

ROYAL  ALBATROSS

Valentine's Day

7 COURSE DEGUSTATION MENU

1ST COURSE

GRILLED KING PRAWNS

King Prawns, Mixed Salad, Citrus Dressing & Balsamic Glaze Dressing

2ND COURSE

ROASTED TOMATO SOUP

Roma Tomatoes & Fresh Basil

3RD COURSE

SCALLOPS WITH TROUT ROE

Hokkaido Scallops, Cauliflower Puree & Tomato Marmalade

4TH COURSE

MISO GLAZED TOOTHFISH

Chilean Seabass, Seasonal Vegetables, Shironeji & Soy Emulsion

5TH COURSE

POACHED BOSTON LOBSTER & CAPELLINI PASTA

Boston Lobster, Capellini Pasta & Nantua Sauce

6TH COURSE

ELDERFLOWER GLAZED CHICKEN

Pineapple fed organic chicken breast with Elderflower glaze, Tomato mashed potato, seasonal vegetable, Parsnip & white chocolate puree

7TH COURSE

DECONSTRUCTED 'KUEH DADAR'

Pandan Crepe, Pineapple Caramel, Coconut Flakes, Coconut Gelato



SINGAPORE'S MOST ROMANTIC DINNER CRUISE

ROYAL  ALBATROSS

Valentine's Day

7 COURSE MENU (VEGETARIAN)

1ST COURSE

FENNEL SALAD WITH ASPARAGUS

Fennel, Asparagus, Mixed Salad, Mandarin Orange, Pine Nut, Citrus Dressing & Balsamic Glaze

2ND COURSE

ROASTED TOMATO SOUP

Roma Tomatoes & Fresh Basil

3RD COURSE

VEGETABLE STEW

Vegetable Stew - Tomato, Beans, Capsicum, Zucchini, Eggplant, Olives, Capers, Cilantro, Citronella, Herbs

4TH COURSE

SWEET POTATO CAKES

Sweet Potato, Seasonal Vegetables, Shironeji & Soy Emulsion

5TH COURSE

BALANZONI PASTA & ASPARAGUS

Balanzoni Pasta, Parmagiano Reggiano & Asparagus Cream

6TH COURSE

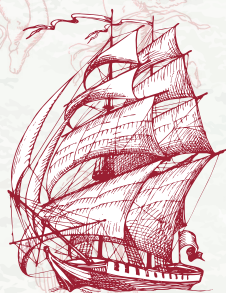
PLANT BASED WELLINGTON

Plant Based Wellington, Seasonal Vegetables & Vegetarian Gravy

7TH COURSE

DECONSTRUCTED 'KUEH DADAR'

Pandan Crepe, Pineapple Caramel, Coconut Flakes, Coconut Gelato



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