



ALBATROSS ISLAND RESTAURANT

THREE-COURSE HERITAGE EXPERIENCE

Singaporean Coastal Cuisine | Inspired by the Spice Routes

Non-Vegetarian

COLD START

Hokkaido Scallop Ceviche

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

MAIN COURSE

Choice of Either Beef Course or Fish Course

16-Hour Braised Beef Short Rib

Rendang Jus Reduction · Turmeric Rice · Heirloom Carrots Bergedil Rempah · Crispy Shallots

OR

Patagonian Toothfish

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

DESSERT

Royal Albatross Kulfi

Pandan Gula Melaka Kulfi on a Stick

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





ALBATROSS ISLAND RESTURANT

三道式传承飨宴

新加坡海岸风味 | 香料航路启发

经典菜单

冷前菜

北海道带子酸橘腌渍

青芒果 · 亚参柚子酱汁 · 咖喱叶油 · 香脆米粒

主菜

可任选牛肉或鱼类主菜一道

慢炖16小时牛小排

仁当浓缩肉汁 · 姜黄饭 · 传家彩虹胡萝卜 · 峇迫香辣椰丝 · 香酥红葱头

或

巴塔哥尼亚犬牙鱼

罗望子蜜汁 · 香茅渍时蔬 · 姜黄 · 卡菲尔青柠 · 椰香乳化酱

甜品

皇家信天翁库尔菲

班兰椰糖雪糕棒

焦糖菠萝 · 焦香椰丝 · 咖喱叶布朗牛油酥粒 · 海盐

