

CAROUSEL DINNER BUFFET BBQ PROMOTION SPECIAL HIGHLIGHTS 17 MAY – 14 JUNE 2018 6.30PM – 9.30PM

Turkish Corner (Four in rotation)

- Makarna Salatası (Macaroni Salad)
- Kısır (Couscous with Capsicum Salad)
- Kırmızı Lahana (Pickled Red Cabbage Salad)
- Çoban Salatası (Shepherd's Salad)
- Patlıcan Salatası (Eggplant with Yoghurt)
- Mantar Salatası (Mushroom Salad)
- Zeytinyağlı Salata (Turkish Green Beans with Olive Oil)
- Cacık (Yoghurt with Cucumber Dip)

Bread and Dips

- Pita Bread
- Baba Ganoush, Eggplant Dip, Walnut Hummus Dip
- Imam Bayildi (Tomato Dip, Turkish Stuffed Eggplant)

Live Herbal Prawn Station

- Fresh Tiger Prawns cooked in Chinese Herbal Broth

Steamboat Corner

- Assorted Vegetables, Mushrooms, Seafood, Chicken and Fish balls in Tomato Broth

BBQ Main Courses (In rotation)

Thai Barbecue Stuffed Squid served with Spicy Dipping Sauce*

Home-smoked Beef Brisket with Sesame Orange Glaze and Sauerkraut

Hot Smoked Red Snapper with Barbecue Sauce, Batonnet of Zucchini and Celeriac Purée

Mexican Barbecue Chicken with Capsicum and Mole Sauce

Traditional Malay Ayam Panggang with Spicy Peanut Gravy

Barbecue Skate Wing with Cherry Tomatoes, Capers, Pickled Lemons and Romesco Sauce

Moussaka (Baked Meat Stew with Roasted Eggplants)

Barbecue Assorted Sausages with Sauerkraut

Chinese Barbecue Crab with Sour Plum Salt

Udang Bakar Kechap (Barbecue Prawns marinated with Spices)

Chinese Grilled Stingray with Sambal and Chincalok*

İzmir Köfte (Oven-baked Beef Dumplings with Couscous and Yoghurt Dip)

Barbecue Boneless Spring Chicken with Green Pea Puree and Hickory Barbecue Sauce

Sultan's Delight – Braised Lamb with Eggplant Puree

Sotong Panggang (Grilled Squid in Dark Sweet Sauce)

Traditional Satay Corner

Assorted Chicken Satay, Mutton Satay and Beef Satay

Served with Ketupat, Cucumber, Onion and Peanut Gravy

Asian Hot Plate

Marinated Whole Baby Lamb with Vegetables and Biryani Rice

Traditional Malay Boneless Ayam Percik (Spiced Chicken) marinated with Turmeric and Coriander*

Catch of the Day (One in rotation)

Baked Whole Stingray with Balado (Fresh Chili Paste)

Baked Whole Snapper with Lady's Fingers and Assam Pedas

Baked Whole Sea Bass marinated in Turmeric Spice, with Pineapples and Tomatoes

Shawarma Station

Turkish Marinated Chicken Kebab

Served with Flour Tortilla, Tahini Sauce and Condiments

Rotisserie (Carving Board)

Applewood Smoked Barbecue Beef Ribs*

Traditional Slow-roasted Chicken marinated with Herbs and Spices

Slow-roasted O.P Beef Ribs or Stuffed Boneless Lamb Leg with Spinach and Mushroom

Jacket Potatoes, Roasted Honey Pineapples, Corn and Yorkshire pudding

Tandoori Oven (Three in rotation)

Goan Fish Tikka (Boneless Fish marinated with Lime Seasoning, Mint Sauce and Spices)

Chicken Barrah Kebab (Marinated with Saffron Cream and served with Mint Sauce)

Mutton Mirchiwala Kebab (Smashed Mutton with Mixed Vegetables and Indian Spices)

Tandoori Squid (Marinated with Ginger Garlic and Yoghurt)

Achari Murgh (Chicken Drumlets marinated with Pickling Spices)

Basil Ka Macchi Tikka (Red Snapper marinated with Yoghurt and Fresh Basil)

Turkish Delight (Four in rotation)

Sütlaç (Rice Pudding)

Asure (Noah Pudding)

Künefe (Cheese Pastry)

Zerde (Saffron Rice Cake)

Revani (Semolina Cake)

Baklava (Pistachio Puff)

***Signature dishes**

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