

All Day Dining

SERVED DAILY FROM 11AM - 10PM

TEA FOR TWO AT THE BLUE MANSION

RM138 from 12 Noon to 5:00 PM

CLASSIC SCONES

comes with homemade clotted cream and preserves

CUCUMBER & CHEESE SANDWICH

refreshing bite of crisp cucumber and creamy cheese, layered between soft bread

SANDWICH OF THE DAY

a daily creation inspired by seasonal flavours

SAVOURY TARTLETS OF THE DAY

petite tarts with a savoury filling, a gentle balance to the sweeter treats

EARL GREY SCONES

lightly infused with Earl Grey tea, offering a delicate citrus-bergamot lift in every bite

PETIT GATEAUX

a pair of bite-sized, delicate, handcrafted pastries

PERANAKAN KUIH

a nod to Penang's heritage - a sweet, colourful kuih made in the traditional Peranakan style

YOUR CHOICE OF CHINESE TEA

Four Seasons of Spring,
High Mountain Oolong
Double Petal Rose Shou Mei White Tea
Double Petal Rose Congou Black Tea
Royal Cooked Puer Tea

SNACKS

CREAM OF MUSHROOM SOUP 28
slow-simmered mushroom soup with a velvety finish, served with toasted sourdough bread

PARMESAN & TRUFFLE FRIES 23
crispy golden fries tossed with white truffle oil and grated parmesan

CUCUR JAGUNG & TEMPEH GORENG 32
crispy corn fritters and golden fried tempeh, served with a rich, peanut sauce. a rustic pairing of textures and flavours rooted in Malaysian street food tradition

MAINS

HAINANESE POACHED CHICKEN RICE 30
soft-poached chicken, fragrant rice and signature sauces, a comforting and beloved southeast asian staple

NASI GORENG KAMPUNG WITH CHICKEN SATAY 35
fragrant village-style fried rice with anchovies, chilli and vegetables, served with grilled chicken satay skewers, spicy peanut sauce and traditional condiments

WILD CAUGHT SNAPPER FISH & CHIPS 45
crisp beer-battered fillet of wild-caught red snapper served with hand-cut fries and our house-made tartare sauce

STEWED BEEF CHEEK WITH BUTTERY MASH 62
tender beef cheek stewed low and slow, finished with creamy buttery mash

BEREMPAH CHICKEN BURGER WITH RENDANG EMULSION 35
crispy golden fried chicken layered in a soft house-baked bun, enriched with a silky rendang emulsion and finished with aromatic rempah spice crumbs. served with a side of chips

SIGNATURE WAGYU CHEESEBURGER 78
juicy wagyu beef patty, melted cheddar, jalapeños and house-made 'special sauce', tucked into a soft, buttery brioche bun, accompanied with crispy chips

TANDOORI MASALA CAULIFLOWER FRITTER WRAP 35
golden cauliflower fritters seasoned with tandoori masala, wrapped with masala yoghurt, coriander and a fresh onion salad

DESSERT

CLASSIC TIRAMISU (WITH KAHLUA) 27
an indulgent italian favourite, made with coffee-soaked ladyfingers, rich mascarpone cream and a dusting of cocoa powder, a timeless combination of bold espresso and creamy, velvety sweetness

TROPICAL FRUIT ETON MESS 35
inspired by the English classic, reinterpreted with passion fruit pulp and local mango for a bright, tropical finish with home-made local vanilla ice cream

ONDE ONDE CAKE 22
a playful nod to the beloved malaysian kuih, this pandan-infused sponge is layered with coconut cream and a gula melaka centre that bursts with caramel sweetness, finished with fresh grated coconut for a truly nostalgic treat

CHOCOLATE DECADENT WITH LOCAL VANILLA ICE CREAM 35
crafted from single-origin Malaysian cacao, this dense and luxurious chocolate cake celebrates the richness of local terroir; silky ganache and deep cocoa flavours make every bite indulgent