

Carousel Restaurant Lunch & Dinner Sample Menu

Japanese Station

Yosen Nabe

Squid, Fish, Prawn, Shimeji, Shitake, Enoki, Long Cabbage, Leek and Spring Onion

Japanese Cold Noodles

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

Selection of Fresh Sashimi (6 in rotation)

Fresh Salmon, Yellow-fin Tuna, Mongo Ika (Squid), Mekajiki (Sword Fish)
Amaebi, Tako and 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, Salmon Mayo Sushi, Chuka Jellyfish Sushi, Chuka Wakame Aburi Salmon Sushi, Aburi Mekajiki Sushi and Aburi Tuna Sushi

Oshi Sushi

Healthy Brown Rice Pressed Sushi with Salmon, Tako, Oshinko, Sakura Powder, Japanese Radish, Tamago, Avocado, Seaweed, Oren Tobiko, Spinach and Japanese Cucumber

Rotation of Maki

Futomaki, California Maki, Tuna Salad Maki, Otah Maki, Kappan Maki, Aburi Cheese Prawn Maki, Soft-shell Crab Maki, Tamago Maki and Kani Maki

Teppanyaki Live Station

Lunch (4 in Rotation)

Teppanyaki Garlic Fried Rice, Teppanyaki Eggplant, Teriyaki Chicken Patties, Sliced Beef with Spicy Miso, Olive Oil Chicken, Teppanyaki Baby Octopus and Teppanyaki Teri Suzaki

Dinner (5 in Rotation)

Teppanyaki Prawn, Garlic Fried Rice, Teppanyaki Spinach, Teppanyaki Seabream, Teppanyaki Scallop, Teppanyaki French Bean, Teppanyaki Chicken, Teppanyaki Beef and Teppanyaki Asparagus

Appetiser and Salad Station

Seafood Station

Whole Atlantic Salmon served with Chive, Sour Cream and Honey Mustard
Steamed New Zealand Green Mussels and Australian Black Mussels
Steamed Sweet Clams
Steamed Japanese Half Shell Scallops
Steamed Blue Swimming Crabs
Steamed Pacific White Clams
Steamed Australian Littleneck Clams
Boiled Tiger Prawns

Slipper Lobsters (**Lunch Only**)

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

Dinner Only

Boiled Maine Lobsters, Spanner Crabs, Scampi, Snow Crabs
Live Canadian Oysters, Irish Oysters
Alaska King Crab Legs (**Weekends Only**)

Served with Lemon, Mignonette, Hot Sauce, Thai Chili Sauce, Cocktail Sauce and Tabasco

Antipasto Station (In Rotation)

Toasted Baguette topped with marinated Tomato, Garlic, Basil and Parsley
Stuffed Baked Mussels in Herb Crumbs with Parmesan Cheese
Selection of Italian Cold Cuts
Tuna Carpaccio
Smoked Salmon with Pickles
Roasted Zucchini with Fresh Thyme and Garlic
Marinated Cauliflower with Onions and Capers
Caprese Salad – Roma Tomato and Mozzarella Cheese Salad
Roasted Capsicum Salad with Garlic and Anchovies
Boiled Green Asparagus with Pesto Sauce
Marinated Grilled Eggplant Salad with Ricotta Crumble
Stuffed Baby Bell Peppers with Cheese
Marinated Olives

Grain + Salad Bar

Bulgur Wheat, Couscous, Quinoa, Wild Rice, Beluga Lentils, Red Lentils, Du Puy Lentils, Black Beans, Garbanzo Beans and Haricot Beans (**6 in Rotation**)

Mixed Seafood, Roasted Chicken, Salmon Rillettes, Smoked Duck Breast, Marinated Corn Kernel and Bean Salad, Pine Nuts, Raisins, Cashew Nuts and Pumpkin Seeds

Mixed Greens, Baby Spinach, Romaine Lettuce, Butterhead Lettuce, Yellow Frisee, Cucumber and Cherry Tomatoes

Selection of Halal Cheeses (In Rotation)

Home-made Mixed Fruity Cheese, Multigrain 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 and Parmesan Cheese

Served with Ritz, Water Table and Digestive Crackers, Dried Fruits and Nuts

Season Fruit Platters (6 type Rotation)

Red Watermelon, Yellow Watermelon, Honey Pineapple, Honeydew, Cantaloupe, Hami Melon, Dragon Fruit, Seedless Guava, Green, Black and Red Seedless Grapes, Rambutan, Red Jambu, Papaya, Sugar Plum, Persimmon, Longan and Lychee

Mediterranean Station**Lunch**

Baked Fillet of Snapper with Orange Salsa and Lemon Butter Sauce
Middle Eastern Lamb Stew with Roasted Eggplant and Garbanzo Beans
Sautéed Tiger Prawn and Baby Clam in Green Sauce
Chicken Marengo with Almonds
Grilled Okra with Semi-dried Tomato, Garlic Confit and Preserved Lemon
Roasted Swede, Pumpkin and Sweet Pea with Cumin Spice
Fork Curst Potatoes with Celery Roots and Chervil

Hot Plate

Wild Mushroom Couscous
Baked Aubergine Stuffed with Lamb
Barley Risotto with Smoked Duck Breast
Egg Omelette with Crab Meat and Chives
Grilled One Meter-long Chicken Sausage, Lamb Sausage, Beef Sausage with Sauerkraut

Dinner

Salmon En Papillote with Capers and Lemon and Dill Fish Sauce
Roasted Whole Duck with Apricot, Currant and Tamarind
Grilled Octopus with Red Capsicum Sauce and Lemon Parsley Crumb
Braised Oxtail with Silver Pearl Onion, Trumpet Mushrooms and Potato Crumbs
Slow Cooked Chicken Roulade, Sautéed Spinach with Mushroom and Saffron Cream
Grilled Okra with Semi-dried Tomato, Garlic Confit and Preserved Lemon
Fork Curst Potatoes with Celery Roots and Chervil

Hot Plate

Chicken Shawarma with Condiments
Baked Whole Snapper in Parchment Paper
Vegetable Pie
Stuffed Squid in Pesto Sauce
Shrimp with Butter Mushroom and Cannellini Bean

Soup

Cream of Tomato with Almond and Garlic
Du Puy Lentil Soup with Chicken

Rotisserie (Carving Board)

Traditional Roast Chicken with Charmola, 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, Whole Grain Mustard, Mint Sauce, Tahini Dip, Horseradish, Cornichons, Béarnaise Sauce, Garlic Aioli, Sour Cream, Chives, Beef Bacon and 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 and Tarragon Sauce

Live station

Spaghetti, Linguine Penne, Tri-colour Bow Tie Pasta, 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
Lobster Risotto **(Dinner)**
Cheese Tortellini or Cheese Ravioli **(Dinner)**

Asian Station

Signature Chicken Rice Stall

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

Noodles Station

Yong Tau Foo Noodles with Laksa Gravy

Tim Sum Station

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

Lunch

Steamed Chinese Cabbage with Seafood
Steamed Herbal Chicken
Oven-baked Miso Butter Fish with Crabmeat Egg White Sauce and Fresh Asparagus
Braised Aromatic Duck with Sour Plum Soya
Crispy Prawn Coated with Spicy Plum and Coriander Mayo
Chinese Spinach and Chinese Mushroom in Superior Stock

Dinner

Chinese Braised Sea Cucumber with Spinach and Chinese Mushroom in Superior Stock
Braised Aromatic Duck with Sour Plum Soya
Oven-baked Miso Butter Fish with Crabmeat Egg White Sauce and Fresh Asparagus
Baked Cheese Crab in Oriental Sauce
Braised Beef Ribs with Aromatic Paste in Chinese Oriental Sauce and Crispy Sesame Seeds
Crispy Prawn Coated with Spicy Plum and Coriander Mayo

Hot Pot

Chinese Clear Soup with Chicken, Mushroom and Bamboo Fungus
Emperor's Cod Fish Soup with Lobster, Alaskan Crab Meat and Shark's Fin Melon

Asian Savouries Pie Tee Counter (Dinner Only)

Served with Small Shrimps, Chilli Sauce, Shredded Egg, Coriander Leave, Peanut, Spicy Sardine and Braised Sweet Turnips

Indian Station

Appetiser

Bubzi Pakodah
(Deep-fried Mixed Vegetables in Marinated Chickpea Flour and Indian Spices)

From the Tandoori

Goan Fish Tikka
(Boneless Fish Marinated with Lime Seasonings, Mint Sauce and Spice)
Chicken Burra Kebab
(Marinated in Saffron Cream and served with Mint Sauce)
Mutton Mirchiwala Kebab
(Smashed Mutton with Mixed Vegetables and Indian Spices)

Vegetables (3 Dishes in Rotation)

Baingan Masala
(Delicate Blend of Long Beans and Onions)
Regular Mixed Vegetables
(Carrots, Long Beans and Cauliflowers cooked in Indian Spices)
Punjabi Dhal
(Vegetables Dhal cooked with Indian Spices)

Kadhai Paneer
(Spinach Paste cooked with Cottage Cheese Cubes with Garlic)
Dhal Panchranga
(Yellow Dhal cooked with Fragrant Spices)
Simlamirch Aloo Zeera
(Potato Cubes and Cauliflowers cooked in Indian Spices)
Bhindi Masala
(Delicate Blend of Okra and Onion)
Chana Masala
(Chickpeas cooked with Indian Spices)

Exotic Seafood (1 dishes)

Goan Fish Curry
(Boneless Fish cooked in Special Indian Herbs)
Squid Chatpata
(Squid cooked with Onions, Tomatoes and Hot Spices)
Seafood Jalfraizi
(Mixed Seafood cooked in Medium Spicy Gravy)

Meat (1 Dish)

Mutton Roganjosh
(Mutton Cubes marinated with Garlic, Ginger and Spices)
Mutton Vindaloo
(Mutton Cubes marinated in Indian Spices)
Chicken Vindaloo
(Chicken Cubes marinated in Lemon Juice and Fragrant Spices)

Basmati Rice (1 dish)

Kashmiri Pulao
(Basmati Rice with Green Peas)
Sultana Pulao
(Cumin Seed and Basmati Rice)
Shakhari Briyani
(Mixed Vegetable Basmati Rice)

Selection of Naan Bread and Indian Spice Chutney

Dessert Station

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 Caramelised Pineapple
Raspberry Mousse with Lychee
Royaltine Chocolate Mousse
Peanut Butter Chocolate
Mango Mousse with Crumble
Espresso Coffee Mousse

Hot Dessert (2 in Rotation)

Bread and Butter Pudding with Vanilla Sauce
Chocolate Lava Pudding
Peach Crumble
Morello Cherry Clafoutis
Local Dessert of the Day

Premium Ice-cream Parlor (13 Flavours in Rotation)

Berries Yoghurt, Mango Yoghurt, Sticky Lemon Thyme, Raspberry Milk, Salted Egg Yolk, Fresh Coconut, Matcha Azuki, Kaya Toast, Fresh Coconut, Chendol, Caramel Macchiato, Chocolate Hazelnut, Vanilla Cashew, Thai Milk Tea and Thai Pumpkin Custard

Miniature of Tea Cake (Rotation)

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

Chocolate Fountain

2 Assorted Flavored Chocolate Fountain with 12 Condiments and 3 Premium Ice-creams

Soft Serve

2 Assorted Flavored 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.**