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indigo

THE BLUE MANSION

CHEONG FATT TZE'S KOMBU-CURED SALMON YEE SANG

Atlantic salmon, yam strips, peanuts, sesame seeds, pickled ginger, pickled onion, crispies, chuka wakame, chuka idako, spice powder and plum dressing.

RM98 for 4 - 6 people

RM188 for 10 - 12 people

Available for dine-in*, takeaway or delivery from 1 January.

[ORDER NOW](#)

subject to 6% SST and 10% service charge

CHINESE NEW YEAR *lunch*

28 JANUARY - 5 FEBRUARY

RM188++ PER PERSON

FIRST

SEARED WHITE PRAWNS

mushroom dashi consommé, salmon pierogi, black fungus, edamame beans

SECOND

HOKKAIDO SCALLOPS

potato espuma, typhoon shelter crumbs, sauce gibriche, pimentón

THIRD

SLOW- BRAISED WAGYU BEEF CHEEK

truffle pommes purée, chinese mushrooms, pickled garlic, sauce bordelaise

or

CHICKEN ROULADE & FOIE GRAS

ginkgo nut stuffing, crispy cassava, cauliflower purée, rocket leaves, yuzu hoisin poultry jus

or

PAN-SEARED SILK SNAPPER DARNES

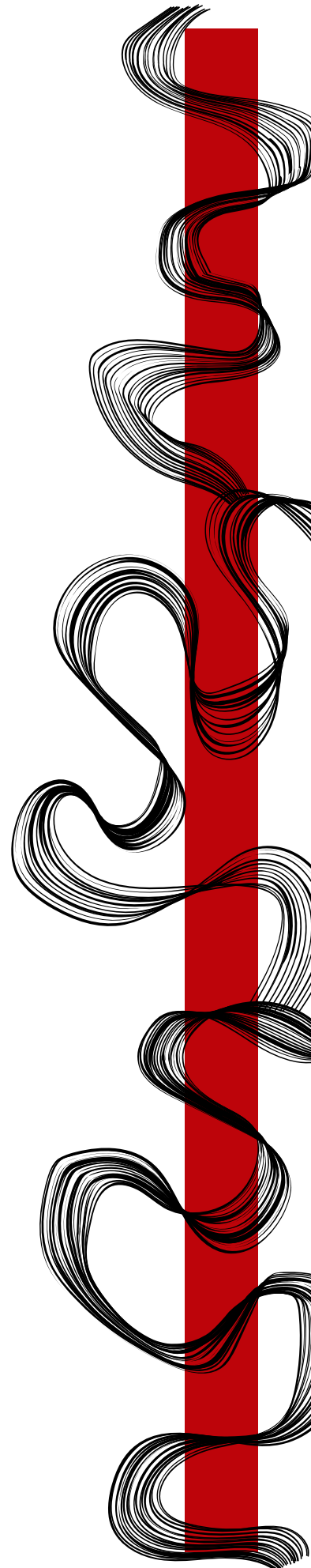
sticky rice, petite salad, crispy dried scallops, garlic lime soy vinaigrette, basil oil

FOURTH

“NIAN GAO”

chinese sticky rice cake, coconut milk, sweet potato pandan foam, crispy yam, desiccated coconut

BOOK NOW



CHINESE NEW YEAR *dinner*

28 JANUARY - 5 FEBRUARY

RM268++ PER PERSON

FIRST

SEARED HOKKAIDO SCALLOPS

mushroom dashi consommé, salmon pierogi, black fungus, edamame beans

SECOND

SPANISH OCTOPUS LEG

potato espuma, typhoon shelter crumbs, sauce gibriche, pimentón

THIRD

PAN-SEARED SILK SNAPPER DARNES

sticky rice, petite salad, crispy dried scallops, garlic lime soy vinaigrette, basil oil

FOURTH

SLOW- BRAISED WAGYU BEEF CHEEK

truffle pommes purée, chinese mushrooms, pickled garlic, sauce bordelaise

or

CHICKEN ROULADE & FOIE GRAS

ginkgo nut stuffing, crispy cassava, cauliflower purée, rocket leaves, yuzu hoisin poultry jus

or

OVEN-ROASTED LAMB RACK

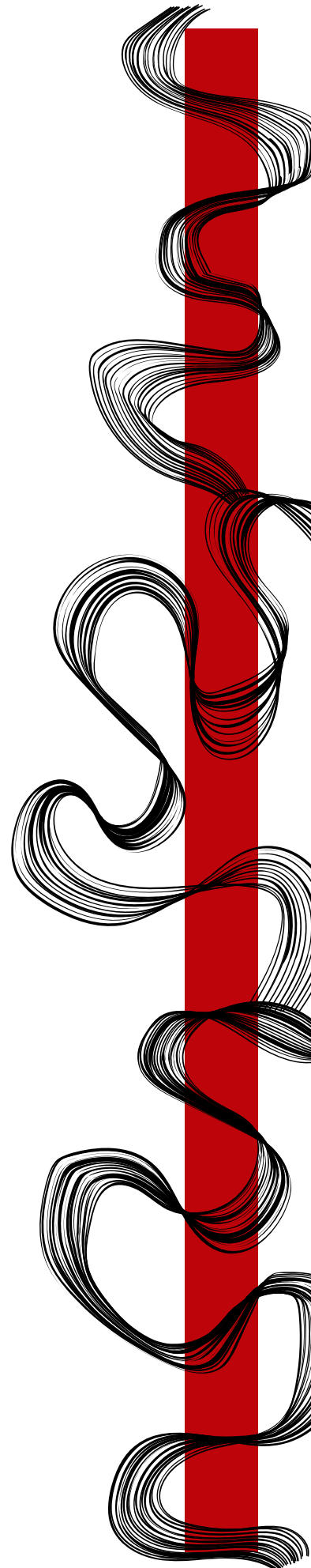
pumpkin polenta, sautéed baby spinach, braised carrots, chianti classico sauce

FIFTH

“NIAN GAO”

chinese sticky rice cake, coconut milk, sweet potato pandan foam, crispy yam, desiccated coconut

BOOK NOW



CHINESE NEW YEAR *vegetarian lunch*

28 JANUARY - 5 FEBRUARY

RM138++ PER PERSON

FIRST

PIEROGI DUMPLING

mushroom kombu consommé, black fungus, edamame beans, truffle oil

SECOND

BRAISED ORGANIC DAIKON

potato espuma, typhoon shelter crumbs, sauce gibriche, pimentón

THIRD

GRILLED JAPANESE NASU

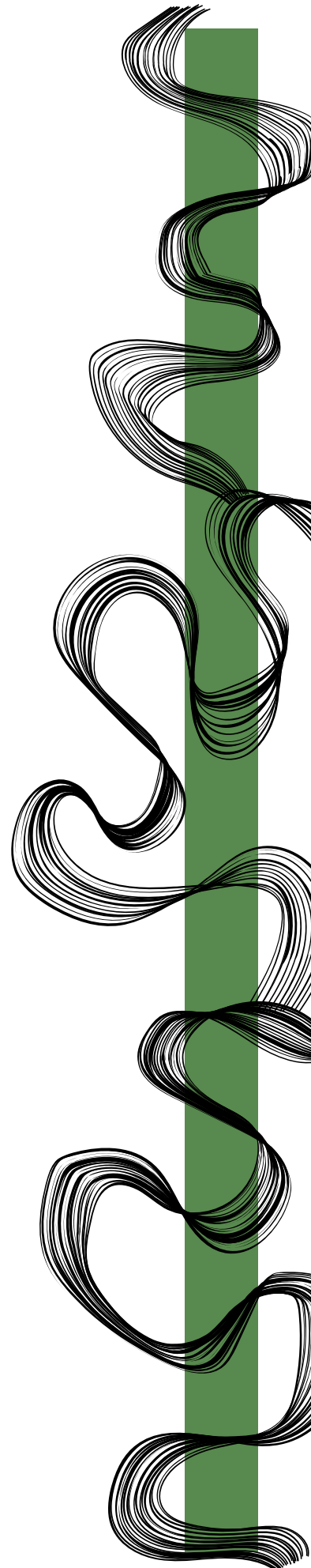
pumpkin polenta, sautéed baby spinach, braised carrots, chianti classico sauce

FOURTH

"NIAN GAO"

chinese sticky rice cake, coconut milk, sweet potato pandan foam, crispy yam, desiccated coconut

BOOK NOW



CHINESE NEW YEAR *vegetarian dinner*

28 JANUARY - 5 FEBRUARY

RM168++ PER PERSON

FIRST

PIEROGI DUMPLING

mushroom kombu consommé, black fungus, edamame beans, truffle oil

SECOND

BRAISED ORGANIC DAIKON

potato espuma, typhoon shelter crumbs, sauce gibriche, pimentón

THIRD

CONFIT BEETROOT ESCALOPES

apple purée, sautéed baby spinach, feta cheese, honey, crispy cassava chips

FOURTH

GRILLED JAPANESE NASU

pumpkin polenta, sautéed baby spinach, braised carrots, chianti classico sauce

FIFTH

“NIAN GAO”

chinese sticky rice cake, coconut milk, sweet potato pandan foam, crispy yam, desiccated coconut

BOOK NOW

