



靛

indigo

THE BLUE MANSION

AN EVENING IN THE COURTYARD

Amuse-Bouche

local quail interpretation

Semporna Abalone

broth, cordyceps, “yu zhu”

Jalapeño and Preserved Vegetable Bread

served with cultured butter and extra virgin olive oil

Cold Somen

chinese vin jaune, scallop

Stuffed Chicken Wing

“chai por”, sarawak grains

Calamansi Granita

wax apple, elderflower gelée

Aged Threadfin

titik lemak, sambal petai,
fern and kesum salad

Wagyu Short Rib

black rice vinegar,
shiitake, jus

Nasi Impit

betel leaves, eryngii,
sambal petai

+RM135

Pear

penang vanilla, rice ball,
aged orange peel

Mignardises

RM360++ per person

prices exclude 6% SST & 10% service charge