

# CAROUSEL RESTAURANT FESTIVE LUNCH & DINNER SAMPLE MENU

## Japanese Station

### **Yosenabe**

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

### **Japanese Cold Noodle**

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

### **Selection of Fresh Sashimi (6 in rotation)**

Fresh Salmon, Yellow-fin Tuna, Seabass, 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, Aburi Cheese Sushi, Chuka Jellyfish Sushi, Chuka Wakame and Abalone Sushi

### **Oshi Sushi**

Healthy Brown Rice Pressed Sushi with Salmon, Tuna, Cheese, Spinach, Japanese Radish, Tamago, Avocado, Japanese Cucumber and Asparagus

### **Rotation of Maki**

Futo Maki, 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 Romaine Lettuce, Teriyaki Chicken, Sliced Beef with Spicy Miso, Olive Oil Chicken, Teppan Baby Octopus and Teppanyaki Tuna

#### **Dinner (5 in Rotation)**

Teppanyaki Prawn, Garlic Fried Rice, Teppan Japanese Eggplant, Teppanyaki Half-shelled Scallop, Teppan White Clam, Teppan Sole Fillet, Teppanyaki Pumpkin with Miso, Tori Olive Miso, Tori Olive Miso, Mushroom Miso Chicken and Teppan Beef Striploin

## **Appetiser and Salad Station**

### **Seafood Station**

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

### **Lunch Special**

Baby Lobsters  
Canadian Oysters (**Weekends Only**)

### **Dinner Special**

Boiled Maine Lobsters, Spanner Crabs  
Live Canadian Oysters, Fine de Claires  
Alaska King Crabs (**Weekends Only**)

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

### **Antipasto Station (In Rotation)**

Toasted Baguette marinated with Tomato, Garlic, Basil and Parsley  
Stuffed Baked Mussels in Herb Crumb with Parmesan Cheese  
Selection of Italian Cold Cuts  
Tuna Carpaccio  
Smoked Salmon with Pickles  
Roasted Zucchini with Fresh Thyme and Garlic  
Marinated Cauliflower with Onion and Capers  
Caprese – 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 Pepper 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 Rilletes, Smoked Duck Breast,  
Marinated Corn Kernel and Bean Salad, Pine Nuts, Raisins, Cashew Nuts, Pumpkin Seeds

Mixed Green, Baby Spinach, Romaine Lettuce, Butter Head Lettuce, Yellow Frisee, Cucumber, Cherry Tomatoes

### **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 Ritz, Water Table and Digestive Crackers, and Dried Fruit and Nuts

### **Season Fruit Platters (6 types 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**

### **Lunch**

Baked Fillet of Sole with Orange Salsa and Lemon Butter Sauce  
Lamb Stew with Roasted Eggplant Purée  
Turkish Chicken Goulash  
Sautéed Tiger Prawns and Baby Squids in Cajun Spice with Scallions  
Gratin of Eggplant and Zucchini with Parmesan Crisps  
Braised Winter Brussel Sprouts with Beef Bacon and Roasted Chestnuts  
Potato Galette with Caraway and Sweet Silver Onions

### **Hot Plate**

Vegetable Stew (Caponata)  
Celery Root and Sweet Potato with Crispy Onion  
Chicken with Mixed Beans and Mushroom Stew  
One-meter-long Sausages with Sauerkraut (Chicken)  
Grilled Cajun Sausages with Sauerkraut (Lamb or Beef)

### **Dinner**

Seabass En Papillote with Onion, Tomato and Basil  
Braised Duck Leg with Apricots, Currants and Tamarind  
Grilled Cajun-spiced Crayfish with Garlic Aioli  
Pan-seared Lamb Rump with Dried Fruits, Mustard Sauce  
Seafood Ragout with Mushrooms and Saffron Sauce  
Braised Winter Brussel Sprouts with Beef Bacon and Roasted Chestnuts  
Potato Gratin with Caraway and Sweet Silver Onions

### **Hot Plate**

Chicken Shawarma with Condiments  
Baked Whole Snapper with Pesto in Paper  
Garbanzo Beans Stewed with Tuna and Cherry Tomatoes  
Stuffed Artichokes with Rice, Fava Beans and Tomato Sauce  
Sautéed Clams with Mushrooms

### **Soup**

Fish Minestrone with Shrimp Soup  
Truffle Cream of Mushroom

### **Pizza Station**

Indian Butter Chicken and Yoghurt Pizza  
Seafood Tom Yum Pizza with Coriander  
Curry Bolognese and Sweet Basil Stromboli  
Artichokes, Olive and Pesto Flaky Pizza (V)

### **Rotisserie (Carving Board)**

Christmas Roasted Turkey with Giblet Gravy and Chestnut Stuffing  
Smoked Sirloin Beef or Smoked Leg of Lamb (Lunch)  
Slow-roasted O.P. Beef Ribs (Weekend Lunch & Dinner)  
Baked Jacket 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, 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, Fettuccine  
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 or Scallop Risotto (Dinner in Rotation)  
Cheese Tortellini or Cheese Ravioli (Dinner)

## **Asian Menu**

### **Signature Chicken Rice Stall**

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

### **Tim Sum Station**

Chicken Charsiew Pau  
Siew Mai  
Prawn Dumpling

### **Lunch**

Crispy Butterfly Chicken with White Spicy Coconut Milk Sauce  
Red Duck Curry with Thai Eggplant  
Deep-fried Sea Bream Fillet in Oriental Sauce with Crispy Ginger  
Steamed Egg with Fish Paste and Fresh Chilli and Shrimp Meat  
Wok-fried Black Pepper Prawns with Bell Peppers  
Stir-fried Watercress with Seafood and Dried Shrimp Paste

### **Dinner**

Singapore Chilli Crab with Buns  
Wok-fried Black Pepper Prawns with Bell Peppers  
Red Duck Curry with Thai Eggplants  
Deep-fried Sea Bream Fillet in Oriental Sauce with Crispy Ginger  
Braised Lamb Shank in Black Vinegar with Chestnut and Chinese Mushroom  
Stir-fried Watercress with Seafood and Dried Shrimp Paste

### **Hot Pot**

Minced Chicken with Vermicelli Balls in Superior Soup  
Braised Seafood Soup with Tofu and Bamboo Fungus

### **Asian Noodles Station (Lunch & Dinner)**

Singapore Laksa with Assorted Noodles  
Served with Condiments

## Indian Cuisine

### **Appetisers**

#### **Bubzi Pakodah**

Deep-fried Mixed Vegetables marinated in Chickpea Flour and Indian Spices

### **Tandoor Special (3 in Rotation)**

#### **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 hint of Clove and Cumin

#### **Tandoori Squid**

Squid marinated with Ginger, Garlic and Yoghurt

#### **Murgh Achari**

Morsels of Chicken marinated with Special Pickling Spices

#### **Mutton Seekh Kebab**

Smashed Mutton with a Melange of Herbs and Spices

### **Vegetables (3 in rotation)**

#### **Punjabi Dal Tadka**

Pigeon Lentils cooked with Onion, Tomatoes and Tempered with Dried Red Chili and Asafetida

#### **Bagara Baingan**

Eggplant with Mustard Seeds and Fresh Curry Leaves

#### **Kumbh Methi Mutter**

Button Mushrooms, Green Peas and Fenugreek Leaves tossed with Onion Tomato Gravy

#### **Paneer Labbadar**

Cottage Cheese and Capsicums simmered in a rich Tomato, Butter-flavored Gravy accented with Dried Herbs

#### **Bhindi Do Pyazza**

Ladyfingers simmered in Mango powder cooked with Onions, Chillies, Tomatoes and Asafetida

#### **Methi Pakoda Kadhi**

Yogurt Curry with Chickpea Flour Dumplings

### **Exotic Seafood (1 in rotation)**

#### **Madras Fish Curry**

Red Snapper Cubes in a Curry and Tamarind Gravy

#### **Macchi Goan Curry**

Red Snapper Cubes in a Traditional Goa-style Coconut Coriander Curry

**Meat (I in rotation)****Murgh Makhan Masala**

Chicken Cubes in Onion, Tomato and Fenugreek Sauce

**Murgh Jaffroni**

Chicken Cubes simmered in Rich Cashew, Onion and Butter-flavored Gravy accented with Saffron

**Basmati Rice\_(I in rotation)****Zafrani Subz Biryani**

Basmati Rice with Mixed Vegetables cooked with Fragrant Spices

**Peas and Saffron Ka Pulao**

Indian Basmati Rice cooked with Green Peas, flavored with Saffron

**Selection of Naan Bread and Indian Spice Chutney**

Tamatar Ki Chutney - Tomato Chutney

Papaya Ka Chutney - Papaya Chutney with Basil

Gajjar Ki Chutney - Carrot Chutney with Dill

Panchranga Achar - Mixed Vegetable Pickles with Lemon

Sweet Chutney - Date, Tamarind and Jiggery Chutney

**Dessert Station****Sweet Temptation (In rotation)**

Red Velvet

Rainbow Chocolate Cake

Apple Caramel Gateaux

Coconut Mango Passion Delice

Double Chocolate Coffee Cake

Forest Noir

Oreo Chocolate Delice

Cashew Nut Chocolate Brownie

Lemon Meringue Tart

Cheese Cake

Pistachio and Raspberry Financier

Peanut Butter Chocolate Tart

Morello Cherry Almond Cake

Pandan Coconut Delice

Earl Grey Chocolate Cake

Christmas Log Cake

**Shooter Glass (In rotation)**

Chocolate Rice Pudding with Caramelised Bananas  
Soy Milk Panna Cotta, Cherry Compote  
Classic Tiramisu  
Mango Pudding with Milk Jelly  
Raspberry Lychee Konyaku Jelly  
Crème Brulee  
Éclairs  
Royaltine Chocolate with Cocoa Crumble  
Raspberry Mousse and Lychee  
Green Tea Mousse with Azuki Beans

**Hot Dessert**

Bread and Butter Pudding with Vanilla Sauce  
Chocolate Lava Pudding  
Christmas Pudding

**Traditional Festive Treats**

Christmas Stollen, Italian Panettone, Christmas Cookies

**Chocolate Fountain**

2 Assorted Flavored Chocolate Fountain with 12 Condiments

**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

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