All Day Dining

SERVED DAILY FROM 11AM - 10PM

(S E)		
(Sep	20	
TEA FOR TWO	SNACKS	
AT THE BLUE MANSION		
	TRUFFLE PARMESAN FRIES (v)	25
GRAPE MOUSSE TARTLETS	served with mayo dip	
marinated grapes, yoghurt mousse and		
granny smith apple	HONEY SOY GLAZED CHICKEN WINGS &	28
STRAWBERRY PUFFS	DRUMETTES	
CHIFFON AU LAIT	<u> </u>	
with salted caramel cream		
0110 001 475 1110111 051105	MAINS	
CHOCOLATE INDULGENCE chocolate gateau with white chocolate		
chantilly cream	ANGUS BEEF SMASHED CHEESE BURGER	48
	thousand island sauce, cheddar cheese,	
SCONES freshly whipped cream and preserves	caramelised onion, french fries, salad	
SOFT TACOS	DUCK LEG CONFIT	48
guacamole, mozarella and salsa fresca	cassoulet beans, barley, raisins, smoked duck	
CHICKEN & MUSHROOM QUICHE	breast, rocket leaves	
CHICKEN FLOSS SANDWICHES	CHICKEN PARMIGIANA	38
with yam jam	tomato coulis, mozzarella, french fries, mixed salad	
TEA OR COFFEE	CRUMBED GROUPER FISH & CHIPS	58
88	with tartar sauce	
88		
<u> </u>	WHITE WINE CLAMS WITH TOASTED BAGUETTE	48
(∕	parsley, lemon, cherry tomato, extra virgin olive oil	
DESSERTS	TRUFFLE MUSHROOM SPAGHETTI (v)	38
DESSERIS	japanese kelp, truffle oil, pine nuts, rocket leaves	
TEXTURES OF CHOCOLATE CAKE 38		
72% mousse, sponge, chip, 54% ganache, 40%	CHEONG FATT TZE'S SAMBAL PETAI FRIED RICE	28
jivara sauce	marinated chicken, fried egg, crispy shallots,	
•	scallions	
TIRAMISU GÂTEAU 38	// COCUMA DEFE DE LE COCUME DE L	
mascarpone, cocoa powder, chocolate ice cream	KAGOSHIMA BEEF RENDANG & JASMINE RICE	98

GARIGUETTE STRAWBERRY & VANILLA PARFAIT | 38 strawberry gel, fresh strawberries, vanilla mousse,

milk chocolate ganache, cookie crumble,

strawberry ice cream

kaffir lime dust