

CAROUSEL RESTAURANT

HIGH TEA SAMPLE MENU

Japanese Cold Dish Selection

Fresh Salmon, Octopus and Tuna Sashimi
Selection of California Rolls, Futo Maki Rolls, Assorted Maki Rolls
Assorted Sushi (Weekend only)
Served with Shoyu, Gari, and Wasabi

Tepanyaki Live Station (3 in Rotation)

Yaki Udon with Seafood and Vegetables
Teppan Tamago Yaki
Cheese Monjayaki with Tacos
Teppanyaki Chicken with Miso
Green Tea Pancake with Adzuki Beans

Fresh Seafood on Ice

Boiled Fresh Prawns, Poached Green Mussels,
Spanish Black Mussels, Poached Australian Clams and Lobster Claws

Assorted Compound Salads and Appetisers

Deli Corner

Selection of Hot Grilled Sandwiches
Turkey Ham and Cheese, Beef Pastrami, Seafood and Mushroom Chicken Ham

Singapore Rojak

Sweet Turnips, Pineapple, Cucumber, Apple, Green Mango, Bean Sprout, Tau Pok (Fried Beancurd),
Youtiao (Fried Dough Fritters),
Rojak Sauce with Ground Peanuts

Ice Kachang Station

Shaved Ice Kachang with 21 Condiments

Home-made Hot Desserts (2 in Rotation)

Red Bean Soup with Sago, Gingko Nut in Soya Bean Milk, Green Bean Soup with Sago,
Bubur Chacha, Sweet Potato Soup and Cheng Tng

Pizzas and Waffles

Freshly-made Waffle with condiment
Hawaiian Pineapple Pizza
Grilled Sausages and Olives Pizza

Live Station

Middle East Chicken Kebab (Shovaslaki)

Served with Shredded Lettuce, Onion, Tomato and Mayonnaise
Pita Bread and Tortillas

Taiwan Snack Highlights

Deep-fried Chicken Thighs with Oriental Spices
Crispy Squid Tentacles with Chilli Powder

Nasi Lemak Station

Nasi Lemak with Condiments

Coconut Rice with Crackers, Cucumbers, Sambal Chilli,
Dried Anchovies, Peanuts, Achar (South Asian Pickles)

Ayam Panggang Lada Hitam

Baked Chicken In Black Pepper Sauce

Sotong Sambal Petai

Stinky Bean Sambal with Squid Rings

Kambing Masak Merah

Spicy Braised Mutton with Curry Tomatoes

Goreng Siakap Nanas

Crispy Seabass with Chunky Pineapple Sauce

Gulai Nangka Muda

Young Jackfruit with Yellow Curry Sauce

Lemak Chilli Telur Puyuh and Kupang

Quail Eggs and Mussels with Cream Sauce

Ngoh Hiang Station

Vegetarian Fried Bee Hoon with Vegetables and Taiwan Chicken Sausages,
Chicken Ngoh Hiang, Fishcake, Sotong Balls, Crispy Spring Rolls with Condiments

Kueh Pie Tee Station

Served with Small Shrimps, Chilli Sauce, Shredded Egg, Coriander Leaves, Peanuts

Signature Chicken Rice Stall

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

Laksa Station

Served with Condiments

Dim Sum

Siew Mai, Har Kow

Char Siew Pau, Red Bean Pau, Kaya Pau

Chinese Savories

Loh Mai Kai (Steamed Glutinous Rice with Chicken)

Braised Chive Dumpling with Kung Bo Sauce

Wok-fried Sweet & Sour Chicken

Steamed Chee Cheong Fun with Crab Meat in Hoisin Sauce

Pan-fried Carrot Cake with Egg and Chicken Floss

Singapore Chilli Crab with fried Bun (Weekends only)

Hot Pot Station

Oyster Mee Sua

Local Clear Soup of the Day

Sweet Temptations (In Rotation)

Peach Frangipane, Cashew Nut Brownie, Oreo Chocolate Cake, Baked Cheesecake

Opera Cake with Peanuts, Light Mango Mousse Cake, Raspberry Yoghurt Cake,

Red Velvet Cake, Green Tea Marble Cake, Mango Chocolate Tart,

Nutty Carrot Cake, Assorted Nonya Kueh

Miniature Desserts (2 in Rotation)

Berries and Diplomat Cream, Raspberry Mousse with Lychee, Espresso Coffee Mousse

Royaltine Chocolate Mousse, Peanut Butter Chocolate, Mango Mousse with Crumble

Chocolate Fountain Station

2 Flavored Chocolate Fountains served with 10 Condiments

Selection of Chocolate, Vanilla and Strawberry Ice-Cream

Selection of Scone, Muffins and Danish Pastries

Served with Strawberry Jam, Custard Cream and Fresh Cream

Hot Dessert Station (3 in Rotation)
Bread and Butter Pudding with Vanilla Sauce
Banana Apple Crumble
Hazelnut Pudding
Chocolate Pudding
Peach & Morello Clafoutis

Selection of Mixed Fresh Tropical Fruits

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