



VALENTINE'S DAY 5-COURSE MENU

First Course

Octopus, Jumbo Prawn A La Parrilla & Alaskan King Crab Leg
*Citrus Vierge · Charred Lemon · Gruyere Crisps ·
Beurre Noisette Capers Beurre Blanc · Karasumi Dust*

Second Course

Cream Of Tomato Soup

San Marzano Tomatoes · Crouton · Basil · Green Oil

Or

Truffle Mushroom Soup

Forest Mushroom · Crouton · Basil · Truffle Oil

Third Course

Patagonian Toothfish

*Tamarind Glaze · Lemongrass-Pickled Vegetables · Turmeric
Kaffir Lime · Coconut Emulsion*

Fourth Course

Pineapple & Soy Glazed Beef Tenderloin

Garlic Pommés Mousseline · Baby Carrot · Caramelised Onion Jus

Fifth Course

Tomato Basil Sorbet

*Macerated Strawberry · Almond Biscuit
Strawberry Vinaigrette · Strawberry Crackling*



ROYAL ALBATROSS

SINGAPORE'S SIGNATURE ROMANTIC EXPERIENCE



VALENTINE'S DAY 5-COURSE VEGETARIAN MENU

First Course

Corn Ribs

*Citrus Vierge · Gruyere Crisps
Beurre Noisette Capers Beurre Blanc · Karasumi Dust*

Second Course

Cream Of Tomato Soup

San Marzano Tomatoes · Crouton · Basil · Green Oil

Or

Truffle Mushroom Soup

Forest Mushroom · Crouton · Basil · Truffle Oil

Third Course

Baked Nagaimo

*Tamarind Glaze · Lemongrass-Pickled Vegetables · Turmeric
Kaffir Lime · Coconut Emulsion*

Fourth Course

Grilled Portobello

Luau Glaze · Garlic Pommes Mousseline · Baby Carrot · Caramelised Onion Jus

Fifth Course

Tomato Basil Sorbet

*Macerated Strawberry · Almond Biscuit
Strawberry Vinaigrette · Strawberry Crackling*



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