

All Day Dining

SERVED DAILY
FROM 11AM - 10PM

TEA FOR TWO AT THE BLUE MANSION | RM138

from 2PM to 5.30PM

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| PARMESAN TRUFFLE MUSHROOM TART | CHOCOLATE BANANA "MUSHROOM" caramelised banana, 70.5% dark chocolate mousse and salted caramel | SANSHOKU DANGO crispy taco waffle, gula melaka glaze |
| MANGO PASSION FRUIT CHEESECAKE chilled fresh mango cheesecake, mascarpone chantilly | CHESTNUT CHANTILLY WITH COCOA SABLE | LITCHI DELIGHT lychee and black tea sphere, with a crunchy almond coating |
| BAKED QUAILS' EGG PIE WITH POMEGRANATE MOLASSES | TEA of COFFEE | CLASSIC SCONES freshly whipped cream and raspberry jam |

SNACKS

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| TRUFFLE PARMESAN FRIES (v) served with kewpie mayo dip | 25 | CRISPY CAULIFLOWER KARAAGE (v) served with sriracha mayo | 38 |
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MAINS

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| 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 (v, nut allergy) 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

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

All Day Dining

SERVED DAILY
FROM 11AM - 10PM

A JAZZY SUNDAY AFTERNOON TEA FOR TWO | RM178

Live Music by The Northern Jazz Unit from 3:30PM to 5:30PM

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| PARMESAN TRUFFLE MUSHROOM TART | CHOCOLATE BANANA "MUSHROOM" caramelised banana, 70.5% dark chocolate mousse and salted caramel | SANSHOKU DANGO crispy taco waffle, gula melaka glaze |
| MANGO PASSION FRUIT CHEESECAKE chilled fresh mango cheesecake, mascarpone chantilly | CHESTNUT CHANTILLY WITH COCOA SABLE | LITCHI DELIGHT lychee and black tea sphere, with a crunchy almond coating |
| BAKED QUAILS' EGG PIE WITH POMEGRANATE MOLASSES | TEA of COFFEE | CLASSIC SCONES freshly whipped cream and raspberry jam |

SNACKS

| | | | |
|---|----|---|----|
| TRUFFLE PARMESAN FRIES (v) served with kewpie mayo dip | 25 | CRISPY CAULIFLOWER KARAAGE (v) served with sriracha mayo | 38 |
|---|----|---|----|

MAINS

| | | | |
|--|----|---|----|
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| PASTURE-RAISED NEW ZEALAND LAMB MOSAIC rosemary, chickpeas, apricots, pistachio, baby spinach, pomme purée, green peppercorn sauce | 78 | TRUFFLE MUSHROOM SPAGHETTI (v, nut allergy) 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

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