



ROYAL ALBATROSS

FOUR-COURSE HERITAGE EXPERIENCE

Singaporean Coastal Cuisine | Inspired by the Spice Routes

Non-Vegetarian

COLD START

Hokkaido Scallop Ceviche

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

SOUP

Smoked Tomato Soup

San Marzano Tomatoes · Basil Oil · Lemongrass Croutons

MAIN COURSE

Choice of Either Beef Course or Fish Course

16-Hour Braised Beef Short Rib

Rendang Jus Reduction · Turmeric Rice · Heirloom Carrots Bergedil Rempah · Crispy Shallots

— OR —

Patagonian Toothfish

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

DESSERT

Royal Albatross Kulfı

Pandan Gula Melaka Kulfı on a Stick

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





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FOUR-COURSE HERITAGE EXPERIENCE

Singaporean Coastal Cuisine | Inspired by the Spice Routes

Vegetarian

COLD START

Young Coconut & Pomelo Ceviche

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

SOUP

Smoked Tomato Soup

San Marzano Tomatoes · Basil Oil · Lemongrass Croutons

MAIN COURSE

Lion's Mane Mushroom

Rendang Reduction · Bergedil Pommes Mousseline · Baby Carrots

DESSERT

Royal Albatross Kulfi

Pandan Gula Melaka Kulfi on a Stick

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

