



ROYAL ALBATROSS
SEVEN-COURSE HERITAGE EXPERIENCE
 Singaporean Coastal Cuisine | Inspired by the Spice Routes

Non-Vegetarian

Wine Pairing

COLD START

Hokkaido Scallop Ceviche

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

WINE PAIRING

Veramonte Chardonnay 2023

Features fresh aromas of pear, quince, pineapple, and lemon curd, balanced by hints of toasted oak and a creamy, lingering finish

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

WINE PAIRING

Oyster Bay Sauvignon Blanc 2025

Assertive passionfruit, white grapefruit, tropical melon, and lemon zest

MAIN COURSE ONE

Patagonian Toothfish

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

WINE PAIRING

Tenuta Sant'Antonio Soave Monte Di Colognola 2024

Bright and fresh with peach blossom, lemongrass, quince, and subtle mineral undertones

INTERLUDE

Golden Spring Mushroom Satay

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

WINE PAIRING

Guillaume Gonet Lereveur Cotes 2023

Grapefruit, apricot, peach, citrus aromas, white floral notes, A highly expressive and complex nose, nice acidity and minerality in the mouth

MAIN COURSE TWO

16-Hour Braised Beef Short Rib

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

WINE PAIRING

Levantine Hill 'Levant' Shiraz 2022

Features a fine acid line, youthful chewy tannins, and refined French oak integration. It boasts flavors of ripe red and black fruits, as well as subtle charred-meat and earthy sous-bois notes

DESSERT

Royal Albatross Kulfi

Pandan Gula Melaka Kulfi on a Stick

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

WINE PAIRING

Barefoot Rose

Sweet blend of juicy cherries and cool watermelon for a smooth finish. Finished with zesty lime and a touch of fizz





ROYAL ALBATROSS
SEVEN-COURSE HERITAGE EXPERIENCE
Singaporean Coastal Cuisine | Inspired by the Spice Routes

Vegetarian

Wine Pairing

COLD START

Young Coconut & Pomelo Ceviche

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

WINE PAIRING

*Oyster Bay Sauvignon Blanc 2025
Assertive passionfruit, white grapefruit, tropical melon, and lemon zest*

SOUP

Smoked Tomato Soup

San Marzano Tomatoes · Basil Oil · Lemongrass Croutons

APPETISER

Miso Glazed Aubergine

Fermented Dark Soy Glaze · Banana Chilli Sauce · Spring Onions

WINE PAIRING

*Veramonte Chardonnay 2023
Features fresh aromas of pear, quince, pineapple, and lemon curd, balanced by hints of toasted oak and a creamy, lingering finish*

MAIN COURSE ONE

Baked Celeriac

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

WINE PAIRING

*Levantine Hill 'Levant' Shiraz 2022
Features a fine acid line, youthful chewy tannins, and refined French oak integration. It boasts flavors of ripe red and black fruits, as well as subtle charred-meat and earthy sous-bois notes*

INTERLUDE

Golden Spring Mushroom Satay

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

WINE PAIRING

*Guillaume Gonnet Lereveur Cotes 2023
Grapefruit, apricot, peach, citrus aromas, white floral notes. A highly expressive and complex nose, nice acidity and minerality in the mouth*

MAIN COURSE TWO

Lion's Mane Mushroom

Rendang Reduction · Bergedil Pommes Mousseline · Baby Carrots

WINE PAIRING

*Veramonte Pinot Noir 2022
Expressive aromas of raspberries, red cherries and cranberries reflect the true characteristics of our coastal vineyards*

DESSERT

Royal Albatross Kulfi

Pandan Gula Melaka Kulfi on a Stick

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

WINE PAIRING

*Barefoot Rose
Sweet blend of juicy cherries and cool watermelon for a smooth finish. Finished with zesty lime and a touch of fizz*



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

葡萄酒搭配

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

葡萄酒搭配

Veramonte Chardonnay 2023

洋梨、榴梿、凤梨与柠檬凝乳的清新果香，伴随轻柔烘烤橡木气息，余韵圆润细腻。

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 · 鸡肉饭团 · 发酵黑豆酱汁 · 香蕉辣椒酱 · 青葱

葡萄酒搭配

Oyster Bay Sauvignon Blanc 2025

百香果、白葡萄酒、热带水果与柠檬皮香气鲜明，清爽酸度衬托鸡翅的鲜香与层次。

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

葡萄酒搭配

Tenuta Sant'Antonio Soave Monte Di Colognola 2024

桃花、蜜瓜、榴梿与柑橘交织出明亮清新的果香，矿物质细腻悠长，与鲜鱼相得益彰。

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）

葡萄酒搭配

Guillaume Gonet Lereveur Cotes 2023

葡萄柚、杏桃、蜜桃与柑橘交织出馥郁果香，伴随淡雅花香，酸度明快，口感清新而富有层次。

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

葡萄酒搭配

Levantine Hill 'Levant' Shiraz 2022

成熟红莓与黑莓果香浓郁，细腻单宁交织橡木与淡雅烟熏气息，与牛小排的浓郁风味相互辉映。

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

葡萄酒搭配

Barefoot Rose

櫻桃与西瓜果香清新甜美，点缀青柠般的爽朗酸度，为甜品画上轻盈愉悦的句点。





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

葡萄酒搭配

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

葡萄酒搭配

Oyster Bay Sauvignon Blanc 2025

百香果、白葡萄酒、热带水果与柠檬皮香气鲜明，清爽酸度衬托椰青与柚子的清新层次。

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

葡萄酒搭配

Veramonte Chardonnay 2023

洋梨、榴梿、凤梨与柠檬凝乳的清新果香，伴随轻柔烘烤绿木气息，衬托味噌茄子的浓郁鲜味。

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

葡萄酒搭配

Levantine Hill 'Levant' Shiraz 2022

细腻酸度、柔和单宁与桉木气息交融，成熟红黑果香映衬块根芹浓郁的坚果与泥土风味。

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）

葡萄酒搭配

Guillaume Gonet Lereveur Cotes 2023

葡萄柚、杏桃、蜜桃与柑橘交织出丰富果香，伴随细致花香，酸度清爽，与沙爹风味相得益彰。

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

葡萄酒搭配

Veramonte Pinot Noir 2022

覆盆子、红櫻桃与蔓越莓香气鲜活，优雅果味与细致结构，与狮鬃菌的鲜美相映成趣。

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

葡萄酒搭配

Barefoot Rose

櫻桃与西瓜果香清新甜美，点缀青柠般的爽朗酸度，为甜品画上轻盈愉悦的句点。

