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indigo

THE BLUE MANSION

INDIGO CHRISTMAS LUNCH

24 & 25 DECEMBER | RM198++

first

PAN-ROASTED HOKKAIDO SCALLOPS

hearts of palm, tamarind squid ink vinaigrette, basil oil and micro herbs

second

PARSNIP SOUP WITH SEARED DUCK FOIE GRAS

with orange zest and turmeric oil

third

CHARGRILLED AUSTRALIAN MB5 BLACK ANGUS SIRLOIN

turnip cake, asparagus, pickled shallot and "XO sauce" split jus
(upgrade to Australian Wagyu MB6 Sirloin +RM80)

or

"CONFIT" COQ AU VIN JAUNE

sweet potato purée, marinated grapes, orange & jalapeño vinaigrette

or

PACIFIC COD FISH

blackberry salsa, parsnip purée, sautéed baby spinach, poultry jus
and basil oil

fourth

JAPANESE PERSIMMON TART

with blueberries and vanilla ice cream



price excludes 10% service charge and 6% SST

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THE BLUE MANSION

INDIGO CHRISTMAS DINNER

24 & 25 DECEMBER | RM388++

first

BLUE FIN TUNA CRUDO

compressed melon, pomelo salsa, horseradish and "Hakkaisan" vinaigrette

second

PAN-ROASTED HOKKAIDO SCALLOPS

hearts of palm, tamarind squid ink vinaigrette, basil oil and micro herbs

third

BOSTON LOBSTER & FOIE GRAS

marinated maitake mushroom, porcini purée and hazelnut dressing

fourth

SEARED ATLANTIC COD FISH

blackberry salsa, parsnip purée, sautéed baby spinach, poultry jus and basil oil

fifth

CHARGRILLED AUSTRALIAN SHER MB9 WAGYU SIRLOIN

turnip cake, asparagus, pickled shallot and "XO sauce" split jus

or

NEW ZEALAND LAMB RACK

grilled plum, yuzu & fermented bean purée, pomegranate glaze and coriander oil

sixth

VANILLA ICE CREAM FOR GROWN UPS

Ardbeg 10 years old Islay single malt whisky, smoked sea salt, balsamic reduction and extra virgin olive oil

price excludes 10% service charge and 6% SST



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THE BLUE MANSION

NEW YEAR'S LUNCH

31 DEC 2022 & 1 JAN 2023 | RM188++

FIRST

SEARED BLUE FIN TUNA

nori mayonnaise, marinated ikura, gooseberry, wasabi vinaigrette, basil oil

or

PORCINI MUSHROOM SOUP

duck foie gras, valrhona jivara milk chocolate, porcini powder, pine nuts and chives

SECOND

PAN-ROASTED HOKKAIDO SCALLOPS

corn salsa, polenta, sweet corn velouté and truffle poultry jus

THIRD

AUSTRALIAN WAGYU BRISKET

mashed potato, baby spinach, pickled garlic, adobo glaze and garlic oil
(Australian Wagyu MB6 Sirloin +RM80)

or

WILD CAUGHT GROUPEL

truffle mushroom risotto, maitake mushrooms, hazelnut and parmesan cheese

or

DUCK LEG CONFIT

braised red cabbage, compressed pear, mashed kumara, mixed berry jus

FOURTH

JAPANESE PERSIMMON TART

with blueberries and vanilla ice cream

price excludes 10% service charge and 6% SST



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THE BLUE MANSION

NEW YEAR'S DINNER

31 DEC 2022 & 1 JAN 2023 | RM388++

FIRST

SEARED BLUE FIN TUNA & UNI

nori mayonnaise, marinated ikura, gooseberry, wasabi vinaigrette, basil oil

SECOND

PAN-ROASTED HOKKAIDO SCALLOPS

corn salsa, polenta, sweet corn velouté, pop corn, scallions and truffle poultry jus

THIRD

SEARED DUCK FOIE GRAS

Pear purée, brioche, raspberry gel and gastrique

FOURTH

AUSTRALIAN MB7 WAGYU SIRLOIN

Mashed potato, smoked garlic purée, sauteed broccolini and sauce au poivre

or

PURE SOUTH NEW ZEALAND LAMB RACK

Curried carrot purée, brussels sprouts, poached pear and mis berries jus

FIFTH

TEXTURES OF CHOCOLATE CAKE

mousse, sponge, chips, ganache and sauce

price excludes 10% service charge and 6% SST

