



*Royal Albatross*  
DINNER MENU

UNIQUE . LUXURY . TALLSHIP . ENTERTAINMENT . SINGAPORE

# VOYAGE OF CULINARY ENCHANTMENT

## 4 - 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



### MOONLIT SERENADE

Drawn from deep southern waters, this serenade drifts between sweetness & spice, echoing moonlit tides and distant shores.

Patagonian Toothfish, Tamarind Glaze, Lemongrass-Pickled Vegetables, Turmeric, Kaffir Lime & Coconut Emulsion



### 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

# VOYAGE OF CULINARY ENCHANTMENT

## 4 - 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



### 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



### 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 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