



Royal Albatross
DINNER MENU

UNIQUE . LUXURY . TALLSHIP . ENTERTAINMENT . SINGAPORE

VOYAGE OF CULINARY ENCHANTMENT

7 - COURSE MENU



MEDITERRANEAN NOCTURNE

Beneath a Mediterranean night, fire & sea entwine, unfolding tender depths, gentle smoke, & lingering coastal allure.

Octopus & Jumbo Prawn With Salsa Verde Potatoes, Zhoug Sauce, Lime Wedge, Gruyere Crisps & Karasumi Dust



VELOUTÉ OF CRIMSON SUMMER TOMATOES

At the height of summer, sun-ripened tomatoes surrender their warmth, transformed into a silken, glowing embrace.

Creamy, roasted San Marzano Tomato Soup, with Croutons, Basil & Green Oil

OR



TWILIGHT TRUFFLE REVERIE

As evening settles over the forest, truffle & mushroom melt into a velvet whisper of earth & indulgence.

Rich, Truffle Mushroom Soup with Forest Mushrooms, Croutons, Basil & Truffle Oil



SEDUCTION OF THE SEA

An intimate meeting of crisp & silk, where the sea reveals its sweetness, gently lifted by brightness and desire.

Soft-Shell Crab, Brioche, Egg Yolk, Sweet Relish Remoulade, Baby Rocket Leaves & Lemon Vinaigrette



MOONLIT SERENADE

Drawn from deep southern waters, this serenade drifts between sweetness and spice, echoing moonlit tides and distant shores.

Patagonian Toothfish, Tamarind Glaze, Lemongrass-Pickled Vegetables, Turmeric, Kaffir Lime & Coconut Emulsion



SCALLOPS ROYALE WITH THREADS OF GOLD

A moment of quiet decadence, where ocean sweetness & golden warmth linger in an elegant Italian embrace.

Pan-Seared Scallops, Capellini Pasta & Nantua Sauce



CELESTIAL SHORT RIB CELEBRATION

Slow-braised & deeply soulful, this dish unfolds with tender devotion, balancing savoury depth & gentle sweetness.

Pineapple & Soy Glazed Braised Beef Short Ribs, Garlic Pommes Mouseline, Baby Carrots & Caramelised Onion Jus



SCARLET SYMPHONY

A graceful finale of fruit & fragrance, where brightness & sweetness fade softly into the night.

Tomato Basil Sorbet, Macerated Strawberry, Almond Biscuit, Strawberry Vinaigrette & Strawberry Crackling

VOYAGE OF CULINARY ENCHANTMENT

7-COURSE VEGETARIAN MENU



CORN CORNUCOPIA OF SPLENDOUR

Beneath the golden sun, sweet corn ribs dance, kissed by zesty verde, inviting passion with each vibrant, delightful bite.

Corn Ribs With Zhoug Sauce, Lime Wedge & Gruyere Crisps



VELOUTÉ OF CRIMSON SUMMER TOMATOES

In a creamy embrace, summer's warmth glimmers through roasted tomatoes, basil whispers love, & croutons add a delightful crunch.

Creamy, roasted San Marzano Tomato Soup, with Croutons, Basil & Green Oil

OR



TWILIGHT TRUFFLE REVERIE

As the moonlight caresses, rich truffle soup beckons, sending you on a dreamy journey through a cornucopia of forest flavours & fragrant basil.

Rich, Truffle Mushroom Soup with Forest Mushrooms, Croutons, Basil & Truffle Oil



MAITAKE IN A GOLDEN EMBRACE

Maitake mushrooms nestled in brioche and kissed by egg yolk, evoke warmth & tenderness, creating a golden embrace of pure love.

Maitake Mushroom, Brioche, Egg Yolk, Sweet Relish Remoulade, Baby Rocket Leaves & Lemon Vinaigrette



NAGAIMO OPULENCE

Luxurious baked nagaimo, bathed in tamarind glaze, embraces fragrant treasures, inviting you to savour a tropical culinary romance.

Baked Nagaimo, Tamarind Glaze, Lemongrass-Pickled Vegetables, Turmeric, Kaffir Lime & Coconut Emulsion



EMPEROR'S ENCHANTMENT

Delicate daikon nimono in rich kombu consommé evokes elegance, while nameko mushrooms whisper stories of royal banquets & exquisite romance.

Daikon Nimono with Nameko Mushroom, Dehydrated Mushroom & Kombu Consommé



FOREST NOIR ET GOLD

Grilled portobello, draped in luau glaze, brings earthy richness, where caramelised sweetness & velvety pommade create a glorious love song.

Grilled Portobello, Luau Glaze, Garlic Pommes Mouseline, Baby Carrots & Caramelised Onion Jus



SCARLET SYMPHONY

A graceful finale of fruit & fragrance, where brightness & sweetness fade softly into the night.

Tomato Basil Sorbet, Macerated Strawberry, Almond Biscuit, Strawberry Vinaigrette & Strawberry Crackling