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indigo

THE BLUE MANSION

Dinner Menu

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	

Blue Mansion Specials

KWAI FEH LEMONGRASS	38
fresh lemongrass, lime, kaffir lime leaf, lychee fruit, simple syrup, kwai feh lychee, butterfly pea flower infused vodka	
HENDRICK'S SPECIAL	45
hendrick's gin, elder flower syrup, japanese cucumber, kaffir lime leaf	
SINGAPORE SLING	38
gin, cointreau, dom benedictine, lime juice, pineapple juice, grenadine, cherry brandy & bitters	
MIDORI MELON BALL	38
midori, orange juice, vodka, melon	

Cocktails

MELON APEROL	38
watermelon, lime, mint leaves, white rum, aperol, simple syrup	
MOJITO	32
rum, lime, brown sugar, soda water	
DAIQUIRI	32
rum, lime, brown sugar	
CAIPIROSKA	32
vodka, lime, brown sugar	
CAIPIRINHA	32
cachaca, lime, sugar	
PIÑA COLADA	32
pineapple juice, coconut cream, white rum	

Cocktails

MARGARITA	32
tequila, lime juice, cointreau, sweet & sour	
TEQUILA SUNRISE	32
tequila, orange juice, grenadine	
WHISKEY SOUR	32
bourbon, lemon juice, sugar	
AMARETTO SOUR	32
amaretto, lemon juice, simple syrup, bitters	
OLD FASHIONED	32
bourbon, bitters, sugar, water	
COSMOPOLITAN	32
vodka citron, cointreau, lime juice, cranberry juice	
CLASSIC MARTINI	35
gin/vodka, dry vermouth	
LONG ISLAND ICED TEA	48
gin, tequila, vodka, rum, tripe sec, simple syrup, lemon juice, coke	
HENDRICK'S TONIC	42
hendrick's gin, japanese cucumber, tonic water	
ESPRESSO MARTINI	45
vodka, kahlua, espresso, simple syrup	
NEGRONI	45
gin, campari, sweet vermouth	

Cocktails

BLUE HAWAIIAN	38
vodka, blue curaçao, triple sec, pineapple juice, lemon-lime soda	
TOM COLLINS	32
gin, lemon juice, simple syrup, soda water	
APEROL SOUR	32
aperol, lemon juice, simple syrup	
MOSCOW MULE	32
vodka, lime juice, ginger beer	



Digestifs

WHITE RUSSIAN	32
kahlua, vodka, fresh cream	
IRISH COFFEE	48
espresso, irish whiskey, fresh cream, brown sugar	
HOT TODDY	32
whiskey, honey, lemon juice, cloves	

Gin

HENDRICK'S GIN	42	 518
THE BOTANIST	42	 600
BOMBAY SAPPHIRE	38	380
TANQUERAY NO 10	42	520



Single Malts

		
GLENFIDDICH 12 YEARS	42	420
GLENFIDDICH 15 YEARS	45	680
THE SINGLETON 12 YEARS	38	400
THE MACALLAN DOUBLE CASK 12 YEARS	42	610
SUNTORY KAKUBIN	38	410
THE GLENLIVET 12 YEARS	42	480

Spirits

KAHLUA	28
MALIBU	28
BAILEY'S IRISH CREAM	28
GRAND MARNIER	28
AMARETTO	28
COINTREAU	28
TEQUILA	28
GIN	28
VODKA	28
WHISKEY	28
RUM	28
COGNAC	45

Beers

		
TIGER	19	95
ASAHI	19	95
1664 KRONENBOURG BLANC	26	
CORONA EXTRA	26	

Iced Drinks

MINT & LIME SODA	16
mint leaves, lime, brown sugar, soda water	
PM TEA	18
fresh pineapple, tea, mint, lemon-lime soda, simple syrup	
SHIRLEY TEMPLE	12
grenadine syrup, lemon-lime soda	
PINEAPPLE, GINGER & LIME	18
ICED LEMON TEA	12
CHILLED NUTMEG JUICE	8
COKE / DIET COKE / SPRITE	10
TONIC WATER / SODA WATER	10
GINGER ALE	10

Fresh Juices

ORANGE	16
MANGO	16
APPLE	16
WATERMELON	16
PINEAPPLE	16
CARROT	16
LIME	16
LEMON	16

Milkshakes

CHOCOLATE	18
VANILLA	18
PEANUT BUTTER	18

Frappes

MANGO	18
ORANGE	18
PINEAPPLE	18
WATERMELON	18



Specialty Coffees & Teas

FRENCH MALONGO	18
coffee varieties	

HARNEY & SONS TEA	18
selections	

		
ESPRESSO	10	
DOPPIO	12	
CAPPUCCINO	14	16
LATTE	14	16
AMERICANO	12	14
LONG BLACK	12	14

Waters

		
SAN PELLEGRINO SPARKLING WATER	15	25
ACQUA PANNA NATURAL SPRING WATER	15	25