



ALBATROSS ISLAND RESTAURANT

A-La-Carte MENU

STARTERS

Bread Basket ----- \$5 nett

served with Butter on the side

Hokkaido Scallop Ceviche 🍤 ----- \$15 nett

Green Mango · Assam Ponzu · Curry Leaf Oil · Puffed Rice

Young Coconut & Pomelo Ceviche 🥥 ----- \$15 nett

Green Mango · Assam Ponzu · Curry Leaf Oil · Puffed Rice

Green Chilli Hummus 🍲 ----- \$15 nett

Curry Leaf Brown Butter · Toasted Hazelnuts · Green Mango · Papadum

MAIN COURSE

Patagonian Toothfish ----- \$30 nett

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

16-Hour Braised Beef Short Rib ----- \$30 nett

Rendang Jus Reduction · Bergedil Pommes Mousseline · Baby Carrots · Crispy Shallots

Lion's Mane Rendang 🍄 ----- \$30 nett

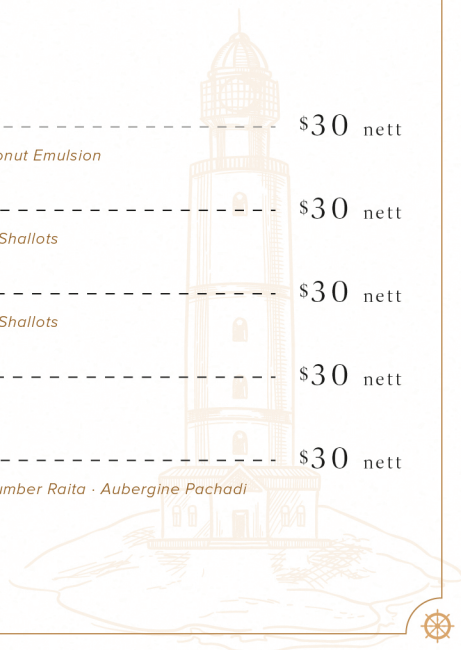
Rendang Jus Reduction · Bergedil Pommes Mousseline · Baby Carrots · Crispy Shallots

Tandoori Chicken Briyani ----- \$30 nett

Cranberry & Pistachio Briyani · Smoked Cucumber Raita · Aubergine Pachadi

Tandoori Lion's Mane Briyani 🍄 ----- \$30 nett

Tandoori Lion's Mane Mushroom · Cranberry & Pistachio Briyani · Smoked Cucumber Raita · Aubergine Pachadi





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DESSERT

Royal Albatross Kulfi

Pandan Gula Melaka Kulfi on a Stick 🍦 ----- \$10 nett

Caramelised Pineapple Segments · Burnt Coconut Flakes · Brown Butter Curry Leaf Crumbs · Sea Salt

Royal Albatross Kulfi

Pandan Jaggery Kulfi on a Stick 🍦 ----- \$10 nett

Jaggery & Pandan Kulfi · Burnt Coconut · Caramelised Pineapple

DRINKS

Free Flow Soft Drinks ----- \$25 nett

*Coke || Coke Zero || Sprite || Ginger Ale || Tonic Water || Soda Water
Ice Lemon Tea || Japanese Green Tea (No Sugar)*

