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THE BLUE MANSION

Dinner Menu

5-COURSE CHANGYU WINE PAIRING MENU

RM496 PER PERSON

LAKSA COLD CAPELLINI

ikura, condiments of assam laksa, mint oil, kelp, pineapple, torch ginger,
assam laksa foam

Changyu Riesling

HOKKAIDO SCALLOP

hazelnut purée, corn velouté, pickled maitake mushroom, roasted buckwheat,
truffle oil

Longyu Selection Blanc De Noir

SEARED DUCK FOIE GRAS

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

Longyu Selection Cabernet Sauvignon 2021

AUSTRALIAN MB5 BLACK ANGUS SIRLOIN

pomme purée, sautéed spinach, portobello mushroom, sauce bordelaise
(Australian MB7 Sher Wagyu Striploin +40 | Japanese Kagoshima A4 Sirloin +180)

Longyu 12 Cabernet Sauvignon

or

PASTURE-RAISED NEW ZEALAND LAMB LOIN

medjool date purée, pistachio, apricot gel, coriander, za'atar bread, charred
broccolini, green peppercorn jus

Longyu 12 Cabernet Sauvignon

or

PAN-SEARED ATLANTIC HALIBUT FILLET

piri piri marinade, shishito peppers, garlic purée, polenta cake, baby spinach,
lemon poultry jus

Longyu Selection Blanc De Noir

YUZU HAZELNUT GATEAU

yuzu mousse, callebaut 70% chocolate, hazelnut praline, almond sponge cake,
feuilletine, chocolate ice cream

Koya Brandy 15 Years

*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 MENU

RM298 PER PERSON

Wine Pairing +RM198

LAKSA COLD CAPELLINI

ikura, condiments of assam laksa, mint oil, kelp, pineapple, torch ginger, assam laksa foam

Chateau Arrogant Frog Limo Blanc

HOKKAIDO SCALLOP

hazelnut purée, corn velouté, pickled maitake mushroom, roasted buckwheat, truffle oil

Catena Zapata Alamos Pinot Noir

SEARED DUCK FOIE GRAS

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

Trimbach Reserve Muscat

AUSTRALIAN MB5 BLACK ANGUS SIRLOIN

pomme purée, sautéed spinach, portobello mushroom, sauce bordelaise (Australian MB7 Sher Wagyu Striploin +40 | Japanese Kagoshima A4 Sirloin +180)

Rolland & Galletta Tempranillo Merlot

or

PASTURE-RAISED NEW ZEALAND LAMB LOIN

medjool date purée, pistachio, apricot gel, coriander, za'atar bread, charred broccolini, green peppercorn jus

Rolland & Galletta Tempranillo Merlot

or

PAN-SEARED ATLANTIC HALIBUT FILLET

piri piri marinade, shishito peppers, garlic purée, polenta cake, baby spinach, lemon poultry jus

Protea Chenin Blanc

YUZU HAZELNUT GATEAU

yuzu mousse, callebaut 70% chocolate, hazelnut praline, almond sponge cake, feuilletine, chocolate ice cream

Saint Clair Pioneer Block Gewurztraminer

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5-COURSE CHEF'S VEGETARIAN MENU

RM150 PER PERSON

LAKSA COLD CAPELLINI

condiments of assam laksa, mint oil, kelp, pineapple, torch ginger,
assam laksa foam

CHARGRILLED BAMBOO SHOOT

soy braised, carrot purée, green chilli, miso vinaigrette, sesame seeds

ROASTED RADICCHIO WEDGE

sweet pepper relish, compressed pear, hazelnut, raisins, fermented
beancurd dressing, pimenton

ROASTED CELERIAC STEAK

hoisin marinade, sansho pepper, sautéed baby spinach, sesame seeds,
chickpea and shimeiji stew

LYCHEE & EARL GREY

earl grey cheese mousse, lychee granita, lychee rose caviar, rose,
pistachio, tuille

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Starters

LAKSA COLD CAPELLINI	88
ikura, condiments of assam laksa, mint oil, kelp, pineapple, torch ginger, assam laksa foam	
CHARGRILLED BAMBOO SHOOT <i>(v)</i>	68
soy braised, carrot purée, green chilli, miso vinaigrette, sesame seeds	
GRILLED JAPANESE CUTTLEFISH <i>(gf)</i>	68
sugar snap peas, tamarind squid ink vinaigrette, garlic aioli, pickled shallots, crispy curry leaves	
SEARED FOIE GRAS	98
sticky rice, pickled kumquat, kaffir lime dust, fermented anchovy dressing	
HOKKAIDO SCALLOPS <i>(gf)</i>	98
hazelnut purée, corn velouté, pickled maitake mushroom, roasted buckwheat, truffle oil	
GRILLED RADICCHIO WEDGE <i>(v)</i>	48
sweet pepper relish, compressed pear, hazelnut, raisins, fermented beancurd dressing, pimentón	
BOQUERONES & WATERMELON <i>(gf)</i>	48
anchovies in vinegar, compressed watermelon, mint leaves, torch ginger sea salt, extra virgin olive oil	
SOUP OF THE DAY <i>(v)</i>	28
with garlic parmesan bread	

Mains

CHAR-GRILLED 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
medjool date purée, pistachio, apricot gel, coriander, za'atar bread, charred broccolini, green peppercorn jus	
PAN-SEARED ATLANTIC HALIBUT (gf)	78
piri piri marinade, shishito peppers, garlic purée, polenta cake, baby spinach, lemon poultry jus	
"LOIN" OF CHICKEN	78
hokkaido scallop, seven spice, pommes purée, avocado mousseline, king oyster mushroom, sweet potato, honey soy glaze, scallions	
TRUFFLE MUSHROOM SPAGHETTI (v, nut allergy)	38
japanese kelp, truffle oil, pine nuts, rocket leaves	
ROASTED CELERIAC STEAK (v)	38
hoisin marinade, sansho pepper, sautéed baby spinach, sesame seeds, chickpea and shimeiji stew	

Desserts

LYCHEE & EARL GREY <i>(v, nut allergy)</i>	38
earl grey cheese mousse, lychee granita, lychee rose caviar, rose, pistachio, tuille	
YUZU HAZELNUT GATEAU <i>(v, nut allergy)</i>	38
yuzu mousse, callebaut 70% chocolate, hazelnut praline, almond sponge cake, feuilletine, chocolate ice cream	
ICE KACANG GATEAU <i>(v, nut allergy)</i>	38
red bean ganache, cendol jelly, sweet corn curd, pandan sponge, coconut mousse, gula melaka syrup, red treacle, vanilla ice cream	
70% GUANAJA CHOCOLATE & PECAN TART <i>(v, nut allergy)</i>	38
valrhona crèmeux, pecan frangipane, raspberry sorbet	
TEXTURES OF CHOCOLATE CAKE <i>(v)</i>	38
72% mousse, sponge, chocolate nibs, 54% ganache, 40% jivara sauce	