

5-COURSE CHEF'S MENU

RM260 PER PERSON

BRAISED ABALONE COLD CAPELLINI

japanese kelp, ikura, chives, sesame seeds, truffle soy vinaigrette,
micro herbs

CONFIT CHICKEN BREAST & FOIE GRAS

marinated maitake mushroom, porcini purée, hazelnut dressing

HOKKAIDO SCALLOPS

nyonya risotto, petai, torch ginger, long beans, coconut milk, kaffir lime
leaves, basil oil

AUSTRALIAN MB3 BLACK ANGUS SIRLOIN

pickled mustard seeds, mashed potatoes, sautéed baby spinach, beef jus
(*Australian MB7 Sher Wagyu Striploin +45*)

or

NEW ZEALAND PURE SOUTH LAMB SIRLOIN

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

or

GIANT GROUPER FILLET

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

GARIGUETTE STRAWBERRY & VANILLA PARFAIT

strawberry gel, fresh strawberries, vanilla mousse, milk chocolate ganache,
cookie crumble, strawberry ice cream

*As customary with tasting menus, we humbly request that all guests dining at the
same table select tasting menus in order for us to offer the best dining experience.*

prices exclude 6% SST & 10% service tax

5-COURSE CHEF'S VEGETARIAN MENU

RM150 PER PERSON

COLD CAPELLINI

japanese kelp, chives, sesame seeds, truffle soy vinaigrette, micro herbs

BURRATA SALAD

grilled field mushrooms, shaved onions, balsamic reduction, rocket leaves, parmesan, extra virgin olive oil

SILKEN TOFU "CAPONATA"

aubergines, shaoxing wine, pine nuts, chilli flakes, coriander leaves

ROASTED MASALA CAULIFLOWER STEAK

crispy chickpeas, raisins, baby spinach, sauce romesco, basil oil

GARIGUETTE STRAWBERRY & VANILLA PARFAIT

strawberry gel, fresh strawberries, vanilla mousse, milk chocolate ganache, cookie crumble, strawberry ice cream

As customary with tasting menus, we humbly request that all guests dining at the same table select tasting menus in order for us to offer the best dining experience.

prices exclude 6% SST & 10% service tax

靛

indigo

THE BLUE MANSION

Dinner Menu

Starters

| | |
|--|----|
| BRAISED ABALONE COLD CAPELLINI | 88 |
| japanese kelp, ikura, chives, sesame seeds, truffle soy vinaigrette, micro herbs | |
| GRILLED SQUID | 48 |
| hearts of palm, turmeric emulsion, tamarind squid ink vinaigrette, basil oil, micro herbs | |
| SEARED FOIE GRAS | 78 |
| marinated maitake mushroom, porcini purée, hazelnut dressing | |
| HOKKAIDO SCALLOPS | 98 |
| petai, torch ginger salsa, pineapple curried bisque, basil oil, micro herbs | |
| BURRATA SALAD | 68 |
| grilled field mushrooms, shaved onions, balsamic reduction, rocket leaves, parmesan, extra virgin olive oil | |
| SILKEN TOFU "CAPONATA" (v) | 28 |
| aubergine, shaoxing wine, pine nuts, chilli flakes, coriander leaves | |
| SOUP OF THE DAY (v) | 28 |
| with garlic parmesan bread | |

from the Broiler

choice of steaks

| | |
|--|-----|
| CHATEAUBRIAND FOR TWO (500g) | 328 |
| AUSTRALIAN BLACK ANGUS TENDERLOIN (250g) | 188 |
| AUSTRALIAN MB3 BLACK ANGUS STRIPLOIN (250g) | 148 |
| AUSTRALIAN MB3 BLACK ANGUS RIBEYE (250g) | 228 |
| AUSTRALIAN MB3 BLACK ANGUS RIBEYE CAP (250g) | 298 |
| AUSTRALIAN SHER MB6/7 STRIPLOIN (200g) | 250 |

choice of sauce

beef jus
black pepper
house blend mustard
sauce béarnaise

choice of sides

| | |
|---|----|
| BUTTERY MASHED POTATOES | 38 |
| CRISPY FRENCH FRIES | 28 |
| SAUTÉED AUSTRALIAN BABY SPINACH | 28 |
| CREAMED FIELD MUSHROOMS WITH SHERRY VINEGAR | 38 |
| SAUTÉED GARDEN VEGETABLES | 28 |
| GARDEN SALAD WITH HOUSE DRESSING | 18 |

Mains

| | |
|--|-----|
| NEW ZEALAND PURE SOUTH PREMIUM LAMB RACK (300g) turnip cake, asparagus, pickled shallot, "XO sauce" split jus | 168 |
| OVEN ROASTED GIANT GROUPER FILLET rempah marinade, nyonya risotto, torch ginger, long beans, coconut milk, kaffir lime leaves, basil oil | 68 |
| FREE RANGE CHICKEN BREAST brined, marinated grapes, mashed potatoes, sweet peas, glazed porcini, poultry jus | 68 |
| TRUFFLE MUSHROOM SPAGHETTI (v) japanese kelp, truffle oil, pine nuts, rocket leaves | 38 |
| SQUID INK RICE bahia rice, grilled squid, ikura, garlic aioli, red chilli, extra virgin olive oil | 88 |
| ROASTED MASALA CAULIFLOWER STEAK (v) crispy chickpeas, raisins, baby spinach, sauce romesco, basil oil | 38 |

Desserts

| | |
|---|----|
| TEXTURES OF CHOCOLATE CAKE | 38 |
| 72% mousse, sponge, chip, 54% ganache, 40% jivara sauce | |
| TIRAMISU GÂTEAU | 38 |
| kahlua, mascarpone, cocoa powder, chocolate ice cream | |
| GARIGUETTE STRAWBERRY & VANILLA PARFAIT | 38 |
| strawberry gel, fresh strawberries, vanilla mousse, milk chocolate ganache, cookie crumble, strawberry ice cream | |