



ROYAL ALBATROSS

FOUR-COURSE INDIAN EXPERIENCE

Singaporean Coastal Cuisine | Inspired by the Spice Routes

Non-Vegetarian

STREET START

Pan-Seared Scallop Chaat

*Ghee Seared Scallop · Mint Coriander Green Chilli Chutney · Tamarind Chutney · Cumin Spiced Yogurt · Puffed Rice
Kashmiri Chilli Powder · Green Mango*



MAIN COURSE ONE

Patagonian Toothfish

Patagonian Toothfish · Rasam Beurre Blanc



MAIN COURSE TWO

Tandoori Chicken Briyani

Cranberry & Pistachio Briyani · Smoked Cucumber Raita · Aubergine Pachadi

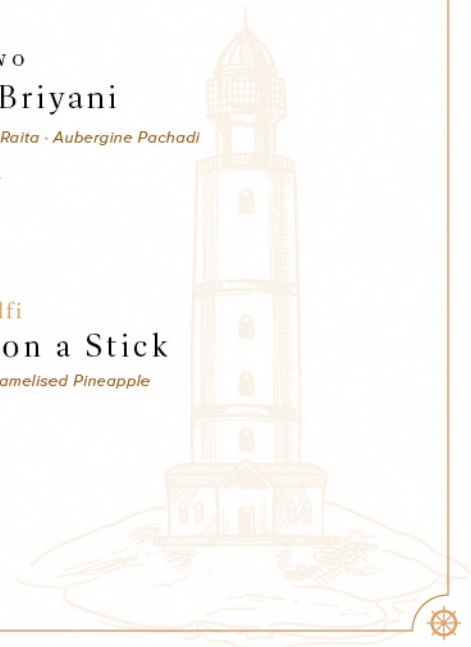


DESSERT

Royal Albatross Kulfi

Pandan Jaggery Kulfi on a Stick

Jaggery & Pandan Kulfi · Burnt Coconut · Caramelised Pineapple





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Vegetarian

STREET START

Shisho Leaf Chaat

*Crispy Shisho Leaf · Mint Coriander Green Chilli Chutney · Tamarind Chutney · Cumin Spiced Yogurt · Puffed Rice
Kashmiri Chilli Powder · Green Mango*



MAIN COURSE ONE

Baked Celeriac

Charred Celeriac · Rasam Beurre Blanc



MAIN COURSE TWO

Tandoori Lion's Mane Briyani

Tandoori Lion's Mane Mushroom · Cranberry & Pistachio Briyani · Smoked Cucumber Raita · Aubergine Pachadi



DESSERT

Royal Albatross Kulfi

Pandan Jaggery Kulfi on a Stick

Jaggery & Pandan Kulfi · Burnt Coconut · caramelised pineapple

