

# 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)

### **Weekend Lunch Specials**

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

### **Weekend Dinner Specials**

Amaebi (Sweet Shrimps), Ikura (Salmon 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 Specials (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 Specials**

Baby Lobsters and Sea Whelks

### **Dinner Specials**

Boiled Maine Lobsters and Freshly Shucked Oysters  
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

**Seasonal 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 Specials***

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

***Lunch 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 Specials***

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

***Dinner 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**

Traditional Roasted Chicken with Charmoula or Black Pepper Chicken

***Lunch Specials (in Rotation)***

Smoked Beef Sirloin or Smoked Leg of Lamb

**Dinner Specials** (in Rotation)

Oven-baked Rib-Eye marinated with Herbs & Spices

**Weekend Highlights**

Slow-roasted Prime Ribs with Potato and 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 Stations**

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

Aglia 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 Specials**

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 Specials**

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 Temptations** (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  
Pandam 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.**