

CAROUSEL RESTAURANT LUNCH & DINNER SAMPLE MENU

Japanese Menu

Yose Nabe

Seafood Pot with Shimeiji, Mixed Seafood, Chicken, Long Cabbage and Onions

Japanese Cold Noodles

Japanese Green Tea Noodles served with Soba Sauce, Nori and Spring Onions

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) and Wasabi Ebiko (Prawn Roe)

Weekend Lunch Specials

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

Weekend Dinner Specials

Amaebi (Sweet Shrimps) and Ikura (Salmon Roe)

Rotation of Sushi

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 , Aonori Mushroom Sushi, Wasabiko Sushi, Salmon Mayo Sushi, Tai Sushi, Tori Tori Sushi and Hokkigai Sushi

Rotation of Maki

Futo Maki, California Maki, Tuna Salad Maki, Salmon Maki, Salmon Salad Maki, Softshell Crab Maki, Aonoriko Tuna Maki, Salmon Avocado Maki, Otah Maki, Cream Cheese Maki, Mekajiki Aburi Salad Maki, Soft-shell Crab Maki and Unagi Avocado Maki

Oshi Sushi

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

Teppanyaki Live Station

Lunch (4 in Rotation)

Teppanyaki Octopus, Garlic Fried Rice, Teppanyaki Nira Moyashi Itame, Teppanyaki Hong Kong Kailan, Teriyaki Miso Chicken, Sliced Beef with Teriyaki Sauce and Seafood Okonomiyaki

Dinner (5 in Rotation)

Teppanyaki Japan Beef, Garlic Fried Rice, Teppanyaki Horenso Yaki, Teppanyaki Green Mussels, Teppanyaki Ika, Teppanyaki Soba, Teppanyaki Scallops, Butter Teppanyaki Chicken and Teppanyaki Ladies' Fingers

Appetisers 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 Live Canadian Oysters or Fine de Claires
Alaskan King Crab Legs (Weekends Only)
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 Tomatoes and Mozzarella Cheese Salad
Marinated Grilled Eggplant Salad with Crumbled Ricotta
Roasted Capsicum Salad with Garlic and Anchovies
Boiled Green Asparagus with Pesto
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 and 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 and Parmesan Cheese Wheel

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

Seasonal Fruit Platter (6 in Rotation)

Red Watermelons, Yellow Watermelons, Honey Pineapples, Honeydew, Cantaloupes,
Hami Melons, Dragon Fruits, Seedless Guava, Seedless Green, Black and Red Grapes, Rambutans,
Red Jambus, Papayas, Sugar Plums, Persimmons, Longans and Lychees

Mediterranean Menu

Rotisserie (Carving Board)

Traditional Roast Chicken with Charmoula and Black Pepper Chicken (In Rotation)
Jacket Potatoes and Yorkshire Pudding

Lunch Specials

Smoked Beef Sirloin or Smoked Leg of Lamb

Dinner Specials

Slow-roasted Op Beef Ribs

Condiments

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

Live Stations

Spaghetti, Linguine Penne, Tri Colour Bow Tie Pasta, 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 (In Rotation)
Mushroom Risotto with Truffle (Dinner Only)

Soup

Crema de Mariscos – Crab and Prawn Cream Soup
Ezogelin Corbasi – Turkish Lentil Soup

Lunch

Glazed Skate Wings with Cherry Tomatoes, Capers, Lemons and Romesco Sauce
Saltimbocca – Pan-fried Turkey Cutlet with Sage and Beef Bacon
Pollo en Pepitoria – Braised Chicken with Saffron
Stir-fried Seafood with Fennel and Preserved Lemons in Shellfish Stock
Grilled Eggplants with Semi-dried Tomatoes, Garlic Confit and Silver Onions
Poached Vegetables with Andalusian Spices
Cantra – Potatoes with Sour Cream

Lunch Hot Plates (In Rotation)

Grilled Radicchios and Courgettes with Garlic
Roasted Pumpkins with Chestnuts and Walnuts
Mushroom and Onion Herbed Omelette
Grilled One-Metre-Long Chicken Sausage, Lamb Sausage and Beef Sausage with Sauerkraut

Dinner

Glazed Skate Wings with Cherry Tomatoes, Capers, Lemons and Romesco Sauce
Pollo en Pepitoria – Braised Chicken with Saffron
Roasted Lamb Rump with Vegetables and Peppermint Jus
Sultan's Delight – Hunkar Begendi (Beef Stew and Eggplant Mash)
Sautéed Prawns and Octopus with Spices and Couscous
Poached Vegetables with Andalusian Spices
Cantra – Potatoes with Sour Cream

Dinner Hot Plates (In Rotation)

Chicken Shawarma with Condiments
Baked Whole Snapper with Pesto and Potatoes
Tarta de Cebolla con Queso – Spanish Onion, Almond and Cheese Tart
Braised Artichokes with Vegetable Medley

Asian Menu

Signature Chicken Rice Stall

Poached Corn-fed Chicken, Golden Roast Chicken and Roast Duck
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 Kang Kong, Beancurd and Condiments
Singapore Laksa Noodles with Condiments

Lunch

Stir-fried Claypot Glutinous Rice with Oriental Sausages
Thai Curry Mutton Cubes with Potatoes and Carrots
Wok-fried Sand Shrimps with Fragrant Leaf and Chilli Padi
Stir-fried Chinese Spinach with Trio Eggs in Superior Broth
Cantonese Emperor Herbal Duck
Wok-fried Seabass Cubes with Tamarind Sauce

Dinner

Wok-fried Sand Shrimps with Fragrant Leaf and Chilli Padi
Deep-fried Yam Ring with Stir-fried Celery with Carrot and Button Mushroom and Seafood
Wok-fried White Pepper Crab
Veal Ribs Glaze with Rock Sugar Honey and Dried Scallop
Wok-fried Seabass Cube with Tamarind Sauce
Emperor Herbal Duck

Hot Pot

Duck Meat Broth with Shredded Fish Maw, Assorted Mushrooms, Ginger and Bamboo Shoots,
Chinese Mixed Vegetable Soup with Mee Sua served with Fried Oyster and Condiments

Indian Cuisine

Tandoori Special (3 in Rotation)

Tandoori Squid

Squid marinated with Ginger, Garlic and Yoghurt

Murgh Achari

Chicken marinated with Special Pickling Spices

Mutton Mirchiwala Kebab

Smashed Mutton with Mixed Vegetables with Indian Spices

Basil Ka Macchi Tikka

Red Snapper marinated with Ginger, Garlic and Yoghurt with Fresh Basil

Lahori Chicken Tikka

Grilled Chicken marinated with a hint of Cloves and Cumin

Vegetables (3 in Rotation)

Punjabi Dal Tadka

Pigeon Lentils cooked with Onions and Tomatoes,
and Tempered with Dried Red Chilli and Asafoetida

Paneer Lababdar

Cottage Cheese and Capsicum simmered in a Rich Tomato and Butter-flavored Gravy

Baghara Baingan

Eggplants with Mustard Seeds and Fresh Curry Leaves

Kumbh Methi Matar Malai

Button Mushrooms, Green Peas and Fenugreek Leaves tossed in Tomato Onion Gravy

Bhindi do Pyaza

Ladies' Fingers simmered in Dried Mango Powder cooked with Onion,
Chilli, Tomatoes and Asafoetida

Kumbh Hara Dhania

Mixture of Button and Portobello Mushrooms tossed with Coriander Leaves,
Pesto, Onion and Spices

Methi Pakoda Kadhi

Yoghurt Curry with Chickpea Flour Dumplings

Exotic Seafood (1 in Rotation)

Madras Fish Curry

Boneless Fish Cubes in Curry and Tamarind Gravy

Indian Curry Crab

Mud Crabs braised in Aromatic Curry Sauce

Prawn Sophia

Prawns marinated in Ginger, Yoghurt and Spices

Meat (1 in Rotation)

Goan Fish Curry

Boneless Fish cooked in Special Indian Herbs

Squid Chatpata

Squid cooked in Onions, Tomatoes and Hot Spices

Seafood Jalfraizi

Mixed Seafood cooked in Medium Spicy Gravy

Basmati Rice (1 in Rotation)

Peas and Saffron Ka Pulao

Indian Basmati Rice cooked with Green Peas flavored with Saffron

Zafrani Biryani

Basmati Rice with Mixed Vegetables cooked with Fragrant Spices

Selection of Naan Bread and Indian Spice 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 Cranberry 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 Caramelized Pineapples
Raspberry Mousse with Lychee
Royaltine Chocolate Mousse
Peanut Butter Chocolate
Mango Mousse with Crumble
Espresso Coffee Mousse

Hot Desserts (2 in Rotation)

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

Premium Ice-cream Parlor (13 in Rotation)

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

Chocolate Fountain

2 Assorted 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.**