

Carousel Restaurant

High Tea Sample Menu

Japanese

Japanese Cold Dish Selection

Fresh Salmon, Octopus and Tuna Sashimi
Selection of California Rolls, Futo Maki Rolls, Assorted Maki Rolls
Assorted Sushi (*Weekend only*)
Served with Shoyu, Gari, and Wasabi

Miso Hot Pot

Soba, Assorted Mushrooms, Chicken, Spinach, Fish Cake,
Wakame, Eggs and Togarashi Powder

Teppanyaki Live Station (*3 in Rotation*)

Yaki Udon
Teppan Mushroom Fried Rice
Vegetable Okonomiyaki
Japanese Pancake with Tamago and Dried Shrimp
Homemade Japanese Squid Cake

Fresh Seafood on Ice

Boiled Fresh Prawns, Poached Green Mussels,
Spanish Black Mussels, Poached Australian Clams and Lobster Claws

Assorted Salads and Appetisers

Deli Corner

Selection of Hot Grilled Sandwiches

Turkey Ham and Cheese, Beef Pastrami, Seafood and Mushroom Chicken Ham

Singapore Rojak

Sweet Turnips, Pineapple, Cucumber, Apple, Green Mango, Bean Sprouts,
Tau Pok (Fried Beancurd), Youtiao (Fried Dough Fritters), Rojak Sauce with Ground Peanuts

Waffles

Freshly-made Waffles with Condiments

Live Station

Middle East Chicken Kebab (Shovaslaki)

Served with Shredded Lettuce, Onions, Tomatoes and Mayonnaise
Pita Bread and Tortillas

Oyster Omelette

Pan-fried Fresh Oysters in Crispy Batter with Chives and Home-made Chilli

Kueh Pie Tee

Home-made Crispy Pastry Tart Shells served with Braised Sweet Turnip and Condiments

Popiah

Hand wrapped Chinese Spring Rolls with Braised Sweet Turnips, Boiled Eggs, Bean Sprouts, Shrimps, Crushed Peanuts, Crispy Fritters, Garlic Paste, Chilli Paste and Sweet Sauce

Nasi Lemak (1 in Rotation)

Menu 1

Coconut Rice with Crackers, Cucumbers, Sambal Chilli,
Dried Anchovies, Peanuts and Achar (South Asian Pickles)
Deep-fried Chicken Cubes with Pineapple Sauce
Braised Squid with Petai and Squid Ink Gravy
Beef Rendang with Toasted Desiccated Coconut
Crispy Seabass Glazed with Lemongrass Sauce
Sambal Quail Eggs with Tauhu and Prawns
White Pumpkin Curry with Long Beans

Menu 2

Coconut Rice with Crackers, Cucumbers, Sambal Chilli,
Dried Anchovies, Peanuts and Achar (South Asian Pickles)
Crispy Prawn Prawn Paste Chicken
Braised Mutton Tomato Curry with Potato Wedges
Deep-fried Fish Cubes with Fresh Green Chilli Paste
BBQ Sambal Squid with Eggplant
Fried Egg Curry with Tempeh
Stir-fried Okra with Cumin Seeds and Onion Spice

Ngoh Hiang Station

Vegetarian Fried Bee Hoon with Chinese Sausages, Chicken Ngoh Hiang, Cuttlefish Balls,
Fried Egg, Fried Fishcake, Crispy Vegetarian Goose with Cucumber,
Pineapples, Pickled Ginger, Century Egg and Chilli Sauce

Home-made Muah Chee

Steamed Glutinous Rice Balls coated with Ground Peanuts

Pisang Goreng Corner

Assortment of Banana, Yam and Sweet Potato Fritters

Choice of Toppings: Spicy Kicap Manis (Spicy Sweet Soy Sauce), Chocolate Sauce, Condensed Milk, Colourful Chocolate Rice, Chocolate Balls, Ground Peanuts and Cheese

Signature Chicken Rice Stall

Poached Corn-fed Chicken, Golden Roasted Chicken, Chinese Roasted Duck
Served with Traditional Chicken Rice and Condiments

Singapore Laksa Station

Thick Rice Vermicelli served with Dried Shrimp, Coconut Milk Gravy,
Fresh Prawns, Fish Cakes and a Hard-boiled Egg

Hot Pot Station

Oyster Mee Sua
Local Soup of the Day

Chinese Savories (1 in Rotation)

Menu 1

Char Kway Teow with Fish Cakes
Pan-fried Carrot Cake served with Sambal Chilli
Deep-fried Crispy Chicken Dumpling with Shredded Popiah Strips
Deep-fried Vietnamese Seafood Dumplings
Steamed Har Kow (Prawn Dumpling)
Steamed Chicken Pau
Singapore Chilli Crab with Golden Mantous (*Weekend only*)

Menu 2

Braised Hokkien Mee with Prawns
Pan-fried Carrot Cake served with Sambal Chilli
Crispy Vegetarian Money Bags
Deep-fried Butterfly Wantons with Thai Coriander Chilli Dip
Steamed Chicken Siew Mai
Steamed Red Bean Pau
Singapore Chilli Crab with Golden Mantous (*Weekend only*)

Desserts

Ice Kacang Station

Shaved Ice Kacang with 21 Condiments

Home-made Hot Desserts (2 in Rotation)

Red Bean Soup with Sago, Gingko Nuts in Soya Bean Milk,
Green Bean Soup with Sago and Bubur Chacha

Sweet Temptations (*In Rotation*)

Peach Frangipane, Cashew Nut Brownie, Oreo Chocolate Cake, Baked Cheesecake
Opera Cake with Peanuts, Light Mango Mousse Cake, Raspberry Yoghurt Cake,
Red Velvet Cake, Green Tea Marble Cake, Mango Chocolate Tart,
Morello Cherry Chocolate Log Cake, Nutty Carrot Cake and Assorted Nonya Kueh

Miniature Desserts (*2 in Rotation*)

Berries and Diplomat Cream, Raspberry Mousse with Lychee, Espresso Coffee Mousse
Royaltine Chocolate Mousse, Peanut Butter Chocolate, Mango Mousse with Crumble

Chocolate Fountain

Flavored Chocolate Fountain served with 10 Condiments
Selection of Chocolate, Vanilla and Strawberry Ice-Cream

Selection of Scones, Muffins and Danish Pastries

Served with Strawberry Jam, Custard Cream and Fresh Cream

Hot Dessert Station (*3 in Rotation*)

Bread and Butter Pudding with Vanilla Sauce
Banana Apple Crumble
Hazelnut Pudding
Chocolate Pudding
Peach & Morello Clafoutis

Selection of Mixed Fresh Tropical Fruits

**The Chef reserves the right to make changes to the menu
depending on freshness and availability of ingredients