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**THREE COURSE  
LUNCH**

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indigo

THE BLUE MANSION

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**RM95++  
PER PERSON**

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*select one dish for each course*

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**FIRST**

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**IKURA COLD CAPELLINI**

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

**GRILLED CUTTLEFISH**

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

**SEARED FOIE GRAS (+38)**

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

**BURRATA CHEESE**

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

**HOKKAIDO SCALLOPS (+38)**

pickled butternut, curried pumpkin velouté, toasted  
seeds, basil oil, micro herbs

**SOUP OF THE DAY**

please ask your server for the day's special

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**SECOND**

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**SOUS VIDE AUSTRALIAN WAGYU BEEF CHEEK**

pomme purée, sautéed spinach, portobello  
mushroom, sauce bordelaise

*(Australian MB5 Angus Sirloin +38)*

*(Australian MB7 Sher Wagyu Striploin +40)*

**FREE RANGE CHICKEN BREAST &**

**BOSTON LOBSTER**

grilled maitake mushrooms, pomme purée, walnuts,  
compressed apple, truffle poultry jus

**SLOW BRAISED LAMB SHANK**

chickpeas, apricots, pomme purée, sautéed baby  
spinach, pistachios

**PAN-SEARED AUSTRALIAN RED SNAPPER FILLET**

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

**TRUFFLE MUSHROOM SPAGHETTI (v)**

japanese kelp, truffle oil, pine nuts, rocket leaves

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**THIRD**

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**SALTED CALAMANSI CHEESE MOUSSE**

lemon custard, apricot gel, sour plum powder,  
vanilla ice cream

**NOISETTE SEMI FREDO**

popcorn, salted caramel, vanilla ice cream

COFFEE *or* TEA

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*prices exclude 6% SST & 10% service tax*

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