

ROYAL  ALBATROSS

NEW YEAR'S EVE 5-COURSE MENU

Roasted Chestnuts & Forest Mushroom Cream

Roasted Chestnuts · Wild Mushrooms · Herb Cream

A classic taste of festive celebration — velvety chestnut and earthy mushroom, reminiscent of festive firesides and winter gatherings.

Festive Hokkaido Scallops

Confit of White Asparagus · Saffron & Lime Velouté · Puffed Quinoa · Crisps of Sage
A celebratory beginning — sweet scallop paired with the brightness of saffron and lime, balanced with the crunch of quinoa and the warmth of sage.

Pan-seared Barramundi with Grilled Prawns

Prawn Consommé · Trout Roe · Avruga Vinaigrette

A refined ocean medley — delicate barramundi and smoky prawns served in a crystal-clear consommé, crowned with trout roe and Avruga for a festive touch of luxury.

Roasted Turkey Breast with Festive Trimmings

Brussels Sprouts · Chestnut Brioche Stuffing · Herb-Roasted Potatoes ·
Natural Turkey Jus · Cranberry Jelly

The heart of the festive table — tender turkey with all the festive accompaniments, from golden potatoes to cranberry's cheerful brightness.

Pecan & Almond Celebration Gateau

Salted Caramel Mousse · Dulcey Pudding · Dulcey Crunch Pearls

A sweet celebratory finale — layers of nutty cake, golden Dulcey chocolate, and silky caramel to end the evening with festive indulgence.



MENU SUBJECT TO CHANGE WITHOUT PRIOR NOTICE. ROYAL ALBATROSS WILL NOT BE ABLE TO ACCOMMODATE FOR ANY LAST MINUTE ALLERGIES AND DIETARY RESTRICTIONS. PLEASE CONTACT RESERVATIONS 72HRS PRIOR TO SAILING.

ROYAL  ALBATROSS

NEW YEAR'S EVE 5-COURSE VEGETARIAN MENU

Roasted Chestnuts & Forest Mushroom Cream

Roasted Chestnuts · Wild Mushrooms · Herb Cream

A classic taste of festive celebration — velvety chestnut and earthy mushroom, reminiscent of festive firesides and winter gatherings.

White Asparagus Royale

White Asparagus, Gruyere, Egg Yolk Cream, Cured Egg Yolk Powder & Gruyere Chips
A festive vegetarian indulgence — tender white asparagus enriched with creamy Gruyère and silky egg-yolk cream, crowned with a golden dusting of cured yolk and the crisp bite of Gruyère chips.

Miso-baked Chou de Milan

Puy Lentil Ragout · Roasted Potato · Shoyu Beurre Blanc

A rustic yet elegant course — cabbage glazed in miso, nestled atop a bed of lentils and golden potatoes, finished with a buttery soy reduction.

Plant-based Meatloaf with Festive Trimmings

Baked Stuffed Pumpkin Plant-based Meatloaf · Brussel Sprouts · Cranberry Jelly
The heart of the festive table — tender plant-based meatloaf with all the festive accompaniments, from brussel sprouts to cranberry's cheerful brightness.

Pecan & Almond Celebration Gateau

Salted Caramel Mousse · Dulcey Pudding · Dulcey Crunch Pearls

A sweet celebratory finale — layers of nutty cake, golden Dulcey chocolate, and silky caramel to end the evening with festive indulgence.



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