

All Day Dining

SERVED DAILY
FROM 11AM - 10PM

TEA FOR TWO AT THE BLUE MANSION | RM88

from 2PM to 5.30PM

MANGO LIME TARTLETS
mango, vanilla mousse, lime gel

DOUBLE CHEESE SMOKED
CHICKEN HAM SANDWICHES

MUSHROOM TARTLETS

72% CHOCOLATE SABLÉS
delicate chocolate shortbread,
raspberry gelée

TRUFFLE SALTED EGG MAYO
SANDWICHES

MATCHA LATTE SWISS ROLLS

TEA or COFFEE

CLASSIC SCONES
freshly whipped cream and
raspberry preserves

SNACKS

TRUFFLE PARMESAN FRIES <i>(v)</i> served with kewpie mayo dip	25	CRISPY CAULIFLOWER KARAAGE <i>(v)</i> served with sriracha mayo	38
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MAINS

AUSTRALIAN WAGYU BEEF CHEEK pomme purée, sautéed baby spinach, sauce bordelaise	88	TEMPURA BATTERED HALIBUT FISH & CHIPS french fries, mixed salad, tartar sauce	68
PASTURE-RAISED NEW ZEALAND LAMB MOSAIC rosemary, chickpeas, apricots, pistachio, baby spinach, pomme purée, green peppercorn sauce	78	TRUFFLE MUSHROOM SPAGHETTI <i>(v, nut allergy)</i> japanese kelp, truffle oil, pine nuts, rocket leaves	38
AUSTRALIAN BLACK ANGUS CHEESE BURGER shaved onions, caramelised onions, mustard pickles, french fries	48	CHEONG FATT TZE'S SAMBAL FRIED RICE grilled chicken, dried shrimp sambal, sunny side up, crispy shallots, scallions	32

DESSERTS

LYCHEE & EARL GREY <i>(v, nut allergy)</i> earl grey cheese mousse, lychee granita, lychee rose caviar, rose, pistachio, tuille	38	70% GUANAJA CHOCOLATE & PECAN TART <i>(v, nut allergy)</i> valrhona crémeux, pecan frangipane, raspberry sorbet	38
TEXTURES OF CHOCOLATE CAKE <i>(v)</i> 72% mousse, sponge, chocolate nibs, 54% ganache, 40% jivara sauce	48	YUZU HAZELNUT GATEAU <i>(v, nut allergy)</i> yuzu mousse, callebaut 70% chocolate, hazelnut praline, almond sponge cake, feuilletine, chocolate ice cream	38
ICE KACANG GATEAU <i>(v, nut allergy)</i>		38	
red bean ganache, cendol jelly, sweet corn curd, pandan sponge, coconut mousse, gula melaka syrup, red treacle, vanilla ice cream			