
THREE COURSE
LUNCH

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indigo

THE BLUE MANSION

RM95++
PER PERSON

select one dish for each course

FIRST

LAKSA COLD CAPELLINI

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

GRILLED JAPANESE CUTTLEFISH (gf)

sugar snap peas, tamarind squid ink vinaigrette, garlic aioli, pickled shallots, crispy curry leaves

SEARED FOIE GRAS +48

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

HOKKAIDO SCALLOPS +48 (gf)

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

BOQUERONES & WATERMELON (gf)

anchovies in vinegar, compressed watermelon, mint leaves, torch ginger sea salt, extra virgin olive oil

SOUP OF THE DAY (v)

please ask your server for the day's special

SECOND

SOUS VIDE AUSTRALIAN WAGYU BEEF CHEEK

pomme purée, sautéed spinach, portobello mushroom and sauce bordelaise

(Australian MB5 Angus Sirloin +38)

(Australian MB7 Sher Wagyu Striploin +40)

"LOIN" OF CHICKEN

seven spice, avocado purée, king oyster mushroom, sweet potato, honey soy glaze, scallions

PASTURE-RAISED NEW ZEALAND LAMB MOSAIC

rosemary, chickpeas, apricots, pistachio, baby spinach, pomme purée, green peppercorn sauce

PAN-SEARED ATLANTIC HALIBUT FILLET

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

TRUFFLE MUSHROOM SPAGHETTI (v, nut allergy)

japanese kelp, truffle oil, pine nuts, rocket leaves

THIRD

ICE KACANG GATEAU

red bean ganache, cendol jelly, sweet corn curd, pandan sponge, coconut mousse, gula melaka syrup, red treacle, vanilla ice cream

70% GUANAJA CHOCOLATE AND PECAN TART

valrhona creméux, pecan frangipane, raspberry sorbet

COFFEE *or* TEA

prices exclude 6% SST & 10% service tax
