Carousel Restaurant High Tea Sample Menu

Japanese Cold Selection

Fresh Salmon, Octopus and Tuna Sashimi Selection of California rolls, Foto Maki Roll, Assorted Maki Roll Assorted Sushi (Weekend only) Served with Shoyu, Gari, and Wasabi

Tepanyaki Live Station (3 in rotation)

Teppanyaki Chasoba with Vegetable Pan-fried Okonomiyaki Cheese Monjayaki with Taco Teriyaki Chicken Green Tea Pancake with Azuki Bean

Seafood on Ice

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

Assorted Compound Salads and Appetizers DIY Salad Station with Dressing

Deli Corner

Selection of Hot Grilled Sandwiches Turkey Ham & Cheese, Beef Pastrami, Seafood and Mushroom Chicken Ham

Singapore Rojak

Sweet Turnips, Pineapple, Cucumber, Apple, Green Mango, Bean Sprout, Tow Pok, Yu Tiao, Rojak Sauce with Grinded Peanut

Ice Station

Shaved Ice Kachang with 21 Condiments

Homemade Hot Dessert (2 in rotation)

Red Bean Soup with Sago, Gingko Nut in Soya Bean Milk, Green Bean Soup with Sago, Bubur Chacha, Sweet Potato Soup and Cheng Tng

Waffle Station

Serve with Condiments

Live Station (Poh Piah Station)

Braised Sweet Turnips served with Shrimps, Chili Sauce, Shredded Egg, Coriander Leaf, Beansprout, Sweet Sauce, Garlic Paste, and Crusted Peanut

Nasi Lemak Station

Nasi Lemak with Condiments (Coconut rice with Cracker, Cucumber, Sambal chili, Ikan billis, Peanut, Achar)

Ayam Bakar Bumbu Kicap Manis (Baked Chicken In IndoSweet Soya Sauce)

Sotong Goreng Tepung (Deep Fried Crispy Squid Ring with Homemade Sauce)

Kambing Korma (Mutton in Rich Gravy with Baby Potato)

Rendang Telur (Deep Fried Egg with Rendang Sauce)

Ikan Siakap Tiga Rasa (Seabass in Spicy Confusion Sauce)

Bendi Berempah (Stir Fried Okra Fragrance Cumin Seed with Blended Onion Spice

Gulai Tempeh (Fried Fermented Soya, String Bean , Crunchy Cabbage with White Curry Sauce)

Live Station Middle East Chicken Kebab (Shovaslaki)

Served with Shredded Lettuce, Onion, Tomato and Mayonnaise Pita Bread and Tortillas

Taiwan Snack Highlight

Deep-fried Chicken Thigh with Oriental Spices Crispy Squid Tentacle with Chili Powder Grilled Quail Eggs with Teriyaki Sauce and Bonito Flakes

Local Stew Station

Braised Lamb shank, Braised Chicken Wings, Chicken Feet Stew, Hard-boiled Eggs, Braised Beancurd & Tow Pok, Mixed Mushroom, Broccoli Served with Plain Congee, Assorted Sauces and Condiments

Pie Tee Station

Served with Small Shrimps, Chili Sauce, Shredded Egg, Coriander Leave, Peanut

Signature Chicken Rice Stall

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

Chinese Savories

Loh Mai Kai
Braised Beef Brisket with Steam Bun
Flaky Scallion Pancakes
Pan Fried Oyster Omelet
Fried Soft Shell Crab with Curry Spice and Sweet Mayo
Singapore Chili Crab with fried Bun (Weekends only)

Hot Pot Station

Oyster Mee Sua Local Clear Soup of the Day

Laksa Noodle Station

Assorted Yong Tou Fu Served with Condiments

Dim Sum

Char Siew Pau, Salted Egg Pau, Siew Mai, Har Kow, Lobster Dumpling and Spinach Dumpling

Sweet Temptation Cakes and Tarts

Peach Frangipan, Cashewnut Brownie, Oreo Chocolate Cake, Baked Cheese Cake Peanut Opera, Light Mango Mousse Cake, Raspberry Yoghurt Cake, Red Velvet, Green Tea Marble Cake, Mango Chocolate Tart Morello Cherry Chocolate Log, Nutty Carrot Cake Assorted Nonya Kueh

Miniature Dessert (2 in rotation)

Berries Diplomat, Raspberries Mousse with Lychee, Espresso Coffee Mousse Royaltine Chocolate Mousse, Peanut Butter Chocolate, Mango Mousse with Crumble

Chocolate Fountain Station

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

Selection of Scone, 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 some changes to the menu, depending on freshness and availability of ingredients