
**THREE COURSE
LUNCH**

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indigo
THE BLUE MANSION

**RM 88++
PER PERSON**

select one dish for each course

FIRST

IKURA COLD CAPELLINI

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

GRILLED SQUID

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

SEARED FOIE GRAS (+40)

marinated maitake mushroom, porcini purée,
hazelnut dressing

BURRATA CHEESE

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

HOKKAIDO SCALLOPS (+40)

petai torch ginger salsa, pineapple curried bisque,
basil oil, micro herbs

SOUP OF THE DAY

please ask your server for the day's special

SECOND

AUSTRALIAN BLACK ANGUS STRIPLOIN

mashed potatoes, field mushrooms, baby spinach,
sauce bordelaise

(australian black angus tenderloin +48)

FREE RANGE CHICKEN BREAST

soy brined, sweet potato purée, marinated maitake
mushroom, rocket leaves, truffle poultry jus

SLOW BRAISED LAMB SHANK

chickpeas, apricots, mashed potatoes, sauteed
baby spinach, pistachios

DUCK LEG CONFIT

cassoulet beans, barley, raisins, smoked duck
breast, rocket leaves

GIANT GROUPER FILLET

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

(atlantic cod fish +50)

TRUFFLE MUSHROOM SPAGHETTI (v)

japanese kelp, truffle oil, pine nuts, rocket leaves

THIRD

TIRAMISU GÂTEAU

mascarpone, cocoa powder, chocolate ice cream

TEXTURES OF CHOCOLATE CAKE

72% mousse, sponge, chip, 54% ganache,
40% jivara sauce

COFFEE *or* TEA

prices exclude 6% SST & 10% Service Tax
