



*Royal Albatross*  
DINNER MENU

UNIQUE . LUXURY . TALLSHIP . ENTERTAINMENT . SINGAPORE

# VOYAGE OF CULINARY ENCHANTMENT

## 4 - COURSE MENU

### ETHEREAL DAWN

A delicate arrangement of plant-based salmon with a delicate yuzu wasabi vinaigrette exquisitely layered with avocado, finished with micro-greens & side of cornichons.

### MOONLIT SERENADE

Pan-seared Chilean sea bass, served with caramelised leeks, harissa, & a refreshing fennel broth.

### ELYSIAN EMBRACE

Twin preparation of quail, featuring a crispy fried quail with tulip dill & lemon remoulade, alongside a baked quail with potato hasselback & asparagus, finished with a rich raspberry jus.

### CELESTIAL TEMPTATIONS

Indulge in our decadent dessert bar, featuring an assortment of fresh fruits, rich chocolate fondue, artisanal cakes, & ice creams.



# VOYAGE OF CULINARY ENCHANTMENT

## 4 - COURSE VEGETARIAN MENU

### ETHEREAL DAWN

A delicate arrangement of plant-based salmon with a delicate yuzu wasabi vinaigrette exquisitely layered with avocado, finished with micro-greens & side of cornichons.

### TRUFFLES & CREAM

Spinach, ricotta grantortellone in morel cream sauce, sauteed morel & shaved black summer truffle.

### CHIPOTLE NIGHTS

Grilled chipotle glazed cauliflower, romesco sauce, chevre cheese & caramelised pine nuts.

### CELESTIAL TEMPTATIONS

Indulge in our decadent dessert bar, featuring an assortment of fresh fruits, rich chocolate fondue, artisanal cakes, & ice creams.