SALMON	58
ikura, ponzu, jalapeno, compressed cucumber, radish, orange, micro herbs	
BURRATA CAPRESE SALAD <i>(v)</i>	68
momotaro, parmesan cheese, rocket leaves, balsamic reduction, basil oil	
CHILLED TOFU <i>(v)</i>	28
shiitake ragu, aged parmigiano reggiano, sesame seeds, truffle soy dressing, chives	
SOUP OF THE DAY <i>(v)</i>	28
please ask your server for the day's special	

from the Broiler

choice of steaks

DEVESA ARGENTINE BLACK ANGUS CHATEAUBRIAND FOR 2 (500g)	328
DEVESA ARGENTINE BLACK ANGUS TENDERLOIN (250g)	178
AUSTRALIAN BLACK ANGUS STRIPLOIN (250g)	148
AUSTRALIAN BLACK ANGUS RIBEYE (250g)	228
AUSTRALIAN BLACK ANGUS RIBEYE CAP (250g)	298
AUSTRALIAN SHER WAGYU STRIPLOIN MB6/7 (200g)	240
JAPANESE KAGOSHIMA A5 WAGYU STRIPLOIN (150g)	380

choice of sauce

beef jus
black pepper sauce
house blended mustard
sauce béarnaise

choice of sides

BUTTERY MASHED POTATOES	38
CRISPY FRENCH FRIES	28
SAUTÉED AUSTRALIAN BABY SPINACH	28
CREAMED FIELD MUSHROOMS WITH XERES	38
GRILLED AUSTRALIAN BROCCOLINI	38
GARDEN SALAD	18

Mains

NEW ZEALAND PURE SOUTH PREMIUM LAMB RACK (300g) burnt eggplant purée, bagna cauda, broccolini, chickpeas	168
PAN-SEARED ATLANTIC SALMON xo risotto, barley, crispy shallots, asparagus, chives	68
HOT & SOUR ATLANTIC COD clam broth, ikura, kaffir lime leaves, broccolini, tofu, pink radish	118
TRUFFLE MUSHROOM SPAGHETTI (v) japanese kelp, truffle oil, pine nuts, rocket leaves	38
CHARGRILLED BROCCOLINI & MAITAKE MUSHROOMS (v) couscous, chickpeas, spiced tomatoes, basil oil	38
ROASTED MASALA CAULIFLOWER (v) lemon yoghurt, toasted almonds, shallots, curry leaves, sauce mojo	38

Desserts

'FORÊT NOIRE'	38
creme brûlée filling, cherry gel, 64% chocolate bavarois, chocolate soil, chocolate ice cream	
EARL GREY PANNA COTTA	38
raspberry coulis, fresh raspberries, lychee, candied lemon, edible flowers	
BANANA FRANGIPANE	38
white chocolate crémeux, caramel banana, almond frangipane, mango ganache, hazelnut crumble	