

CAROUSEL INTERNATIONAL BUFFET RESTAURANT LUNAR NEW YEAR BUFFET MENU 15TH – 17TH FEBRUARY 2018

**For dinner on the eve of Lunar New Year,
a plate of Salmon Yu Sheng will be served to each table.**

Lunch Menu

Steamed Grouper with Seafood Mousse and Spicy Sour Plum Sauce
Chinese Roasted Duck with Herbal Sauce
Braised Mushrooms with Spinach and Wolfberries
*Wok-fried Prawns with Chinese Lemongrass Glaze
*Scallop Brown Rice with Pineapple and Crabmeat, wrapped in Lotus Leaves
Wok-fried Flower Crab with Spicy Dried Scallop Sauce and Pineapple Salad

Dinner Menu

*Wok-fried Prawns with Chinese Lemongrass Glaze
Chinese Roasted Duck with Herbal Sauce
Stewed Dried Oysters with Romaine Lettuce and Black Moss
Wok-fried Veal Spare Ribs with Aromatic Sauce
Wok-fried Mud Crab with Spicy Dried Scallop Sauce and Pineapple Salad
*Steamed Grouper with Seafood Mousse and Spicy Sour Plum Sauce

Chicken Rice Stall

Poached Corn-fed Chicken, Golden Roasted Chicken, Crispy Chicken Spring Rolls
Served with Traditional Chicken Rice and Condiments

Tim Sum Station

Steamed Chicken Siew Mai
Steamed Prawn Har Kow
Steamed Chilli Crab Pau

Hot Pot

Double-boiled Abalone Broth with Peppercorns
*Homemade Tomato Soup with Pineapple Puree,
Smoked Alaskan King Crab Leg and Dried Scallop Crisps

*Lunar New Year Specials

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