



APPETISERS

PARMESAN SOUFFLÉ

wild mushroom soup

48

SEARED YELLOWFIN TUNA

*baby romaine, fried anchovies, kaffir
lime, honey-lemongrass vinaigrette*

58

BRAISED BLACK ANGUS

SHORT RIB

taro croquette, pumpkin miso, soy caramel

48

TRUFFLED CORN SOUP

king prawns, unagi, shimeiji, scallion

48

CHARGRILLED CALAMARI

*watermelon, cucumber, mint,
turmeric mayo, balsamic reduction*

38

INDIGO HOUSE SALAD

*seaweed, pickled radish, beetroot,
pomelo, jelly fish, sesame seeds,
orange-balsamic vinaigrette*

28

MAINS

BRAISED BONELESS

LAMB SHANK

*cabbage, yam rice, bean curd skin,
lamb jus*

78

AUSTRALIAN WAGYU

SIRLOIN M7

*asparagus, potato fondant,
red wine reduction*

168

MUSHROOM-STUFFED CHICKEN

ROULADE

*sugar snap peas, baby corn, mashed
potato, oriental-style tomato sauce*

48

CRISPY FRAGRANT DUCK LEG

*spinach, sweet potato purée,
smoked duck reduction*

68

SILKY PUMPKIN SPAGHETTI

*feta, sautéed mushrooms, basil, pine nuts, extra
virgin olive oil*

48

FISH OF THE DAY

*octopus, potato gnocchi, saffron aioli,
shellfish & beetroot reduction*

market price

DESSERTS

COCONUT PINEAPPLE CAKE // 38

lime, sea salt and mango sorbet

CHOCOLATE FONDANT // 30

with vanilla ice cream

ORANGE VANILLA CRÈME BRÛLÉE // 28

with belgian chocolate ice cream

ROSE-SCENTED RED BEAN CRÊPES // 28

with matcha ice cream

SPECIALTY COFFEES AND TEAS

HARNEY & SONS // 10

tea selections

FRENCH MALONGO // 14

coffee varieties