

ROYAL  ALBATROSS

Valentine's Day

4 COURSE DEGUSTATION MENU

1ST COURSE

LES MAJESTÉS GRILLÉES (The Grilled Kings)

Pacific White Shrimp with Balsamic Glaze with a Side of Mixed Salad with Citrus

2ND COURSE

GINDARA MISOYAKI (Miso Glazed Toothfish)

Chilean Seabass with Seasonal Vegetables, Shironeji &
Soy Emulsion with a Drizzle of Leek Oil

3RD COURSE

SHAHI KARAHİ WITH PULAO RICE (Royal Karahi)

Traditionally Spiced Chicken, Pulao Rice with
a Side of Cucumber Raita & Chana Masala

4TH COURSE

DECONSTRUCTED 'KUEH DADAR' (Timeless Malay Desserts)

Pandan Crepe, Pineapple Caramel, Coconut Flakes, Coconut Gelato



SINGAPORE'S SIGNATURE ROMANTIC EXPERIENCE

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Valentine's Day

5 COURSE MENU (VEGETARIAN)

1ST COURSE

JARDIN D'ÉTÉ (Summer Garden)

Fennel, Asparagus, Mixed Salad, Mandarins,
Pine Nuts & Citrus Dressing

2ND COURSE

YAKIIMO HĀMONĪ (Sweet Potato Harmony)

Sweet Potato Cakes with Seasonal Vegetables,
Leek Oil, Shironeji & Soy Emulsion

3RD COURSE

MAKHANI JAADU (Makhani Magic)

Paneer Makhani in Traditional Butter Sauce, Pulao Rice
with a Side of Cucumber Raita & Chana Masala

4TH COURSE

DECONSTRUCTED 'KUEH DADAR' (Timeless Malay Desserts)

Pandan Crepe, Pineapple Caramel, Coconut Flakes, Coconut Gelato



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