



indigo

THE BLUE MANSION

APPETISERS

FRIED CALAMARI
*avocado, fresh local herbs, red onion,
romaine lettuce, papaya, spiced yoghurt dressing*
38

SEARED HOKKAIDO SCALLOP
*assorted mushrooms, basil oil, parmesan,
mushroom sauce*
58

LAMB TACO
*eggplant purée, olive & cucumber salsa,
sour cream, red onion*
28

SOUP OF THE DAY
*please ask your server for today's special
market price*

CRAB & POTATO CAKE
fried egg, curried pumpkin velouté
48

CHICKEN DUMPLINGS
bok choy, shitake, chicken broth, chilli oil
28

SPINACH RISOTTO (v)
pine nuts, lemon, feta, garlic crumbs
28

ASPARAGUS & MUSROOM SALAD (v)
rocket, tofu, sesame-miso dressing
28



MAINS

PAN ROASTED ATLANTIC COD
*spinach, pumpkin gnocchi, bonito broth,
ginger oil*
118

BLACK ANGUS TENDERLOIN (150g)
broccolini, roasted potatoes, red wine jus
128

BRAISED DUCK LEG
*dates, foie gras, spinach, potato puree,
duck jus*
88

PRAWNS & CLAMS
*handmade pasta, zucchini, corn, olives, seafood
tomato sauce, basil*
58

ROASTED RACK OF LAMB
*roasted vegetables, caramelised onion & goat
cheese tart, rosemary jus*
128

GRILLED CHICKEN THIGH
kangkung, rice cake, curried peanut sauce
58

PESTO SPAGHETTI (v)
*cashew & basil pesto, marinated tomatoes, edama-
me, parmesan*
38



DESSERTS

BLACK SESAME / 32
honey, black sesame crumbs, black same mousse

LEMONGRASS & CHOCOLATE / 32

COCONUT & PANDAN / 28
red bean, chocolate, brown sugar

SPECIALTY COFFEES & TEAS

FRENCH MALONGO / 14
coffee varieties

HARNEY & SONS / 10
tea selections

