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THE BLUE MANSION

Chinese New Year Eats

13 - 31 JANUARY | TAKEAWAY & DELIVERY

24 hours pre-order

CHEONG FATT TZE'S YEE SANG

konbu-cured snapper, idako, chuka wakame with
classic yee sang accompaniments

RM138 FOR 4-6 PEOPLE



LUNAR GATEAU 5"

textures of pistachio, 64% Jivara chocolate
mousse and natural essence of rose

RM88

To order, please Whatsapp Daniel at 012 460 2003 with the
following details: NAME, ADDRESS, CONTACT NO, YOUR
ORDER, PREFERRED PICK UP / DELIVERY TIME
We will contact you shortly to confirm your order.

CHINESE NEW YEAR REUNION LUNCH

21 & 22 JANUARY 2023

CHEONG FATT TZE'S YEE SANG

konbu-cured snapper, idako, chuka wakame with
classic yee sang accompaniments
(+138)

FIRST

HOKKAIDO SCALLOPS & TIGER PRAWN

mango salsa, tamarind and squid ink vinaigrette, garlic oil, micro herbs
or

BOSTON LOBSTER BOUILLON BLANC

fish broth, rehydrated cuttlefish, hokkaido scallop, fish mousse,
pickled carrot, micro herbs

SECOND

CHAR SIU COD FISH "CONGEE"

roasted poultry risotto, ikura, sesame seeds with fragrant oil

THIRD

AUSTRALIAN BLACK ANGUS MB5 SIRLOIN

goma scallions, white kimchi, ginger scallion jus, pommes purée
(Australian Wagyu MB7 Sirloin +40)

or

OVEN ROASTED TIGER GROUPER

ikura, cauliflower purée, broccolini, orange and jalapeño vinaigrette, basil oil
or

BLACK WINTER TRUFFLE CHICKEN THIGH

shaved truffles, seared foie gras, roasted mushroom stew,
confit onion, pommes purée

FOURTH

PINEAPPLE TARTE TATIN

mango sorbet, spiced coconut sauce

RM238 PER PERSON

prices are subject to 6% SST and 10% service charge

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CHINESE NEW YEAR REUNION DINNER

21
JAN

22
JAN



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THE BLUE MANSION

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THE BLUE MANSION



CHEONG FATT TZE'S YEE SANG

konbu-cured snapper, idako, chuka wakame with
classic yee sang accompaniments
(+138)

FIRST

HOKKAIDO SCALLOPS & TIGER PRAWN

mango salsa, tamarind and squid ink vinaigrette, garlic oil, micro herbs

SECOND

BOSTON LOBSTER BOUILLON BLANC

fish broth, rehydrated cuttlefish, hokkaido scallop, fish mousse,
pickled carrot, micro herbs

THIRD

CHAR SIU COD FISH "CONGEE"

roasted poultry risotto, ikura, sesame seeds with fragrant oil

FOURTH

AUSTRALIAN BLACK ANGUS MB5 SIRLOIN

goma scallions, white kimchi, ginger scallion jus, pommes purée
(Australian Wagyu MB7 Sirloin +40)

or

OVEN ROASTED TIGER GROUPER

ikura, cauliflower purée, broccolini, orange and jalapeño vinaigrette, basil oil

or

BLACK WINTER TRUFFLE CHICKEN THIGH

shaved truffles, seared foie gras, roasted mushroom stew,
confit onion, pommes purée

FIFTH

PINEAPPLE TARTE TATIN

mango sorbet, spiced coconut sauce

RM288 PER PERSON

prices are subject to 6% SST and 10% service charge