



*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

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

# 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 on 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 Pommade 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

# 美食奇缘之旅

## 七道式菜单



### 地中海夜曲

在地中海夜色之下，烟火与海洋交织，层层绽放柔嫩深邃的风味、淡雅烟熏气息与悠长海岸韵味。

章鱼与特大虎虾，配莎莎青酱马铃薯、中特酱、青柠角、格鲁耶尔芝士脆片及乌鱼子粉。



### 绯红夏日番茄浓汤

盛夏时节，日熟番茄释放温润果香，化作丝滑而明亮的暖心拥抱。

烤圣马扎诺番茄浓汤，配香脆面包丁、罗勒及青香草油。

或



### 暮色松露幻想曲

暮色降临森林之际，松露与蘑菇交融成丝绒般浓郁的大地低语。

浓郁松露蘑菇汤，配森林野菌、香脆面包丁、罗勒及松露油。



### 海之诱惑

酥脆与丝滑细腻交汇，海洋的鲜甜在清新明亮的风味中优雅绽放。

软壳蟹、布里欧修面包、蛋黄、甜酸酱蛋黄酱、芝麻叶及柠檬油醋汁。



### 月光小夜曲

源自南方深海的珍馐，在甜美与辛香之间轻盈流转，呼应月光下的潮汐与远方海岸。

巴塔哥尼亚犬牙鱼，配罗望子酱汁、香茅腌渍蔬菜、姜黄、卡菲尔酸橙及椰香乳化酱。



### 金丝皇家扇贝

海洋鲜甜与金色暖意交织，于优雅意式风情中留下悠长余韵。

香煎扇贝，配天使细面及南图亚酱汁。



### 星空牛肋盛宴

慢火焖煮，醇厚丰盈，于浓郁咸香与柔和甜美之间展现细腻平衡。

凤梨酱油蜜汁焖牛小排，配蒜香马铃薯慕斯、迷你胡萝卜及焦糖洋葱浓汁。



### 绯红交响曲

以果香与芬芳谱写华丽终章，让清新与甜美于夜色中优雅谢幕。

番茄罗勒雪葩，配腌渍草莓、杏仁脆饼、草莓油醋汁及草莓脆片。

# 美食奇缘之旅

## 七道式素食菜单



### 丰饶序曲

金黄阳光之下，甜玉米轻盈起舞，与清新香草风味交织，每一口都洋溢着活力与愉悦。玉米排，配中特酱、青柠角及格鲁耶尔芝士脆片。



### 绯红夏日番茄浓汤

丝滑浓郁的汤底承载盛夏暖意，烤番茄散发丰盈香气，罗勒轻诉芬芳，香脆面包丁增添层次口感。

烤圣马扎诺番茄浓汤，配香脆面包丁、罗勒及青香草油。

或



### 暮色松露幻想曲

月色轻洒之际，浓郁松露香气缓缓绽放，引领味蕾踏上一场充满森林芬芳与罗勒香气的梦幻旅程。

浓郁松露蘑菇汤，配森林野菌、香脆面包丁、罗勒及松露油。



### 金色拥抱

舞茸菇安坐于布里欧修面包之上，与蛋黄温柔交融，呈现温暖细腻的金色风味。舞茸菇、布里欧修面包、蛋黄、甜酸酱蛋黄酱、芝麻叶及柠檬油醋汁。



### 山药雅韵

细腻烘烤山药包裹于罗望子酱汁之中，与香料气息交织，谱写热带风情的味觉篇章。烘烤山药，配罗望子酱汁、香茅腌渍蔬菜、姜黄、卡菲尔酸橙及椰香乳化酱。



### 帝皇雅韵

细腻萝卜煮物浸润于昆布清汤之中，尽显优雅风范，滑子菇则娓娓道来宫廷盛宴的雅致韵味。

萝卜煮物配滑子菇、风干蘑菇及昆布清汤。



### 鎏金森林

炭烤波托贝洛蘑菇展现丰厚大地气息，焦糖香甜与丝滑马铃薯慕斯交织出动人乐章。炭烤波托贝洛蘑菇，配特色酱汁、蒜香马铃薯慕斯、迷你胡萝卜及焦糖洋葱浓汁。



### 绯红交响曲

以果香与芬芳作为华丽终章，让清新与甜美于夜色中优雅谢幕。

番茄罗勒雪葩，配腌渍草莓、杏仁脆饼、草莓油醋汁及草莓脆片。