



## Cheong Fatt Tze's Kombu-Cured Salmon Yee Sang

Toss your way into a prosperous Year of the Dragon with our Yee Sang featuring Atlantic salmon, yam strips, peanuts, sesame seeds, pickled ginger, pickled onion, crispies, chuka wakame, chuka idako, spice powder and plum dressing.

RM98 for 5 - 6 People

RM150 for 10 - 15 People

Available for dine-in, takeaway or delivery from 18 January.

[ORDER NOW](#)



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THE BLUE MANSION



## An Evening of Abundance

RM288 PER PERSON

9-15 FEBRUARY 2024

*first*

### SALMON ROE CAPELLINI

yuzu sesame dressing, kelp, scallions, chilli oil, sesame seeds

*second*

### CHINOISERIE CONSOMMÉ

hokkaido scallop, silky fowl, angelica root, goji berries, ginger oil

*third*

### OVEN ROASTED ATLANTIC SALMON

porcini dumpling, pickled garlic, truffle soy vinaigrette

*fourth*

### CANTONESE SLOW BRAISED WAGYU BEEF CHEEK

pommes purée, radish, pickled carrot, crispy shallots, coriander

or

### GRILLED BEARDED CHICKEN & FOIE GRAS

yam purée, pickled mustard greens, kai lan leaves,  
orange anise sauce

*fifth*

### PISTACHIO MOCHI

matcha powder, adzuki creme anglaise

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prices subject to 6% SST & 10% service tax

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## A Festive Gathering

RM188 PER PERSON  
9-15 FEBRUARY 2024

*first*

### CAVIAR CAPELLINI

yuzu sesame dressing, kelp, scallions, chilli oil, sesame seeds

*second*

### CHINOISERIE CONSOMMÉ

porcini dumpling, silky fowl, angelica root, goji berries, ginger oil

*third*

### CANTONESE SLOW BRAISED WAGYU BEEF CHEEK

pommes purée, radish, pickled carrot, crispy shallots, coriander

or

### GRILLED BEARDED CHICKEN & FOIE GRAS

yam purée, pickled mustard greens, kai lan leaves,  
orange anise sauce

*fourth*

### PISTACHIO MOCHI

matcha powder, adzuki creme anglaise

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# A Vegetarian Feast

RM150 PER PERSON  
9-15 FEBRUARY 2024

*first*

## MARINATED MAITAKE MUSHROOM

cold capellini, yuzu sesame dressing, scallions, chilli oil, sesame seeds

*second*

## FIELD MUSHROOM CONSOMMÉ

porcini dumpling, angelica root, goji berries, ginger oil

*third*

## GRILLED NASU

japanese eggplant, miso glaze, parmesan, rocket leaves

*fourth*

## GRILLED CAULIFLOWER STEAK

asian marinade, taro purée, pickled mustard greens,  
kai lan leaves, “adobo”

*fifth*

## PISTACHIO MOCHI

matcha powder, adzuki creme anglaise

BOOK NOW

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