

Carousel Restaurant High Tea Sample Menu

Japanese Cold Selection

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

Tepanyaki Live Station (3 in rotation)

Teppanyaki Cha Soba with Vegetable
Pan-fried Okonomiyaki
Cheese Monjayaki with Tacos
Teriyaki Chicken
Green Tea Pancake with Azuki Beans

Seafood on Ice

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

Assorted Compound Salads and Appetisers

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, Tau Pok, Youtiao,
Rojak Sauce with Ground Peanuts

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

Served with Condiments

Live Station (Popiah 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 Indo Sweet Soy Sauce)

Sotong Goreng Tepung

(Deep Fried Crispy Squid Ring with Home-made Sauce)

Kambing Korma

(Mutton in Rich Gravy with Baby Potato)

Rendang Telur

(Deep Fried Egg with Rendang Sauce)

Ikan Siakap Tiga Rasa

(Seabass in Sweet, Sour and Spicy 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 & Tau 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 and Peanuts

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 Steamed Buns
Flaky Scallion Pancakes
Pan Fried Oyster Omelette
Fried Soft Shell Crab with Curry Spice and Sweet Mayo
Singapore Chili Crab with Fried Buns (Weekends only)

Hot Pot Station

Oyster Mee Sua
Local Clear Soup of the Day

Laksa Noodle Station

Assorted Yong Tau Foo
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 Frangipane, Cashew Nut Brownie, Oreo Chocolate Cake, Baked Cheesecake
Peanut Opera, 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
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 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 some changes to the menu,
depending on freshness and availability of ingredients.**