

ROYAL ALBATROSS

FOUR-COURSE HERITAGE EXPERIENCE

Singaporean Coastal Cuisine | Inspired by the Spice Routes

Vegetarian

COLD START

Young Coconut & Pomelo Ceviche

Green Mango · Assam Ponzu · Curry Leaf Oil · Puffed Rice

MAIN COURSE ONE

Baked Celeriac

Tamarind Glaze · Lemongrass-Pickled Vegetables · Turmeric · Kaffir Lime · Coconut Emulsion

MAIN COURSE TWO

Pineapple & Soy-Glazed Lion's Mane

Pineapple & Soy Marinade · Bergedil Pommes Mousseline
Vegetarian Caramelised Onion Jus · Baby Carrots

DESSERT

Royal Albatross Kulfi

Pandan Gula Melaka Kulfi On A Stick

Caramelised Pineapple Segments · Burnt Coconut Flakes · Brown Butter Curry Leaf Crumbs · Sea Salt



皇家信天翁

四道式传承飨宴

新加坡海岸风味 | 香料航路启发

素食菜单

冷前菜

嫩椰青柚酸橘腌渍

青芒果 · 亚参柚子酱汁 · 咖喱叶油 · 香脆米粒

第一主菜

香烤块根芹

罗望子蜜汁 · 香茅渍时蔬 · 姜黄 · 卡菲尔青柠 · 椰香乳化酱

第二主菜

菠萝酱油烧狮鬃菌

菠萝酱油腌料 · 岩迪马铃薯泥
素食焦糖洋葱汁 · 嫩胡萝卜

甜品

皇家信天翁库尔菲

班兰椰糖雪糕棒

焦糖菠萝 · 焦香椰丝 · 咖喱叶布朗牛油酥粒 · 海盐