



ROYAL ALBATROSS

# SEVEN-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*

SOUP

## Smoked Tomato Soup

*San Marzano Tomatoes · Basil Oil · Lemongrass Croutons*

APPETISER

## Bak Bak Wings

*Deboned Chicken Wing Stuffed with Chicken Rice · Fermented Dark Soy Glaze · Banana Chilli Sauce · Spring Onions*

MAIN COURSE ONE

## Patagonian Toothfish

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

INTERLUDE

## Golden Spring Mushroom Satay

*House Satay Sauce (no peanut) · Cucumber Achar · Rice Cake (Ketupat)*

MAIN COURSE TWO

## 16-Hour Braised Beef Short Rib

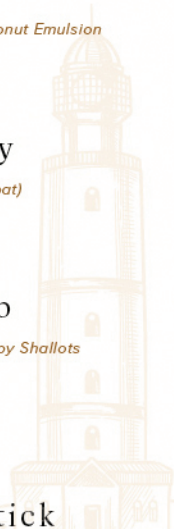
*Rendang Jus Reduction · Bergedil Pommes Mousseline · Baby Carrots · Crispy Shallots*

DESSERT

Royal Albatross Kulfi

## Pandan Gula Melaka Kulfi on a Stick

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





ROYAL ALBATROSS

# SEVEN-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*

SOUP

## Smoked Tomato Soup

*San Marzano Tomatoes · Basil Oil · Lemongrass Croutons*

APPETISER

## Miso Glazed Aubergine

*Fermented Dark Soy Glaze · Banana Chilli Sauce · Spring Onions*

MAIN COURSE ONE

## Baked Celeriac

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

INTERLUDE

## Golden Spring Mushroom Satay

*House Satay Sauce (no peanut) · Cucumber Achar · Rice Cake (Ketupat)*

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

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





皇家信天翁

## 七道式传承飨宴

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

汤品

### 烟熏番茄浓汤

圣马扎诺番茄 · 罗勒油 · 香茅面包丁

开胃菜

### Bak Bak 鸡翅

去骨鸡翅 · 鸡肉饭馆 · 发酵黑豆酱汁 · 香蕉辣椒酱 · 青葱

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

间奏

### 黄金春菇沙爹

招牌沙爹酱 (不含花生) · 黄瓜阿杂 · 马来米糕 (Ketupat)

第二主菜

### 慢炖16小时牛小排

仁当浓缩肉汁 · 峇迪马铃薯泥 · 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

## 七道式传承飨宴

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

汤品

### 烟熏番茄浓汤

圣马扎诺番茄 · 罗勒油 · 香茅面包丁

开胃菜

### 味噌烤茄子

发酵黑豆酱汁 · 香蕉辣椒酱 · 青葱

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

间奏

### 黄金春菇沙爹

招牌沙爹酱 (不含花生) · 黄瓜阿杂 · 马来米糕 (Ketupat)

第二主菜

### 仁当炖狮鬃菌

仁当浓缩酱汁 · 峇迪马铃薯泥 · 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

