

# 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, Teppayaki 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 Jampu, 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 changes to the menu,  
depending on freshness and availability of ingredients.**