

AFTERNOON TEA FOR 2	THE INDIGO FEAST FOR 4 TO 6
Tartlets	4x Crispy Seafood Cakes with Tartar Sauce
truffle, mushrooms, fine herbs	,,
	Frisée & Chicken Cracklings
Bruschetta	crispy chicken cracklings, rocket, brussels
chicken, mayonnaise, nigella seeds	sprouts, tamarind vinaigrette, radishes, onions smoked eel +RM25
Scones	cured salmon +RM20
chantilly cream, raspberry preserves	
	Chicken Supreme Florentine
Madeleines	slow cooked chicken, creamy mushroom,
lemon zest, citrus sugar	baby spinach, toasted baguette
	foie gras +RM35
Swiss Roll	
pulut hitam, red bean, sweetened cream	Truffle Mushroom Spaghetti (v)
	medley of mushrooms, pine nuts, balsamic,
Puff Pastries	parmesan cheese, rocket leaves
strawberries, cream	
	Catch of the Day
Truffles	grilled with za'atar, yoghurt and mint
yuzu, chocolate, cocoa dust	
	Creamy Mashed Potatoes with Poultry Jus
Harney & Sons Tea	
	2x Brookies
	2x Burnt Cheesecake
RM65	RM268



### **INDIGO ROASTS**

24 hours pre-order required

### **ANGUS CHATEAUBRIAND**

(600g, serves 2)

a classic cut of steak from the tenderloin. Seasoned with just salt and pepper and charbroiled to your desired doneness. Served with roasted vegetables, pickles, classic demi-glace and creamy mashed potatoes

RM220

### LOBSTER THERMIDOR

(600-800g, serves 1-2)

rock lobster in creamy thermidor sauce, with roasted vegetables, garlic bread, toum and charred lemon RM199

### **ANGUS TOMAHAWK**

(1.3-1.5kg, serves 2-4)

a whole angus tomahawk, chargrilled to smoky perfection  ${\sf RM398}$ 

### **AUSTRALIAN LAMB RACK**

(1kg-1.2kg, serves 2-4) australian lamb rack marinated in-house blend za'atar and roasted whole

RM398

Tomahawk and lamb rack roasts come with these accompaniments to complete the feast:

Medley of Roasted Vegetables Potato Purée Pickled Cucumber

Toum

Green Harissa





### **INDIGO ROASTS**

24 hours pre-order required

Australian Bone-In Leg of Lamb (2kg-2.5kg, serves 4-6)

our roasted lamb leg lovingly rubbed with garlic, onions, parsley, lemon and secret spices, then cooked till melt-in-the-mouth tender\*

RM300

Free Range Roast Chicken (1kg-1.2kg, serves 2-4)

fragrant with garlic, shallots, coriander and cumin, our South East Asian chicken with a twist is moist and tender\* RM68

Whole Red Snapper (600g-800g, serves 2-4)

house special za'atar spices give an aromatic arabic spin to fresh, wild-caught red snapper\*

RM78

Each roast comes with these accompaniments to complete the feast:

Medley of Roasted Vegetables carrots, onions, cauliflower, capsicums, zucchini Creamy Mashed Potatoes Pickled Cucumbers & Cabbage Green Chilli Sauce Garlicky Toum - middle eastern-style aioli

\* Can also be made with a classic marinade of herbs and butter





SNACKS			
Crispy Seafood Cakes (3pcs) petite asian salad, spicy pineapple chilli vinaigrette	RM48	House Fried Chicken (1/2 bird) spice-marinated, crispy fried, smoked soy glaze finish	RM38
Crispy Squid Rings tossed with kaffir lime salt and served with tartar sauce	RM32	Mini Grouper Burger brioche bun, grouper filet, otak-otak, cucumber, sweet chilli mayo, asian herbs, mesclun salad	RM48
LARGER PLATES			
Kagoshima Beef Bourguignon slow-cooked egg, carrots, leeks, parmesan garlic bread	RM88	Roasted Chicken Breast mashed potatoes, baby spinach, giardiniera, creamy chermoula sauce	RM28
Australian Black Angus Tenderloin (180g) mashed potatoes, baby spinach, mixed mushrooms, sauce bordelaise	RM98	Chicken Parmigiana tomato coulis, mozzarella, sweet potato fries, mixed salad, mustard, fries	RM28
Steak Sandwich	RM58	salact, mustaret, mes	
australian black angus tenderloin, caramelised onions, cheese sauce, jalapeño, rocket leaves, sea salt		Atlantic Cod Fish jack fruit salsa, green curry emulsion, pickled shallots, coriander leaves, arancini	RM118
Australian Lamb Rack (350g)	RM150		
spice-marinated, macadamia nuts, indigo biryani rice, raisins, cucumber - mint raita, pimenton		Seared Atlantic Salmon crispy potato salad, asparagus, cauliflower purée, lemon poultry jus	RM48
Lamb Wrap	RM32		
toum, yoghurt, lettuce, tomato, cucumber, pickled carrot, za'atar, briyani rice		Gnocchi Primavera (v) roasted vegetables, tomato coulis, baby spinach, parmesan cheese	RM28
Slow-Cooked Lamb Pappardelle	RM48		
lamb shoulder ragu, cherry tomatoes, parmesan cheese, dukkah, rosemary		Truffle Mushroom Spaghetti (v) mixed mushrooms, pine nuts, kelp, balsamic, parmesan cheese, rocket leaves	RM38

WORK FROM HOME 3-COURSE LUNCH SET (Mon - Fri | 11am to 3pm)

Enjoy a Frisée Crackling Salad or Soup of the Day and a dessert with every order of a main or wrap



## **WINES BY THE BOTTLE**

### **REDS**

Tempus Two Silver Series, South Australia (AU) ~ Merlot Lifted aromas of raspberries, plums, walnut and a hint of spice, smooth on the palate with soft tannins	RM78
Bodegas La Rosa Hereford Merlot - Malbec, Mendoza (ARG) ~ Malbec, Merlot Aromas of red berries and surprises in the mouth with flavours of cherries and blackberries	RM78
Angove Long Row Shiraz, South Australia (AU) ~ Shiraz  Aromas of ripe berry and plum fruit, flavours of ripe blackberries and plums followed by fine, soft and smooth tannins	RM78
WHITES	
Bodegas La Rosa Hereford Chardonnay-Chenin, Mendoza (ARG) ~ Chardonnay, Chenin Blanc Abundant fresh flavours of apples and pineapples	RM78
Hole in the Water 2019, Marlborough (NZ) ~ Sauvignon Blanc Classic gooseberry, lime, grapefruit and tropical fruit, walnut and spice notes. Refreshing, with a crisp and clean finish	RM78
Angove Long Row Chardonnay, South Australia (AU) ~ Chardonnay  Aromas of stone fruit, ripe melons and a hint of toasty oak. Toasty characters and a long soft finish	RM78



### WINES BY THE BOTTLE

### ROSÉ

Château Miraval Studio Rosé 2018, Provence (FR) ~ Cinsault, Grenache, Rolle, Tibouren

Nose of fresh fruit and citrus fruit. Fleshy palate with notes of citrus and white flowers and iodized finish

Château Miraval Rosé Côtes de Provence 2019, Provence (FR) ~ Cinsault, Grenache, RM150 Rolle, Syrah

Full of freshness, it offers elegant aromas of fresh and delicious fruits like redcurrant, supported by slightly lemony, mineral and saline notes. Its long and intense finish is the signature of a rosé with an incomparable elegance

E.Guigal Côtes-du-Rhône Rosé, Rhone (FR) ~ Shiraz, Cinsault, Mourvedre, Grenache Blanc

Expressive nose of raspberry, redcurrant and citrus, fresh and fine finish

#### SPARKLING WINE

Angove Chalk Hill Blue Bubbles, South Australia (AU) ~ Semillion, Sauvignon Blanc

Rounded citrus flavours, luscious pear and apple, with a hint of yeast and a soft, fruity finish