



indigo
THE BLUE MANSION

VALENTINE'S DAY 5 COURSE MENU

RM328 PER PERSON

Complimentary flow of Angove Chalk Hill Blue Bubbles

FIRST

PEARL BLANCHE OYSTER

cucumber, caviar, Hendrick's gin granita

SECOND

LOBSTER CONSOMMÉ

maine lobster, mussels, octopus, winter melon, lemongrass

THIRD

SEARED HOKKAIDO SCALLOP

sea urchin, black truffle, asparagus, parmesan cream



FOURTH

WAGYU M7 SIRLOIN / AUSTRALIAN LAMB RACK

charred romaine, smoked eggplant purée, wasabi soy glaze

SEARED BIG EYE TUNA

smoked cod liver, compressed asian pear, sorrel, green peppercorn sauce

FIFTH

BANANA BAVAROIS

blueberries, peanut butter, Belgian dark chocolate

TEA *or* COFFEE

