



indigo

THE BLUE MANSION

APPETISERS

ASPARAGUS

*silky, slow-cooked egg, garlic
breadcrumbs, parmesan cream*

48

SEARED HOKKAIDO SCALLOPS

*sauteed shimeji, unagi,
sweet corn veloute*

58

KING PRAWN

*capellini, crab bisque, coriander oil,
curry leaves*

48

GRILLED SQUID

*winged beans, kaffir lime, cashewnuts,
dried scallop, XO sauce*

38

CRAB OTAK – OTAK

*mud crab, pomelo, betel leaves,
chilli, coconut milk*

58

ROASTED QUAIL

*torch ginger, sweet potato & cheese
stuffing, quail egg, basil oil*

38

MAINS

PUMPKIN RISOTTO

*cauliflower, feta, pumpkin seeds,
fresh herbs*

48

PAN-ROASTED COD

*cod croquette, granny smith apple,
wasabi - tobiko, lemon mayo, dill*

128

AROMATIC CHICKEN

*roasted eggplant, chickpeas,
capsicum sauce*

48

SEARED DUCK BREAST

*crispy taro cake, spinach, spicy korean
fermented bean sauce*

78

KAGOSHIMA A3 SIRLOIN

*watercress, crumbed potato, sweet potato puree,
soy reduction*

260

LAMB SHANK RENDANG

*biryani rice, fresh mint
cucumber raita*

68

DESSERTS

BANANA CREPE// 35

with chocolate ice cream

CHOCOLATE & CARDAMOM

CHEESECAKE // 35

with vanilla ice cream

NYONYA TIRAMISU// 35

pandan, coconut, kahlua, mascarpone, chocolate

SPECIALTY COFFEES & TEAS

HARNEY & SONS // 10

tea selections

FRENCH MALONGO // 14

coffee varieties