

CAROUSEL RESTAURANT LUNCH & DINNER SAMPLE MENU

Japanese Menu

Yosenabe

Shimeji Mushroom, Shiitake Mushroom, Seafood, Long Cabbage, Seaweed and Beancurd

Japanese Cold Noodles

Japanese Wheat Noodle served with Soba Sauce, Nori and Spring Onion.

Selection of Fresh Sashimi (6 in rotation)

Fresh Salmon, Yellowfin Tuna, Mongo Ika (Squid), Amaebi (Sweet Shrimp), Tako, Mekajiki (Swordfish)

Tobiko (Flying Fish Roe), Wasabi Ebiko (Prawn Roe)

Rotation of Sushi (10 in rotation)

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

Oshi Sushi

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

Rotation of Maki

Futomaki, California Maki, Salmon Salad Maki, Salmon Tuna Salad Maki, Oat Maki, Softshell Crab Maki, Aonori-Ko Tuna Maki, Salmon Avocado Maki, Otah Maki, Wasabi Mayo with Ebiko Maki

Teppanyaki Live Station

Lunch (4 in Rotation)

Teppanyaki Fresh Prawns, Garlic Fried Rice, Teppanyaki Nai Bai, Teriyaki Chicken, Sliced Beef with Teriyaki Sauce and Teppanyaki Baby Octopus

Dinner (5 in Rotation)

Teppanyaki Fresh Prawns, Garlic Fried Rice, Teppanyaki Hong Kong Chye Sim, Teppanyaki Ika, Teppanyaki Hotate, Teppanyaki Sawara, Teppanyaki Spiced Chicken, Teppanyaki Okra

Appetiser and Salad Station

Seafood Station

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

Steamed New Zealand Green Mussels and Australian Black Mussels

Steamed Sweet Clams, Half Shell Scallops

Steamed Blue Swimming Crabs

Boiled Tiger Prawns

Pacific White Clams

Lunch Special

Baby Lobsters

Dinner Special

Boiled Maine Lobsters, Spanner Crabs, Alaskan King Crabs

Live Canadian Oysters, Fine de Claires Oysters (Weekends Only)

Served with Lemon, Shallot Mignonette, Hot Sauce, Thai Chilli Sauce, Cocktail Sauce and Tabasco

Antipasto Station (8 in Rotation)

Toasted Baguette with Marinated Tomatoes, Garlic, Basil and Parsley

Selection of Italian Cold Cuts

Smoked Salmon with Pickles

Roasted Zucchini with Fresh Thyme and Garlic

Marinated Cauliflower with Onions and Capers

Caprese – Roma Tomatoes 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 Rilletes, Smoked Duck Breast,

Marinated Corn Kernel and Bean Salad, Pine Nuts, Raisins, Cashew Nuts, Pumpkin Seeds

Mixed Greens, Baby Spinach, Romaine Lettuce, Butterhead Lettuce, Yellow Frisée, Cucumbers, Cherry Tomatoes

Selection of Halal Cheeses (6 in Rotation)

Home-made Mixed Fruit Cheese, Multigrain Cheese, Walnut, Apricot and Banana Cheese, Seaweed and Miso Cheese, Bircher Muesli Cheese, Kikorangi Blue Cheese, Brie Cheese, Camembert Cheese, Emmental Cheese, St. Paulin Cheese, Boursin Garlic Cheese, Mimolette Cheese, Parmesan Cheese Wheel

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

Seasonal Fruit Platters (6 in Rotation)

Red Watermelon, Yellow Watermelons, Honey Pineapples, Honeydews, Cantaloupe Melons, Hami Melons, Dragon Fruits, Seedless Guavas, Green, Black and Red Seedless Grapes, Rambutans, Red Jambus, Papayas, Sugar Plums, Persimmons, Longans and Lychees

Mediterranean

Soup

Barley with Chicken Quenelles Soup
Potato Leek Soup with Garlic Flakes

Lunch

Beef Scaloppine, Vanilla Potato Mousseline, Garlic Confit
Pan-fried Snapper with Clams in Green Sauce
Chicken and Courgette Burger with Spring Onion & Cumin
Stuffed Squid Braised in Herbs with Seafood, Spicy Tomato Sauce
Roasted Artichoke with Eggplants, Sundried Tomatoes, Chickpeas and Walnuts
Sautéed Spring Vegetables with Button Mushrooms
Patatas Panadera

Hot Plate (Lunch)

Baked Charmoula Aubergines with Bulgur and Yoghurt
Grilled Oyster Mushrooms with Herbs
Shakshuka (Tunisian Red Pepper and Tomato Stew with Eggs and Yoghurt)
Grilled Cajun Sausages with Braised Red Cabbage (Lamb and Beef Sausage)

Dinner

Hot Smoked Butterfish with BBQ Sauce, Batonette of Zucchini and Celeriac Puree
Deep-fried Squid with Black Ink Fritters, Chimichurri Sauce
Mixed Seafood with Fennel and Leek and Mushroom Ragout

Seville-style Roasted Whole Duck
Braised Veal Cheek with Ratte Potatoes and Caramelised Onions
Sautéed Spring Vegetables with Button Mushrooms
Patatas Panadera

Hot Plate (Dinner)

Chicken Shawarma with Condiments
Baked Whole Stingray with Potatoes, Leeks and Herbs
Grilled Vegetables on Puff Pastry
Baked Scallops with Hollandaise Sauce and Breadcrumbed Crumb with Dried Herbs

Hot Pies (2 in Rotation)

Spinach and Mushroom Florentine with Cheese Gratin
Minced Beef and Chickpeas Pie with Mashed Potatoes
Mutton Keema and Bell Peppers with Cheese Potato Gratin
Creamy Chicken Ragout with Puff Pastry
Seafood Pot Pie

Rotisserie (Carving Board)

Traditional Roasted Chicken with Chermoula or Black Pepper Chicken (in rotation)
Smoked Beef Sirloin or Smoked Leg of Lamb (Lunch)
Slow-roasted O.P. Beef Ribs (Weekend Lunch & Daily Dinner)
Baked Jacket Potato, Yorkshire Pudding

Condiments

Dijon Mustard, English Mustard, Grain Mustard, Mint Sauce, Tahini Dip, Horseradish, Cornichons,
Béarnaise Sauce, Garlic Aioli, Sour Cream, Chives, Beef Bacon, Gherkins

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, Tri Color Bow Tie Pasta, Fettuccine (4 types in rotation)
Pomodoro – Tomatoes with Garlic and Italian Parsley
Carbonara – Cream, Egg Yolk and Parmesan Cheese
Aglio Olio – Garlic and Chili with Olive Oil
Bolognese – Minced Beef and Tomatoes
Basil Pesto, Garlic and Pine Nuts
Cheese Tortellini or Cheese Ravioli

Served with Assorted Seafood of the Day, Mushrooms and Vegetables

Asian Menu

Signature Chicken Rice Stall

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

Tim Sum Station

Chicken Char Siew Pau
Siew Mai
Prawn Dumpling

Laksa Noodles Station

Choice of Noodles with Condiments

Hot Pot

Double-boiled Chicken Soup with Small Red Beans and Fresh Carrots
Shark's Fin Melon Crab Meat Soup

Lunch

Wok-fried Prawns with Thai Oriental Sauce with Lime Leaves
Braised Soya Chicken with Dried Chilli and Spring Onions
Steamed Fish with Spicy Ginger Paste
Chinese Braised Herbal Mutton with Beef Tendons in Star Anise, Cinnamon, Dang Shen and Yu Zhu
Wok-fried Snow Peas with Fresh Garlic and Crispy Silver Fish
Stir-fried Scrambled Eggs with Seafood and Tomatoes

Dinner

Singapore Chilli Crab with Crispy Bun
Steamed Fish with Spicy Ginger Paste
Wok-fried Prawns with Thai Oriental Sauce with Lime Leaf
Braised Soya Chicken with Dried Chilli and Spring Onions
Wok-fried Veal Spare Ribs with Lemon Butter Sauce
Wok-fried Snow Peas with Fresh Scallops and Crispy Silver Fish

Indian Station

Appetisers

Vegetable Pakora

Mixed Vegetables marinated with Chickpea Flour and Indian Spices

From the Tandoori Oven

Ajwani Macchi Tikka

Marinated Fish Cubes in Ginger, Garlic and Yoghurt

Zaffrani Murg Tikka

Marinated Tandoori Chargrilled in Charcoal Oven

Mutton Seekh Kebab

Spiced Lamb Chargrilled in Charcoal Oven

Vegetables

Nadru Yakhni

Lotus Root in Yoghurt, Fennel and Dried Mint Gravy

Dhabewali Dal

Dhaba Style Lentils

Paneer Kaliya

Indian Cottage Cheese simmered in Milk with Kashmiri Spices

Aloo Bhindi Achari Masala

Okras and Potato Cubes cooked in Indian Curry Paste

Exotic Seafood (1 in Rotation)

Macchi Lababdar

Boneless Fish Cubes braised in Tomato and Onion Masala Gravy

Jhinga Dopiazza

Mixed Seafood in Thick Spicy Gravy

Squid Masala

Squid Cooked with Onions, Tomatoes and Hot Spices

Meat

Kokur Lababdar

Creamy Chicken Curry with Onions and Tomatoes

Keema Matar

Minced Lamb cooked with Green Peas in Spicy Tomato Sauce

Dhaniwal Korma

Braised Lamb Cubes in Saffron Yoghurt Gravy

Basmati Rice (1 in Rotation)

Kashmiri Pulao

A combination of Rice and Dried Fruits

Shahi Sabz

Basmati Rice

Gucchi Pulao

Basmati Rice with Mushrooms

Selection of Naan Bread and Indian Spice Chutney

Home-made Naan Bread served with Mango Chutney and Lime Pickles

Dessert Station

Sweet Temptation (In Rotation)

Red Velvet Cake
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
Cheesecake
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
Soya Milk Panna Cotta, Cherry Compote
Classic Tiramisu
Mango Pudding with Milk Jelly
Raspberry Lychee Konnyaku Jelly
Crème Brulee
Éclairs
Royaltine Chocolate with Cocoa Crumble
Raspberry Mousse and Lychees
Green Tea Mousse with Adzuki Beans

Hot Dessert

Bread and Butter Pudding with Vanilla Sauce
Chocolate Lava Pudding

Chocolate Fountain

2 Assorted Flavored Chocolate Fountains with 12 Condiments

Premium Ice Cream Parlor (13 in Rotation)

Berries Yoghurt, Mango Yoghurt, Sticky Lemon Thyme, Raspberry Milk, Salted Egg Yolk, Fresh Coconut, Matcha Adzuki, 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 some changes to the menu,
depending on freshness and availability of ingredients.**