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indigo

THE BLUE MANSION



Join us for an evening of soul-stirring melodies as we welcome AIM-nominee Bihzhu on June 15th. Born and raised in Penang, Bihzhu's dynamic range defies genres, captivating audiences with her hauntingly evocative voice and songwriting.

She returns to Penang for just one night, at Indigo.

Experience Bihzhu's "heart music," where life and love are celebrated through music, alongside a specially curated menu.

LIVE
LAUGH
& LOVE

WITH BIHZHU

SATURDAY 15 JUNE
SEVEN IN THE EVENING
RM295 PER PERSON

BOOK NOW

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THE BLUE MANSION

LIVE. LAUGH & LOVE

WITH BIHZHU

FIRST

HOKKAIDO SCALLOPS

sticky rice, pickled kumquat, kaffir lime dust, fermented anchovy sauce

SECOND

POULTRY CONSOMMÉ

tortellini with porcini mushroom, salted mustard greens, garlic oil

THIRD

PAN-SEARED PACIFIC HALIBUT

chicken crackling, meunière sauce, herbs

FOURTH

AUSTRALIAN WAGYU CHEEK

sous vide, pommes purée,
portobello mushroom,
bordelaise sauce

CHICKEN ROULADE

spiced rice, quinoa, baby
spinach, chickpeas, raisins,
rocket leaves, chermoula sauce

FIFTH

GUANAJA CHOCOLATE & PECAN TART

valrhona crémeux, pecan frangipane, raspberry sorbet

BOOK NOW

prices exclude 6% SST & 10% service tax

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THE BLUE MANSION

LIVE. LAUGH & LOVE

WITH BIHZHU

VEGETARIAN MENU

FIRST

CRISPY NASU

sticky rice, pickled kumquat, kaffir lime dust, fermented beancurd sauce

SECOND

MUSHROOM CONSOMMÉ

tortellini with porcini mushroom, salted mustard greens, garlic oil

THIRD

RADICCHIO

chargrilled radicchio, pomelo, pickled peppers, walnuts, miso emulsion

FOURTH

SALT BAKED TURNIP

pommes purée, sautéed baby spinach, crispy chickpeas, yuzu beurre blanc

FIFTH

GUANAJA CHOCOLATE & PECAN TART

valrhona crèmeux, pecan frangipane, raspberry sorbet

BOOK NOW

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