



ROYAL ALBATROSS

SEVEN-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*

SOUP

Smoked Tomato Shorba

San Marzano Tomatoes · Basil Oil · Lemongrass Croutons

APPETISER

Green Chilli Hummus

Curry Leaf Brown Butter · Toasted Hazelnuts · Green Mango · Papadum

MAIN COURSE ONE

Patagonian Toothfish

Patagonian Toothfish · Rasam Beurre Blanc

INTERLUDE

Chettinad Mushroom Pani Puri

*Chettinad Mushroom Carnitas · Pomelo Segments · Coconut Espuma · Curry Leaf Dust
· Micro Coriander · Two Pani Puri Shells*

MAIN COURSE TWO

Tandoori Chicken Briyani

Cranberry & Pistachio Briyani · Smoked Cucumber Raita · Aubergine Pachadi

DESSERT

Royal Albatross Kulfi

Pandan Jaggerly Kulfi on a Stick

Jaggery & Pandan Kulfi · Burnt Coconut · Caramelised Pineapple

