



ROYAL ALBATROSS

SEVEN-COURSE INDIAN EXPERIENCE

Singaporean Coastal Cuisine | Inspired by the Spice Routes

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*

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

Baked Celeriac

Charred Celeriac · 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 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

