



ROYAL  ALBATROSS

Valentine's Day

5 COURSE DEGUSTATION MENU

AMUSE-BOUCHE

Blue Swimmer Crabcake

1ST COURSE

Butter Poached Scallops and Lobster, Vichyssoise and Cauliflower Puree,
Avruga Caviar and Trout Roe

2ND COURSE

Roasted Tomato Soup

3RD COURSE

Baked Halibut with Seafood Bisque, Tarragon and Horseradish
Remoulade, Sauteed Patty Pan Squash

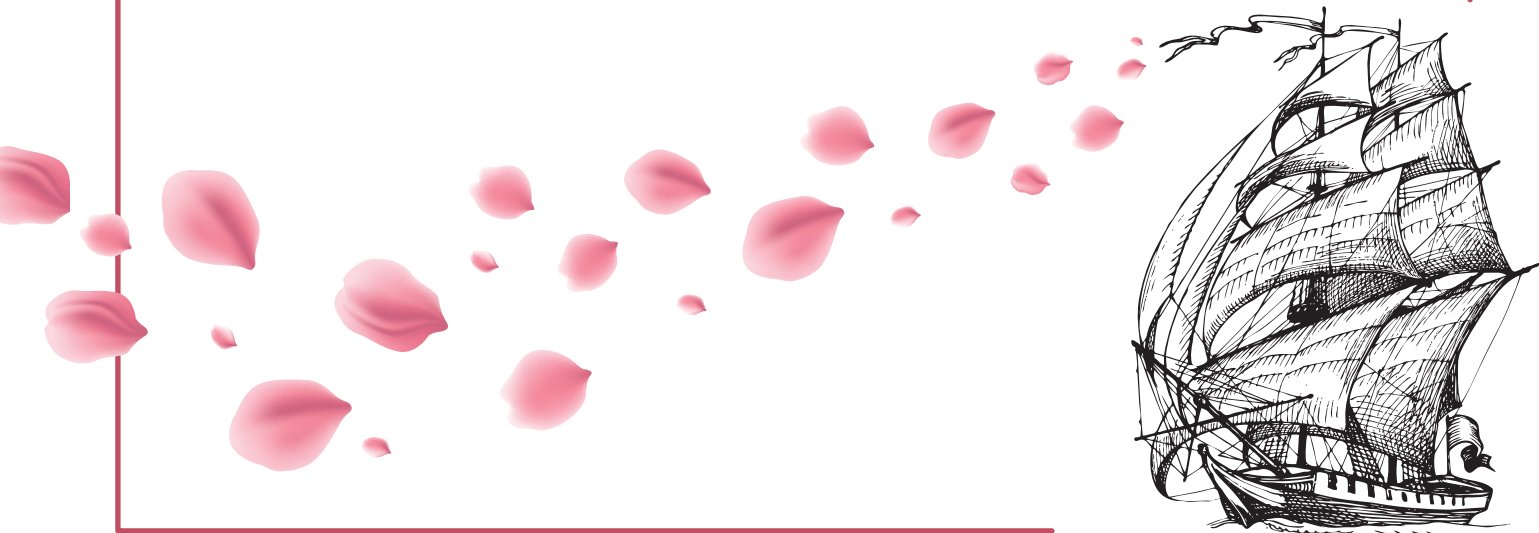
4TH COURSE

Veal Osso Buco with Risotto Milanese

5TH COURSE

Pink Guava Chamomile Berries with Forest Berry Sorbet

ARTISANAL PRALINES





ROYAL  ALBATROSS

Valentine's Day

5 COURSE DEGUSTATION MENU (VEGETARIAN)

AMUSE-BOUCHE

Chickpea Tofu with Sriracha Mayo

1ST COURSE

Pan Seared King Oyster Mushroom Scallops, Vichyssoise and Cauliflower Puree,
Finger Lime Caviar and Mango Boba

2ND COURSE

Roasted Tomato Soup

3RD COURSE

Plant-Based Handmade Salmon Patty, Tarragon and Horseradish Remoulade,
Sautéed Patty Pan Squash

4TH COURSE

Saffron Risotto with Maple Glazed Butternut Squash

5TH COURSE

Pink Guava Chamomile Berries with Forest Berry Sorbet

ARTISANAL PRALINES

