

ROYAL ALBATROSS

# SEVEN-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*

SOUP

## Smoked Tomato Soup

*San Marzano Tomatoes · Basil Oil · Lemongrass Croutons*

APPETISER

## Aubergine Bak Bak

*Fermented Dark Soy Glaze · Banana Chilli Sauce · Spring Onions*

INTERLUDE

## Burnt Fennel

*Vegetarian Chilli Crab-Style Sauce · Mini Mantou · Pangrattato*

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

# 七道式传承飨宴

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

汤品

## 烟熏番茄浓汤

圣马扎诺番茄 · 罗勒油 · 香茅面包丁

开胃菜

## Bak Bak 茄子

发酵黑豆酱汁 · 香蕉辣椒酱 · 青葱

间奏

## 焦烤茴香头

素食辣椒蟹风味酱 · 迷你馒头 · 意式香草面包糠

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 · 峇迪马铃薯泥
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