



*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 Cracking

# 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 portmade 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