

ROYAL  ALBATROSS

7-COURSE MENU

Sauteed Garlic Prawns, Roasted Peppers, Toasted
Crostoni, Avocado Puree, & Balsamic Glaze



Apple, Parsnip and Potato Soup



Sous Vide Scallops, Grilled Octopus, Trout Roe with Fondant Potatoes,
Cauliflower Puree & Chimichurri Sauce



Baked Miso Soy-Glazed Salmon,
& Vichyssoise Sauce on Seasonal Vegetables



Boston Lobster with Somen
& Laksa Gravy



Xoi Ga with Chicken Roulade
(Vietnamese Inspired Chicken & Sausage Glutinous Rice)



Pavlova, Soil, Mixed Berries, Macaron,
& Vanilla Gelato Ice Cream



SINGAPORE'S MOST OUTSTANDING ATTRACTION EXPERIENCE (SINGAPORE TOURISM AWARDS, 2022)

MENU SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

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7-COURSE VEGETARIAN MENU

Burrata Salad
(Burratina Cheese, San Marzano Tomatoes, Baby
Radish, Orange Segments, Arugula Salad)



Apple, Parsnip and Potato Soup



Seared King Oyster Mushroom, Lime Caviar with Fondant Potatoes,
Cauliflower Puree & Chimichurri Sauce



Baked Miso Soy-Glazed Tofu,
& Vichyssoise Sauce on Seasonal Vegetables



Capellini with Wild Forest Mushroom,
White Truffle Cream Sauce & Basil Pesto



Xoi Dau Phong with Homemade Falafel
(Vietnamese Inspired Sticky Rice with Peanuts,
& Chickpea with Tofu Falafel)



Pavlova, Soil, Mixed Berries, Macaron,
& Vanilla Gelato Ice Cream



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