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indigo

THE BLUE MANSION

Dinner Menu

5-COURSE CHEF'S MENU

RM298 PER PERSON

MARINATED IKURA COLD CAPELLINI

japanese kelp, ikura, chives, sesame seeds, dashi foam,
micro herbs

HOKKAIDO SCALLOP & CUTTLEFISH

chitose tomatoes, garlic crumbs, pea shoots, tobiko chilli vinaigrette

SEARED DUCK FOIE GRAS

sweet corn relish, cashew nut purée, baharat dust, pomegranate reduction

AUSTRALIAN MB5 BLACK ANGUS SIRLOIN

pomme purée, sautéed spinach, portobello mushroom, sauce bordelaise

(Australian MB7 Sher Wagyu Striploin +40)

(Japanese Kagoshima A4 Sirloin +180)

or

NEW ZEALAND PREMIUM LAMB LOIN

edamame, mint, sugar snap peas, feta, pickled garlic, balsamic glaze,
maple jus

or

PAN-SEARED AUSTRALIAN RED SNAPPER FILLET

pea purée, compressed cucumber, zucchini ribbons, potato fondant,
capers, coconut broth, basil oil

70% GUANAJA CHOCOLATE & PECAN TART

valrhona crémeux, pecan frangipane, raspberry sorbet

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

marinated maitake mushrooms, japanese kelp, chives, sesame seeds,
micro herbs

BURRATA SALAD

compressed pear, pistachios, pickled onions, rocket leaves, extra virgin
olive oil

CHARRED BAMBOO SHOOT

cauliflower and cashew nut purée, sesame seeds, scallions, kaffir lime dust,
pomegranate reduction, extra virgin olive oil

MISO TEMPEH STEAK

avocado purée, miso caramel, parmesan, toasted hazelnuts, marinated
shimeji mushrooms, chives

NOISETTE SEMI FREDO

popcorn, salted caramel, vanilla ice cream

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Starters

HOKKAIDO IKURA COLD CAPELLINI	88
japanese kelp, ikura, chives, sesame seeds, dashi foam, micro herbs	
GRILLED JAPANESE CUTTLEFISH	68
chitose tomatoes, garlic crumbs, pea shoots, tobiko chilli vinaigrette	
SEARED DUCK FOIE GRAS	78
sweet corn relish, cashew nut purée, baharat dust, pomegranate reduction	
HOKKAIDO SCALLOPS	98
pickled butternut, curried pumpkin velouté, toasted seeds, basil oil, micro herbs	
BURRATA SALAD <i>(v)</i>	68
compressed pear, pistachios, pickled onions, rocket leaves, extra virgin olive oil	
GRILLED MISO TEMPEH <i>(v)</i>	38
avocado purée, miso caramel, parmesan, toasted hazelnut, marinated shimeji mushrooms, chives	
SOUP OF THE DAY <i>(v)</i>	28
with garlic parmesan bread	

Mains

CHARGRILLED AUSTRALIAN BLACK ANGUS MB5 SIRLOIN (250g)	228
pomme purée, sautéed spinach, portobello mushroom, sauce bordelaise	
<i>(Australian Wagyu MB7 Sirloin 250g +40)</i>	
<i>(Japanese Kagoshima A4 Sirloin 150g +180)</i>	
NEW ZEALAND PREMIUM LAMB RACK (300g)	168
edamame, mint, sugar snap peas, feta, pickled garlic, balsamic glaze, maple jus	
PAN-SEARED AUSTRALIAN RED SNAPPER	78
pea purée, compressed cucumber, zucchini ribbons, potato fondant, capers, coconut broth, basil oil	
FREE RANGE CHICKEN BREAST & BOSTON LOBSTER	88
grilled maitake mushrooms, pomme purée, walnuts, compressed apple, truffle poultry jus	
TRUFFLE MUSHROOM SPAGHETTI (v)	38
japanese kelp, truffle oil, pine nuts, rocket leaves	
CAULIFLOWER STEAK (v)	38
tuscan marinade, cauliflower and cashew nut purée, sesame seeds, scallions, kaffir lime dust, pomegranate reduction, extra virgin olive oil	

Desserts

NOISETTE SEMI FREDO	38
popcorn, salted caramel, vanilla ice cream	
70% GUANAJA CHOCOLATE & PECAN TART	38
valrhona crémeux, pecan frangipane, raspberry sorbet	
SALTED CALAMANSI CHEESE MOUSSE	38
lemon custard, apricot gel, sour plum powder, vanilla ice cream	
TEXTURES OF CHOCOLATE CAKE	48
72% mousse, sponge, chip, 54% ganache, 40% jivara sauce	