



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

Slow Braised Australian Angus Beef

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





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

慢炖澳洲安格斯牛肉

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

