

ROYAL  ALBATROSS

### Romance Under Sail

A Contemporary Food Journey by Executive Chef Raphael Chua  
Royal Albatross Asia's only Luxury Tall Ship

## *Greetings Diners.*

A warm welcome onboard from all of us preparing your meals on your upcoming sail. I'm Executive Chef Raphael Chua on board Asia's only Luxury Tall Ship; the Royal Albatross. I'd like to take this time to introduce the menu that I've curated specially for your gastronomic experience with us.

My culinary experience in various different cuisines and my Singaporean background; look to bring together a fusion of unique styles, flavors and quality ingredients that you would come to expect from the finest dining establishments, with all food prepared freshly onboard the ship.

A few recommendations and highlights for your consideration in this new recrafted menu is a sous vied Chicken breast marinated delicately in a maple glaze, cooked to fork tender perfection, presenting the chicken in a flavourful, juicy state that you will rarely find in chicken breast, this is then topped with a carrot foam that we made via molecular gastronomy. Another enticing dish is a classic Foie Gras French terrine; using a complex method by getting the Foie Gras up to a perfect temperature, so that the dish retains its intricate distinctive taste and presentation. Nothing is spared to bring you the freshest quality ingredients including bringing in sashimi-grade salmon and heirloom tomatoes specially sourced to create this luxurious 3-course meal. If you would like to enhance your experience then I'd recommend 2 debut dishes added to our 6-course menu; a tender grass-fed rack of lamb cooked medium with a pistachio crust, and a Italian dish you will rarely find in other menus; the seafood fregola risottata.

We have also prepared a touch of something special, to add to our fresh bread service; an artisanal vegan & gluten-free focaccia bread shows our commitment to making the meal close to the heart of every person who arrives onboard our ship.



*Raphael Chua*

Executive Chef Raphael Chua

# 6-COURSE DINNER MENU

FOR SPECIAL DIETARY REQUIREMENTS,  
PLEASE INFORM OUR RESERVATIONS TEAM 72HRS IN ADVANCE.

如对餐点有特别要求，请提前72小时通知我们的预订团队



## BREAD SERVICE# | 精选餐前面包

### Brioche Roll (V) | 法式布里欧修面包卷

Soft Brioche Roll Served with Butter.

Suitable for Vegetarians.

法国布里欧修面包卷搭配高级黄油，蓬松柔软，素食者也合适。

### Focaccia Bread (V) | 意式传统佛卡夏面包

Artisanal oven-baked Italian bread with fresh herbs. Suitable for Vegans and Gluten Free.

意大利传统佛卡夏面包搭配新鲜香草，外脆内软，对素食者和及无麸质饮食者也合适。



Pan-Seared Haloumi Cheese, 3 & 6 Course



Pan-Seared Scallops, 3 & 6 Course

## APPETIZER | 优选头盘

### Pan-Seared Scallops# | 鲜香贝柱

Complimented with Asian style Conpoy and dried shrimp reduction. With an accompaniment of heirloom tomatoes and mixed green salad.

鲜香贝柱，搭配清甜可口的小番茄与健康蔬菜沙拉，是绝佳佐餐搭配。

Veramonte Reserve Cabernet Sauvignon 2018

OR

### Pan-Seared Haloumi Cheese (V#)

欧式哈罗米烤奶酪

Pan Seared semi-hard unripened cheese typically aged for 1 to 2 months, accompanied by heirloom tomatoes, mixed mesclun salad with Avocado dressing.

欧洲传统哈罗米奶酪味道类似牛奶，以牛油果酱调味，漫溢的奶酪搭配酸酸甜甜的小番茄和蔬菜沙拉，每一口都唇齿留香。

Veramonte Chardonnay 2018

## ENTRE II | 开胃前菜

### Foie Gras Au Torchon# | 法式香醺鹅肝

On crostini with cherry marmalade

法式香醺鹅肝配上香脆面包，入口即化，酥软留香。

Grand Bateau Bordeaux 2016  
(Merlot & Cabernet Sauvignon)

OR

### Seafood Fregola Risottata | 意式海鲜炖饭

A hand made spherical pasta from Sardinia; Italy, prepared with fresh seafood and shellfish broth.

意大利经典料理，用新鲜的海鲜和贝类汤汁制作汤底把米粒煮成奶油般浓郁质地，香喷喷的海鲜烩饭令人食指大动。

OR

### Fregola Pasta (V#) | 弗雷戈拉意粉

Fregola pasta prepared with Italian basil pomodoro sauce. FREGOLA意粉有一种美妙的坚果般的味道，搭配新鲜的罗勒与番茄调味，味浓香醇。

Gunderloch Fritz Riesling 2017



Foie Gras Au Torchon, 6 - Course



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## SOUP# | 招牌浓汤

### Tomato Soup (V) | 香醇蕃茄浓汤

A traditional Italian style roasted tomato soup.  
充满维C的开胃香醇蕃茄浓汤，清爽消暑唤醒夏日味蕾。

Domaine Bousquet Sauvignon Blanc 2018



Roasted Tomato Soup, 6 - Course

## INTERMEZZO# | 中场惊喜

### Chef's Choice | 一起猜猜看

A special surprise prepared by Chef Raphael.  
您有一份来自皇家信天翁号大厨RAPHAEL推荐的惊喜菜肴，  
盲品的乐趣回味无穷。



Slow-Cooked Maple Glazed Chicken Breast, 3 & 6 Course

## MAIN | 招牌主菜

### Baked Fresh Norwegian Salmon

#### 香焗挪威三文鱼

Sous vide premium sashimi grade salmon,  
baby carrots, asparagus spears topped with  
pommery mustard beurre blanc.  
口感饱满油润的优质三文鱼，搭配软嫩滑爽的胡萝卜和  
芦笋条，垂涎欲滴，一口一个满足。

Grand Bateau Bordeaux Sauvignon 2018

OR

### Sous Vide Maple Glazed Chicken Breast#

#### 慢烤枫糖浆釉面鸡胸肉

Tender and succulent chicken breast with a  
light maple glaze, baby beets, sauteed  
mushrooms, edamame and a signature  
butternut squash puree.

软嫩滑爽的鸡胸肉用淡淡的枫糖浆充分釉面浸滲，配以小甜  
菜、炒蘑菇、水煮毛豆和牛油南瓜泥，慢慢地咀嚼，口感  
十分美妙。

Grand Bateau Bordeaux Sauvignon 2018

## MAIN | 招牌主菜

### Pistachio Crusted Rack of Lamb

#### 法式嫩烤羊排

Premium grass-fed lamb with pistachio crust,  
glazed roasted fingerling potatoes, seasonal  
vegetables and signature butternut squash puree.  
小羊羔肉自带的鲜美细甜搭配小菜烤土豆、时令蔬菜沙拉和牛油  
南瓜泥，肉汁四溢的美味，鲜味无比。

First Drop, Mother's Milk 2018 Barossa Shiraz 2018

OR

### Spinach Ravioli (V#) | 意式菠菜芝士馄饨

Spinach Ravioli topped with burrata cheese,  
and Italian basil pomodoro sauce.

意大利的传统美食菠菜芝士馄饨，浓而不腻，经典搭配的首选。

Gunderloch Fritz Riesling 2017



Pistachio Crusted Rack of Lamb, 6 - Course



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OR

## MAIN | 招牌主菜

### Vienniserie Truffle Tart (V) VIENNOISERIE 经典法式松露馅饼

A light and crispy, classic French style tart topped with Truffle infused mushrooms. With a side of seasonal greens and signature butternut squash puree.  
经典法式馅饼，满满的松露与蘑菇搭配牛油南瓜泥小菜，每口咬下去都足以沉醉在沁人心肺的醉人香气。

Domaine Bousquet Sauvignon Blanc 2018



Royal Albatross Tiramisu, 3 & 6 Course



Crispy Vienniserie Tart, 3 & 6 Course

## DESSERT | 甜点

### Royal Albatross Tiramisu 皇家信天翁号招牌提拉米苏

Our signature coffee-flavoured Italian dessert. 意式咖啡的浓香，蛋与糖的润，甜酒的醇，巧克力的馥郁，意大利经典甜点，让人欲罢不能。

OR

### Panna Cotta | 意式潘娜托尼蛋糕

An Italian classic vanilla Panna Cotta. 美味的意大利经典甜品潘娜托尼，享受美食带来的味觉与精神享受。

## DESSERT | 甜点

### Orange Citrus Baba# (V) 欧式橘子蛋糕

A traditional pastry with European origins, with a delicate citrusy orange flavour. 甜甜爽爽的欧式传统香橘蛋糕，为您带来一天的好心情。

OR

### Seasonal Fresh Fruit Platter (V#) 新鲜时令水果拼盘

A selection of fresh fruits. 精选新鲜时令水果，夏日限定的幸福。

### Cheese Platter (V#) 芝士拼盘

A selection of Brie, Comte & Blue Cheese served with a glass of sweet port wine. 精选布里奶酪、孔泰奶酪和蓝纹奶酪，搭配坚果、果脯和甜味波特酒，幸福满满的芝士拼盘。

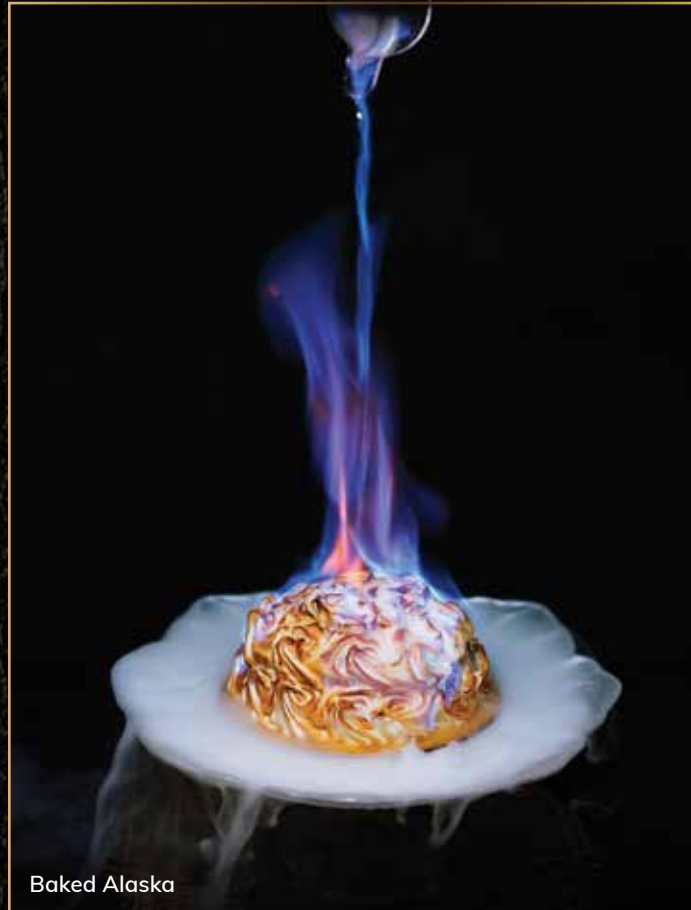
Cockburn's Fine Ruby Port



Orange Citrus Baba, 6 - Course



DINNER MENU  
**UPGRADES**



Baked Alaska

**PREMIERE DESSERT | 皇家信天翁号梦幻限定甜点**

**Flambéed Baked Alaska | 阿拉斯加火焰蛋糕 @ \$45++**

A visually stunning desert with sweet meringue on the outside and ice cream on the inside. Perfect for couples to enjoy.

(Sea Salt Caramel with Almonds OR Pistachio Ice Cream Flavour)

燃烧的朗姆酒淋上细腻的蛋白霜，绵软的戚风底伴上清新的大果粒，唇齿间层层铺叠的口感，  
像极一场纯真的爱恋，美好得不可言喻。  
(冰激凌口味：海盐焦糖配杏仁或开心果)

**KINDLY NOTE | 温馨提示**

Menu selections need to be made at least 72 hours prior to departure.

Otherwise, menu items marked with hash # will be served.

请在出航前3天完成菜肴选择，如果您选择系统的默认搭配，我们会为您呈上菜单里带#标识的菜肴。

