



ROYAL ALBATROSS

FOUR-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 ONE

Patagonian Toothfish

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



MAIN COURSE TWO

16-Hour Braised Beef Short Rib

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



DESSERT

Royal Albatross Kulfi

Pandan Gula Melaka Kulfi on a Stick

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





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FOUR-COURSE HERITAGE EXPERIENCE

Singaporean Coastal Cuisine | Inspired by the Spice Routes

Vegetarian

COLD START

Young Coconut & Pomelo Ceviche

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



MAIN COURSE ONE

Baked Celeriac

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



MAIN COURSE TWO

Lion's Mane Mushroom

Rendang Reduction · Bergedil Pommes Mousseline · Baby Carrots

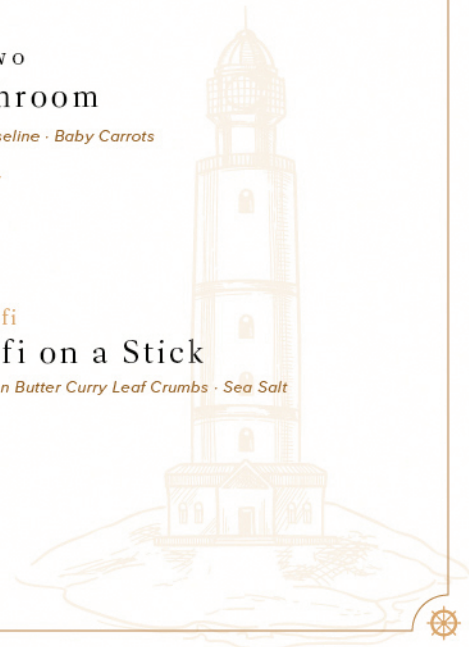


DESSERT

Royal Albatross Kulfi

Pandan Gula Melaka Kulfi on a Stick

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





皇家信天翁

四道式传承飨宴

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

第一主菜

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

第二主菜

慢炖16小时牛小排

仁当浓缩肉汁 · 岩迪马铃薯泥 · 嫩胡萝卜 · 香酥红葱头

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





皇家信天翁

四道式传承飨宴

新加坡海岸风味 | 香料航路启发

素食菜单

冷前菜

嫩椰青柚酸橘腌渍

青芒果 · 亚参柚子酱汁 · 咖喱叶油 · 香脆米粒

第一主菜

香烤块根芹

罗望子蜜汁 · 香茅渍时蔬 · 姜黄 · 卡菲尔青柠 · 椰香乳化酱

第二主菜

仁当炖狮鬃菌

仁当浓缩酱汁 · 岩迪马铃薯泥 · 嫩胡萝卜

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

