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THREE COURSE  
LUNCH

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indigo  
THE BLUE MANSION

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RM88++  
PER PERSON

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*select one dish for each course*

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FIRST

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SOY- MARINATED TASMANIAN SALMON

ikura, compressed cucumber, radish, orange,  
micro herbs

KAGOSHIMA BEEF BOURGUIGNON

mashed potatoes, carrots, leeks, crispy shallots

BLUEFIN TUNA CAPELLINI (+30)

marinated bluefin tuna, asam laksa condiments,  
shio kombu, mint oil

SEARED FOIE GRAS (+40)

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

BURRATA & MOMOTARO SALAD (v)

mesclun salad, toasted almonds, parmesan,  
balsamic vinaigrette

SOUP OF THE DAY (v)

please check with your server for the day's special

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SECOND

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AUSTRALIAN BLACK ANGUS STRIPLOIN

mashed potatoes, field mushrooms, baby spinach,  
sauce bordelaise

*(australian black angus tenderloin +48)*

CHARGRILLED FREE RANGE CHICKEN THIGH

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

PAN-SEARED ATLANTIC SALMON

xo risotto, barley, crispy shallots, asparagus, chives  
*(atlantic cod fish +50)*

TRUFFLE MUSHROOM SPAGHETTI (v)

japanese kelp, truffle oil, pine nuts, rocket leaves

GNOCCHI PRIMAVERA (v)

ratatouille, tomato coulis, parmesan, baby spinach

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THIRD

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EARL GREY PANNA COTTA

raspberry coulis, fresh raspberries, lychee,  
candied lemon, edible flower

BANANA FRANGIPANE

white chocolate cremeux, caramel banana,  
almond frangipane, mango ganache, hazelnut  
crumble

COFFEE *or* TEA

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*prices exclude 6% SST & 10% Service Tax*

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