

**CAROUSEL INTERNATIONAL BUFFET
RESTAURANT
CHRISTMAS EVE & NEW YEAR'S EVE
DINNER MENU HIGHLIGHTS
24 & 31 DECEMBER 2017**

Japanese Station

Hiyashi Shabu Shabu

Chilled Boiled Beef and Vegetables with Sesame Dressing

Seafood and Crustacean Station

Whole Atlantic Salmon served with Chives, Sour Cream, Honey Mustard

Boiled Maine Lobsters

Live Canadian Oysters, Fine de Claire Oysters and US Oysters

Alaska King Crabs

Spanner Crabs

Western Hot Pot

Lobster Bisque served with Garlic Croutons

Mediterranean Station

Pan-fried Fillet of Cod with Sautéed Endives, Morel Mushrooms, Truffle Cream Espuma

Seafood Thermidor

Torchon Beef Cheek, Wild Mushroom Ragout with Caramelised Baby Onions

Braised Lamb Shank, Roasted Parsnip and Garlic Confit

Hot Plate

Baked Whole Snapper in Parchment Paper

Rotisserie

Christmas Roasted Turkey—Japanese Garlic Butter Style

Charmoula Marinated Whole Baby Lamb

Oven-Roasted Australian Prime Ribs with Yorkshire Pudding

Signature Chicken Rice Stall

Poached Corn-Fed Chicken, Golden Roasted Chicken, Chinese Roasted Duck

Honey Rock Sugar Glazed Veal Ribs

Served with Traditional Chicken Rice and Condiments

Paella De Marisco Traicional

Mixed Meat and Seafood Paella from Valencia

Sweet Temptation

Assorted Christmas Log Cakes

Christmas Pudding

Traditional Festive Treats

Christmas Stollen, Italian Panettone, Christmas Cookies (Christmas Only)

Crepe Suzette Station

Thin Crepe Pancake

Mixed Fruit Sauce Topping

Fruit Topping—Raspberry, Blueberry, Strawberry, Peach

Fresh Cream

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