

CAROUSEL RESTAURANT LUNCH & DINNER SAMPLE MENU

Japanese Menu

Tori Nabe

Assorted Mushrooms, Chicken Cubes, Long Cabbage, Seaweed and Beancurd

Japanese Cold Noodles

Japanese Wheat Noodles served with Soba Sauce, Nori and Spring Onion

Selection of Fresh Sashimi (6 in Rotation)

Fresh Salmon, Yellowfin Tuna, Mongo Ika (Squid), Amaebi (Sweet Shrimps), Tako, Mekajiki (Sword Fish), Tobiko (Flying Fish Roe), Wasabi Ebiko (Prawn Roe)

Rotation of Sushi

Ebi Sushi , Mango Salad Sushi, Ika Sushi, Tako Sushi, Tamago Sushi, Inari Sushi, Chuka Idako 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

Futo Maki, California Maki, Aburi Tuna with Carrot Mayo Maki, Salmon Maki, Otah & Chicken Floss Maki, Soft-shell Crab Maki, Aburi Cheese Maki, Kappa Maki, Tamago Maki and Kani Maki

Teppanyaki Live Station

Lunch (4 in Rotation)

Teppanyaki Live Prawns, Garlic Fried Rice, Teppanyaki Thai Asparagus, Teriyaki Chicken, Sliced Beef with Teriyaki Sauce and Teppanyaki Baby Octopus

Dinner (5 in Rotation)

Teppanyaki Live Prawns, Garlic Fried Rice, Teppanyaki Hotate, Teppanyaki Beef, Teppanyaki Ika (Squid), Teppanyaki Snapper, Teppanyaki Sour Cream Miso Chicken and Teppanyaki Baby Kailan

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
Steamed Half Shell Scallops
Steamed Blue Swimming Crabs
Boiled Tiger Prawns
Pacific White Clams

Lunch Special

Baby Lobsters and Sea Whelks

Dinner Special

Boiled Maine Lobsters, Spanner Crabs and Alaskan King Crab Legs

Served with Condiments

Antipasto Station (In Rotation)

Tortilla Chips 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 Onion and Capers
Caprese Salad – Roma Tomato and Mozzarella Cheese Salad
Marinated Grilled Eggplant Salad with Crumbled Ricotta
Roasted Capsicum Salad with Garlic and Anchovies
Boiled Green Asparagus with Pesto Sauce
Marinated Olives

Grain and 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 Kernels and Beans Salad, Pine Nuts, Raisins, Cashew Nuts, Pumpkin Seeds

Mixed Greens, Baby Spinach, Romaine Lettuce, Butterhead Lettuce, Yellow Frisee, Cucumber,
Cherry Tomatoes

Selection of Halal Cheeses (In Rotation)

Homemade Mixed Fruity 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 Crackers, Water Table Crackers, Digestive Crackers and Dried Fruits and Nuts

Season Fruit Platters (6 in Rotation)

Red Watermelons, Yellow Watermelons, Honey Pineapples, Honeydew, Cantaloupes, Hami Melon, Dragon Fruits, Seedless Guavas, Seedless Green, Black and Red Grapes, Rambutans, Red Jampus, Papayas, Sugar Plums, Persimmons, Longans and Lychees

Mediterranean Menu

Lunch

Baked Fillet of Sole with Herbs, Orange Salsa and Capers Butter Sauce
Hummus Lamb Kawarma with Lemon Sauce, Yogurt and Sumac
Braised Chicken Tagine with Peach and Apricots
Grilled Tiger Prawns and Baby Squids in Cajun Spices with Scallions
Roasted Artichokes, Ratatouille, Butter Mushrooms, Olives and Basil Pesto
Sautéed Fine Beans, Beef Bacon and Walnut Crumbs
Potato with Cream Cheese and Onion

Hot Plates

Roasted Butternut Squash with Baby Carrots and Roma Tomatoes
Baked Eggplants with Red Capsicum and Cheese, Herbs, Couscous and Olives
Sautéed Spanish Chard with Garbanzo Beans
Grilled Cajun Sausages with Vegetable Pickles (In Rotation)

Dinner

Poached Red Snapper with Garden Pea Nage and Tomato Confit
Confit of Duck Leg, Almond Saffron Sauce and Preserved Lemons
Sautéed Octopus with Prawn Couscous and Lemon Zest
Seafood Bouillabaisse
Chicken Cassoulet with Mushrooms and Baby Carrots
Roasted Artichokes, Ratatouille, Olives and Basil Pesto
Potatoes with Cream Cheese and Onions

Hot Plates

Chicken Shawarma with Condiments
Baked Whole Snapper with Pesto in Parchment Paper
Salmon Croquettes with Garlic Aioli
Sautéed Black Mussels with Celery and Butter Mushrooms

Soup

Tuscan Bean Soup
Prawn and Mussel Chowder with Croutons

Signature Rotisserie

(Lunch Rotation)

Traditional Roasted Chicken with Charmoula or Black Pepper Chicken
Smoked Beef Sirloin or Smoked Leg of Lamb

(Dinner Rotation)

Traditional Roasted Chicken with Charmoula, House-Cured Duck with Orange Sauce or Stuffed Capon in Moorish Spice
Slow-roasted O.P. Beef Ribs, Smoked Veal Ribs (In Rotation)
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 Colour Bow Tie Pasta, and Fettuccine (4 in Rotation)
Pomodoro–Tomatoes with Garlic and Italian Parsley
Carbonara–Cream, Egg Yolk and Parmesan Cheese
Aglio Olio–Garlic and Chilli with Olive Oil
Bolognese–Minced Beef and Tomatoes
Pesto–Basil, Garlic and Pine Nuts
Cheese Tortellini or Cheese Ravioli (Dinner)
Catch of the Day–Lobsters, Prawns, Clams, Scallops or Crab Meat (In Rotation)

Asian Menu**Signature Chicken Rice Stall**

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

Tim Sum Station

Assorted Pau, Chicken Siew Mai and Steamed Prawn Dumplings

Noodles Station (1 in Rotation)

Satay Bee Hoon with Kangkong, Beancurd and Condiments
Singapore Laksa Noodles with Condiments

Lunch

Braised Crispy Noodles with Superior Stock and Clams, Green Vegetables
Slow-cooked Beef Brisket with Root Vegetables and Sweet Beans
Steamed Egg Tofu with Minced Chicken, Shallots and Spring Onions
Braised Luo Han Chye (Mixed Vegetables Stew) in Preserved Beancurd
Wok-fried Prawns with Dried Chilli Kung Po Glaze
Baked Stingray with Spicy Fragrant Sauce

Dinner

Thai BBQ Squid with Thai Spices
Wok-fried Chinese Spinach with Seafood and Mushrooms
Slow-cooked Beef Brisket with Root Vegetables and Sweet Beans

Braised Fragrant Mud Crab with Aromatic Paste
Wok-fried Prawns with Dried Chilli Kung Po Glaze
Baked Stingray with Spicy Thai Fragrant Sauce

Hot Pot

Duck Broth with Salted Vegetables and Mushrooms
Bitter Gourd Soup with Tofu and Seafood

Indian Station

Appetiser

Sabzi Pakora

(Deep-fried Mixed Vegetables in Chickpea Flour and Indian Spices)

From the Tandoori

Goan Fish Tikka

(Boneless Fish Marinated with Lime, Mint and Spices)

Chicken Barra Kebab

(Marinated Chicken in Saffron Cream and Mint)

Mutton Mirchiwala Kebab

(Smashed Mutton with Mixed Vegetables with Indian Spices)

Vegetables (3 in Rotation)

Barbatti Masala

(Delicate blend of Long Beans and Onions)

Mixed Vegetables

(Carrots, Long Beans and Cauliflower in Indian Spice)

Punjabi Dal

(Vegetable Dal with Spices)

Kadai Paneer

(Spinach Paste cooked with Cottage Cheese Cubes and Garlic)

Dhal Pachranga

(Yellow Dal cooked with Fragrant Spices)

Shimla Mirch Aloo Jeera

(Potato Cubes and Cauliflowers cooked in Indian Spices)

Bhindi Masala

(Delicate blend of Ladies' Fingers and Onions)

Chana Masala

(Chickpeas cooked with Indian Spices)

Exotic Seafood (1 in Rotation)

Goan Fish Curry

(Boneless Fish cooked in Special Indian Herbs)

Squid Chatpata

(Braised Squid with Onion, Tomato and Spices)

Prawn Jalfrezi

(Deshelled Prawns cooked in Medium Spicy Gravy)

Meat (1 in Rotation)

Mutton Rogan Josh

(Minced Mutton marinated with Garlic, Ginger and Spices)

Mutton Vindaloo

(Mutton Cubes marinated in Indian Spices)

Murgh Makhani Masala

(Braised Chicken with Onions, Tomatoes and Fenugreek Sauce)

Basmati Rice (1 in Rotation)

Kashmiri Pulao

(Basmati Rice with Green Peas)

Sultana Pulao

(Cumin Seed and Basmati Rice)

Shakhari Briyani

(Mixed Vegetable Basmati Rice)

Selection of Naan Breads and Indian Chutney

Dessert Station

Sweet Temptation (6 in Rotation)

Salted Caramel Double Chocolate Cake

Coconut Nougat Mousse Gateau

Ivory Basil Mousse Gateau

Pistachio and Raspberry Financier

Cashew Nut Brownie with Cheese Frosting

Apple Caramel Gateau

Chocolate Mousse with Rice Pudding

Oreo Green Tea Delice

Lemon Citrus Pot

Cashew Nut Cranberries Chocolate Pot

Mixed Berries Tart

Lemon Ivory Gateau

Strawberry Mousse with Lychee Jelly

Marquise

Opera Cake with Peanuts

Shooter Glass (2 in Rotation)

Berries and Diplomat Cream

Pandan Coconut Rice Pudding with Caramelised Pineapples

Raspberry Mousse with Lychee

Royaltine Chocolate Mousse

Peanut Butter Chocolate
Mango Mousse with Crumble
Espresso Coffee Mousse

Hot Desserts (3 in Rotation)

Bread and Butter Pudding with Vanilla Sauce
Chocolate Lava Pudding
Local Dessert of the Day
Rice Pudding
Semolina Pudding
Peach Crumble
Morello Cherry Clafoutis

Premium Ice-cream Parlour (13 in Rotation)

Berries Yoghurt, Sticky Lemon Thyme, Raspberry Milk, Matcha Adzuki, Kaya Toast, Fresh Coconut, Chendol, Salted Egg, Mango Yoghurt, Thai Milk Tea, Caramel Macchiato, Chocolate Hazelnut and Vanilla Cashew

Chocolate Fountain

2 Flavored Chocolate Fountains with 12 Condiments

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