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THE BLUE MANSION

CHANGYU WINE PAIRING

29 JUNE | RM369 PER PERSON



Deluxe
Food & Beverage
1962

FIRST

CURED ATLANTIC SALMON

avocado, compressed daikon, jalapeno, dill, garlic tzatziki

LongYu Selection Cabernet Sauvignon Blanc de Noir

SECOND

WILD CAUGHT WHITE PRAWNS

pear purée, torch ginger, orange zest, crustacean bisque, basil oil

LongYu Selection Cabernet Sauvignon Blanc de Noir

THIRD

SEARED DUCK FOIE GRAS

sticky rice, kaffir lime dust, kumquat, fermented anchovy emulsion

LongYu Reserva Cabernet Sauvignon

FOURTH

SLOW-BRAISED AUSTRALIAN WAGYU BEEF CHEEK

truffle pommes purée, baby spinach, bordelaise sauce

LongYu Gran Reserva Cabernet Sauvignon

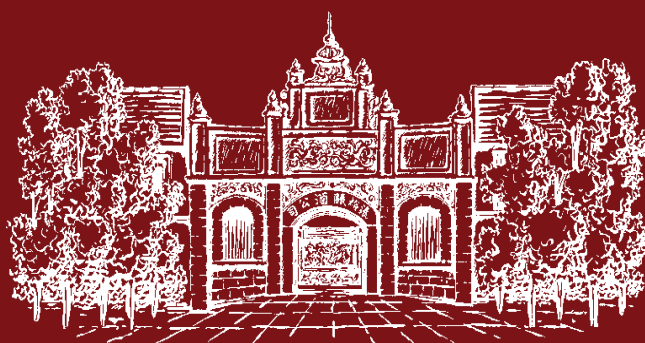
FIFTH

72% VALRHONA CHOCOLATE TRUFFLE

date purée, pecan nut, sesame seeds

Koya XO Brandy 15 Years

BOOK NOW



prices exclude 6% SST & 10% service tax