



## THREE COURSE LUNCH RM 65

*Please select one dish for each course*

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## indigo

THE BLUE MANSION

### FIRST

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#### SOUP OF THE DAY

*please ask your server for today's special*

#### LAMB TACO

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

#### SPINACH RISOTTO (V)

*pine nuts, feta, lemon, garlic crumbs*

#### FRIED CALAMARI

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

#### CHICKEN DUMPLINGS

*bok choy, shitake, chicken broth, chilli oil*

#### ASPARAGUS & MUSHROOM SALAD (V)

*rocket, tofu, sesame-miso dressing*

### SECOND

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#### BRAISED DUCK LEG

*poached pear, spinach, parsnip purée, star anise reduction*

#### PAN-FRIED SNAPPER

*tomato & cucumber salad, roasted potatoes, sauce vierge*

#### PRAWNS & CLAMS

*handmade pasta, zucchini, corn, olives, seafood  
tomato sauce, basil*

#### BEEF PIE

*potato, carrot, fried shallots, poached egg, beef gravy*

#### GRILLED CHICKEN THIGH

*kangkung, rice cake, curried peanut sauce*

#### PESTO SPAGHETTI

*cashew & basil pesto, marinated tomatoes, edamame,  
parmesan*

### THIRD

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#### BANANA & CORNFLAKE TART

*caramelized banana, cornflake ganache, banana chips*

#### BLACK COFFEE

*chocolate crumble, dark chocolate ganache, black coffee  
mousse, sponge cake*

#### COFFEE OR TEA