



CHRISTMAS 4-COURSE MENU



Roasted Chestnuts & Forest Mushroom Cream

Roasted Chestnuts · Wild Mushrooms · Herb Cream

A classic taste of Christmas — velvety chestnut and earthy mushroom, reminiscent of festive firesides and winter gatherings.

Festive Hokkaido Scallops

Confit of White Asparagus · Saffron & Lime Velouté · Puffed Quinoa · Crisps of Sage

A celebratory beginning — sweet scallop paired with the brightness of saffron and lime, balanced with the crunch of quinoa and the warmth of sage.

Roasted Turkey Breast with Holiday Trimmings

Brussels Sprouts · Chestnut Brioche Stuffing · Herb-Roasted Potatoes ·

Natural Turkey Jus · Cranberry Jelly

The heart of the festive table — tender turkey with all the Christmas accompaniments, from golden potatoes to cranberry's cheerful brightness.

Pecan & Almond Yuletide Gateau

Salted Caramel Mousse · Dulcey Pudding · Dulcey Crunch Pearls

A sweet Christmas finale — layers of nutty cake, golden Dulcey chocolate, and silky caramel to end the evening with holiday indulgence.



CHRISTMAS 4-COURSE VEGETARIAN MENU



Roasted Chestnuts & Forest Mushroom Cream

Roasted Chestnuts · Wild Mushrooms · Herb Cream

A classic taste of Christmas — velvety chestnut and earthy mushroom, reminiscent of festive firesides and winter gatherings.

White Asparagus Royale

White Asparagus, Gruyere, Egg Yolk Cream, Cured Egg Yolk Powder & Gruyere Chips

A festive vegetarian indulgence — tender white asparagus enriched with creamy Gruyère and silky egg-yolk cream, crowned with a golden dusting of cured yolk and the crisp bite of Gruyère chips.

Plant-based Meatloaf with Holiday Trimmings

Baked Stuffed Pumpkin Plant-based Meatloaf · Brussel Sprouts · Cranberry Jelly

The heart of the festive table — tender plant-based meatloaf with all the Christmas accompaniments, from brussel sprouts to cranberry's cheerful brightness.

Pecan & Almond Yuletide Gateau

Salted Caramel Mousse · Dulcey Pudding · Dulcey Crunch Pearls

A sweet Christmas finale — layers of nutty cake, golden Dulcey chocolate, and silky caramel to end the evening with holiday indulgence.



MENU SUBJECT TO CHANGE WITHOUT PRIOR NOTICE. ROYAL ALBATROSS WILL NOT BE ABLE TO ACCOMMODATE FOR ANY LAST MINUTE ALLERGIES AND DIETARY RESTRICTIONS. PLEASE CONTACT RESERVATIONS 72HRS PRIOR TO SAILING.