



MENU

Royal Albatross x Origin Grill

AMUSE-BOUCHE

Selva Black Tiger Prawn, Mekong River,
Vietnam Avruga Caviar, O.G Spice, Yuzu Gel,
Tiger Eye Viola, Coriander, Sago Cracker
SH

SECOND

Hokkaido Scallop, Miso Butter, Fried
Ginger, Mustard Cress
D, SH

THIRD

Butter Poached Boston Lobster Tail, Bisque,
Garlic, Chili, Beurre Noisette, Chive
D, SE

MAIN

Sabchoku Full Blood Wagyu Tenderloin,
MB5+Charred Onion, Baby Carrots, Smoked
Bone Marrow, Honey
D

DESSERT

Tropical Canelé, Coconut, Gula Melaka,
Smoked Pineapple
D

*[A] Alcohol [D] Dairy [E] Eggs [G] Gluten [N] Nuts [P] Pork [S] Soya
[SE] Seafood [SH] Shellfish [T] Tree Nuts [V] Vegetarian*