

Carousel Restaurant Lunch & Dinner Sample Menu

Japanese Station

Yose Nabe

Seafood Pot with Shimeiji, Mixed Seafood, Chicken, Long Cabbage and onion

Japanese Cold Noodle

Japanese Green Tea Noodle served with Soba Sauce, Nori and Spring Onion.

Selection of Fresh Sashimi (6 in rotation)

Fresh Salmon, Yellow-fin Tuna, Mongo Ika (Squid), Mekajiki, Amaebi, Baby Octopus, Ikura, Oren Tobiko, Wasabi Ebiko

Rotation of Sushi

Ebi Sushi , Mango Salad Sushi, Ika Sushi, Tako Sushi, Tamago Sushi, Inari Sushi, Chuka Itako Sushi, Chuka Hotate Sushi, Salmon Sushi, Kani Inari Sushi, Tuna Sushi, Ebiko Sushi , Aonori Mushroom Sushi, Wasabiko Sushi, Salmon Mayo Sushi, Tai Sushi, Tori Tori Sushi and Hokkigai Sushi

Rotation of Maki

Fotomaki, California Maki, Tuna Salad Maki, Salmon Maki, Salmon Salad Maki, Softshell Crab Maki, Aonoriko Tuna Maki, Salmon Avocado Maki, Otah Maki, Cream Cheese Maki, Mekajiki Aburi Salad Maki, Soft shell Crab Maki and Unagi Avocado Maki

Teppanyaki Live Station

Lunch (4 in Rotation)

Teppanyaki Kimuchi Chicken, Galic Fried Rice, Teppanyaki Hongkong Nai Pai, Teriyaki Miso Chicken, Sliced Beef with Teriyaki Sauce, Seafood Oknomiyaki

Dinner (5 in Rotation)

Teppanyaki Japan Beef, Garlic Fried Rice, Teppan Horenso Yaki, Teppan Bata Garlic Prawn, Teppanyaki Ika, Teppan Soba, Teppan Red Snapper, Teppayaki Green Mussel, Teppan Bata Chicken, Teppanyaki Cabbage

Appetizer and Salad Station

Seafood Station (In Rotation)

Whole Atlantic Salmon served with Chive, Sour Cream, Honey Mustard
Steamed New Zealand Green Mussel and Australian Black Mussel
Steamed Sweet Clams, Peruvian Half Shell Scallops
Steamed Blue Swimming Crab and Mud Crab
Boiled Tiger Prawn
Sauté Pacific White Clams with Garlic and Thyme
Sauté Black Mussels with Tomatoes Sauce

Slipper Lobster (**Lunch Only**)

Seasonal Oyster (**1 in rotation on Weekends Lunch Only**)

Dinner Only

Boiled Maine Lobster, Spanner Crab, Scampi
Live Canadian Oyster, Fine de Claires, US Oyster (**2 in rotation**)
Alaska King Crab Leg (**Weekends Only**)

Serves with Lemon, Shallots Mignonette, Hot Sauce, Thai Chili Sauce, Cocktail Sauce and Tobasco

Organic Salad Station

Baby Spinach, Iceberg Lettuce, Asparagus, Baby Cucumber, Baby Spinach, Beetroot, Broccoli
Red Cabbage, Carrots, White Cauliflower, Cherry Tomatoes, Butter Head Lettuce, Mache
Salad Mini Cos Lettuce, Wild Rocket, Mixed Salad, Round Tomato and Traffic Light Capsicum

Dressing

Raspberry Vinaigrette, Orange Vinaigrette, Kiwi Vinaigrette, Lemon Vinaigrette, Japanese Vinaigrette, Caesar Dressing, Thousand Island Dressing, Blue Cheese Dressing, Truffle Vinaigrette, French Dressing and Olive Oil

Salads to Table (6 in Rotation)

Remolacha con Naranjas (Roasted Beets with Orange Supreme and home-cured Tuna) – Spanish
Salpicon de Setas (Grilled Wild Mushroom with Garlic and Rosemary Vinaigrette) – Spanish
Calamares Salmorejo de Remolacha (Calamari, Beets Tomatoes and Almond Sauce) – Spanish
Coban Salata (Shepherd's Salad) – Turkish
Caravan – Grilled Eggplant Garlic Yoghurt) – Turkish
Balik Salatasi (Seafood Salad) – Turkish
Thai Beef Salad with Spices – Thai
Sum Tam with Prawn – Thai

Tapas – Spanish (4 in Rotation)

Canelon de Berenjena (Eggplant Rolls with Tuna and Prawn)
Salpicon de Marisco (Sevilla Style Seafood Salad)
Pulpo con patatas (Octopus with Smoked Peppers, Garlic, Olive Oil and Potato Pearls)
Rollitos de Salmon – (Cured Salmon Rolls with Beets Salmorejo)
Patatas Aioli (Potatoes and Eggs with Aioli)
De Pollo y Meocoton (Chicken, Pomegranate, Almond, roasted Carrots)
Terrina de Pescado y Marisco (Seafood Terrine with Salsa Chimichurri)
Terrina de Pato Sevillana (Duck Terrine Sevilla Style)

Mezze – Turkish

Baba Ghanoush, Hummus, Tatziki, Black Olive Tapenade, Guacamoles
Served with Fried Tortillas, Plain Pita Bread and Herbs Pita Bread

Sicilian Olive, Rainbow Olive, Stuffed Green Olive, Sliced Black Olive, Liguria Olive
Black whole olive, Kalamanta Olive and Jumbo Green Olive

Selection of Halal Cheeses (In Rotation)

Homemade Mixed Fruity Cheese, Multi Grain Cheese, Oreo and Dried Fig Cheese, Walnut,
Apricot and Banana Cheese, Seaweed and Miso Cheese, Bircher Muesli Cheese, Kikorangi
Blue, Brie Cheese
Camembert Cheese, Emmental Cheese, St. Paulin Cheese, Boursin Garlic Cheese,
Mimolette Cheese, Pamesan Cheese Wheel

Served with Riz, Water Table and Digestive Crackers and Dried Fruit and Nuts

Season Fruit Platters (6 type Rotation)

Red Watermelon, Yellow Watermelon, Honey Pineapple, Honeydew, Cantaloupe melon
Hami Melon, Dragon Fruit, Guava seedless, Grape Green, Black and Red Seedless,
Rambutan, Red Jampu, Papaya. Sugar Plum, Persimmon, Longan and Lychee

Mediterranean Station**Soup**

Crema de mariscos (Crab and Prawn Cream Soup) - Spanish
Ezo Gelin Corbasi (Lentil Soup) – Turkish

Lunch

Glazed Skate Wing with Cherry Tomato, Capers, Lemon, Romesco Sauce
Saltimbocca – Pan-fried Turkey Cutlet with Sage and Beef Bacon
Pollo en Pepitoria (Braised Chicken with Saffron) - Spanish
Stir-Fried Seafood with Fennel and Preserved Lemon in a Shellfish Stock
Grilled Eggplant with Semi-dried Tomato, Garlic Confit and Silver Onion
Poached Vegetable with Andalus Spiced – Spanish
Cantra (Potato with Sour Cream) – Spanish

Hot Plate (Lunch)

Chicken Shawarma with Condiment (Weekend only)
Grilled Radicchio and Courgette with Garlic
Roasted Pumpkins with Chestnut and Walnut
Mushroom and Onion Herbs Omelette
Grilled One Meter Chicken Sausage, Lamb Sausage, Beef Sausage with Sauerkraut
(In rotation)

Dinner

Levrek Bugulama (Seabass Stew with Vegetable) – Turkish
Pollo en Pepitoria (Braised Chicken with Saffron) - Spanish
Roasted Lamb Rump with Vegetable, Peppermint Jus
Hunkar Begendi (Sultan Delight) – Turkish
Sautéed Prawn and Octopus with Spices with Couscous – Turkish
Poached Vegetable with Andalus Spiced – Spanish
Cantra (Potato with Sour Cream) – Spanish

Hot Plate (Dinner)

Paella Mixta (Meat & Seafood Paella) – Spanish
Whole Baked Snapper with Pesto and Potato
Tarta de Cebolla con Queso (Onion, Almond and Cheese Tart) - Spanish
Braised Artichoke with Medley Vegetable
Grilled octopus with Garlic and Capsicum

Rotisserie (Carving Board)

Traditional Roast Chicken with Charmoula, black pepper chicken(in rotation)
Smoked Beef Sirloin or Smoked Leg of Lamb (Lunch)
Slow-roasted O.P Beef Ribs (Weekend Lunch & Daily Dinner)
Jacob Potato, Yorkshire pudding

Condiments

Dijon Mustard, English mustard, Grain Mustard, Mint Sauce, Tahini Dip, Horseradish,
Cornichons, Béarnaise Sauce, Garlic Aioli, Sour Cream, Chives, Beef Bacon,
Gherkin

Sauces

BBQ Sauce, Black Pepper Sauce, Mint Cream Sauce, Mushroom Sauce, Rosemary Sauce,
Sage Cream Sauce, Mustard Cream Sauce, Apple Cinnamon Sauce, Tomato Garlic Sauce,
Thyme Sauce, Tarragon Sauce.

Live station

Spaghetti, Linguine Penne, Three color bow-tie, Fettuccine (4 types in rotation)
Pomodoro- Tomato with garlic and Italian parsley
Carbonara – Cream, egg yolk and parmesan cheese
Aglio-olio- Garlic and chili with olive oil
Bolognese- Minced beef and tomato
Pesto-basil, garlic and pine nuts
Cheese tortellini or Cheese Ravioli
Daily Seafood Rotation

Asian Station

Signature Chicken Rice Stall

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

Tim Sum Station

Salted Egg Pau
Chilli Crab Pau
Chicken Char Siew Pau
Braised Chicken Feet
Chicken Siew Mai
Steamed Prawn Dumpling

Lunch Menu

Stir-fried Claypot Glutinous Rice with Oriental Sausages – Cantonese
Thai Curry Mutton Cube with Potato & Carrot – Thai
Wok Fried Sandy Prawn with Fragrant Leaf and Chilli Padi – Cantonese
Poached Chinese Spinach with Trio Eggs in Superior – Cantonese
Steamed Sea Bream Fillet with Black Fungus and Young Ginger in Chicken Essence Sauce – Cantonese
Deep-fried Crispy Chicken in Thai Spicy Sauce – Thai

Dinner Menu

Wok Fried Sandy Prawn with Fragrant Leaf and Chili Padi – Cantonese
Wok-fried White Pepper Crab – Cantonese
Braised Homemade Pipa Bean Curd Stuffed with Shrimp Paste and Water Chestnuts – Cantonese
Confit of Veal Ribs Glaze with Rock Sugar Honey and Dried Scallop – Cantonese
Deep Fried Yam Ring with Stir-fried Celery with Carrot and Button Mushroom and Seafood – Cantonese
Slow Fire Braised Duck Legs with Fragrant Spice and Sea Cucumber in Superior Sauce – Cantonese

Hot Pot

Duck Meat Broth with Shredded Fish Maw, Assorted Mushrooms, Ginger and Bamboo Shoots
Chinese Mixed Vegetables Soup with Mee Sua serves with Fried Oyster and Condiments

Noodles Station

Singapore Laksa Yong Tofu with Condiments

Indian Station

Appetizers

Bubzi Pakodah

(Deep-fried mixed vegetables marinated in chick pea flour, Indian spices)

Tandoori Special (3 in rotation)

Tandoori Squid

Squid marinated with ginger garlic and yoghurt

Murgh Achari

Morsels of chicken marinated with special pickling spices and vintage

Mutton Seek Kebab

Smashed Mutton with a melange of herbs and spices

Basil Ka Macchi Tikka

Red Snapper ginger garlic and yoghurt with fresh Basil

Lahore Chicken Tikka

A north- west frontier Kadhai preparation of chicken, with a touch of clove and cumin

Vegetables (3 in rotation)

Punjabi Dal tadka

Pigeon lentil cooked with onion, tomato and tempered with dry red chili and asafetida

Paneer Labbadar

Cottage cheese and capsicum simmered in a rich tomato, butter flavored gravy accented with dry

Bagara Baingan

Eggplant with mustard seed, fresh curry leaves

Kumbh Methi Mutter

Button mushroom, green pea and fenugreek leaves tossed with onion tomato gravy

Bhindi do Pyazza

Ladyfinger simmered in a Mango powder cooked with onion chili and tomato and asafetida

Kumbh hars Dhania

Mixture of button and portabella mushroom tossed with coriander leave pest, onion and spices

Methi Pakoda Kadhi

Yogurt curry with chickpea flour dumplings

Exotic Seafood (1 in rotation)

Madras Fish Curry

(Boneless fish cubes in a curry and tamarind gravy)

Indian Curry Crab

(Mud Crab braised in aromatic curry sauce)

Prawn Sofia

(Prawn marinated in ginger, yoghurt & spices)

Meat (1 in rotation)

Mutton Bhuna

(Mutton cube marinated with garlic ginger and spices)

Murgh Makhan Masala

Chicken cube in onion, tomato fenugreek sauce

Murgh Jaffroni

Chicken cube simmered in rich cashew, onion, butter flavored gravy accented with saffron

Basmati Rice (1 in rotation)

Peas and Saffron Ka Pulao

Indian basmati rice cooked with green peas flavored with saffron

Zafrani subz biryani

Basmati rice with mixed vegetable cooked with fragrant spices in a sealed pot served with Traditional accompaniment

Selection of Naan Bread and Indian Spice Chutney

Dessert Station

Premium Ice-cream Parlor (13 Flavoured in Rotation)

Berries Yoghurt

Passion Fruit Coconut

Sticky Lemon Thyme

Raspberry Milk

Yuzu Honey

Oreo Cheese

Matcha Azuki

Kaya Toast

Fresh Coconut

Chendol

Caramel Macchiato

Chocolate Hazelnut

Vanilla Cashew

Thai Milk Tea

Thai Pumpkin Custard

Sweet Temptation (6 in Rotation)

Salted Caramel Double Chocolate Cake

Coconut Nougat Mousse Gateaux

Ivory Basil Mousse Gateaux

Pistachio and Raspberry Financier

Cashew Nut Brownie with Cheese Frosting

Apple Caramel Gateaux

Chocolate Mousse with Rice Pudding

Oreo Green Tea Delice

Lemon Citrus Pot

Cashew Nut Cranberries Chocolate Pot

Mixed Berries Tart

Lemon Ivory Gateaux

Strawberry Mousse with Lychee Jelly

Marquise

Peanut Opera

Shooter Glass (2 in Rotation)

Berries Diplomat

Pandan Coconut Rice Pudding with Caramelized Pineapple

Raspberries Mousse with Lychee

Royaltine Chocolate Mousse

Peanut Butter Chocolate

Mango Mousse with Crumble

Espresso Coffee Mousse

Hot Dessert

Bread and Butter Pudding with Vanilla Sauce

Chocolate Lava Pudding

Local Dessert of the Day

Warm Selection

Rice Pudding

Semolina Pudding

Peach Crumble

Morello Cherry Clafoutis

Miniature of Tea Cake (Rotation)

Chocolate, Red Velvet, Green Tea, Orange Chocolate Chips, Almond Morello
Pistachio and Coffee

Chocolate Fountain

2 Assorted Flavoured Chocolate Fountain with 12 Condiments

Soft Serve

2 Assorted Flavoured Yogurt Ice-cream with 5 Condiments

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