

# CAROUSEL RESTAURANT

## LUNCH & DINNER SAMPLE MENU

### Japanese

#### **Spicy Rice Cakes**

Mixed Seafood, Shimeiji Mushrooms, Onions, Carrots and Rice Cakes in Special Chilli Paste

#### **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, Mungo Ika (Squid), Amaebi (Sweet Shrimp), 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 Shrimp), Ikura (Salmon Roe)

#### **Appetisers (5 in Rotation)**

Tazukuri (Candied Dried Sardines), Sakana Mentai Tofu, Kurage Kani Salad (Jellyfish and Crab Meat with Mayo), Horenso (Spinach) with Sesame Sauce, Tomato Salad, Baby Squid with Wasabi Mayo, Chirashi Sushi and Edamame

#### **Sushi (In Rotation)**

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 and Aburi Cheese Sushi

#### **Maki (In Rotation)**

Futomaki, California Maki, Tuna Salad Maki, Aburi Tuna with Carrot Mayo Maki, Otah Maki, Cream Cheese Maki, Kappa Maki, Aburi Cheese Prawn Maki, Soft-shell Crab Maki, Tamago Maki, Kani Maki, Vegetable Maki and Wasabi Mayo with Ebiko Maki

#### **Teppanyaki Live Station**

##### **Meat and Seafood Selection**

Sliced Beef, Lamb, Boneless Chicken Leg, Fish Fillet, Squid, Mussels and Clams  
Salmon, Tuna and Prawn (Dinner Only)

#### **Vegetables**

Shimeiji, Enoki, Shitake and Oyster Mushrooms, Spinach, Romaine Lettuce, Carrots, Onions, Nira (Chive), Bean sprouts, Baby Kailan, Xiao Bai Chye, Celery, Green Pepper and Chye Sim

### **Sauce Selection**

Garlic Miso, Shoga Yaki Sauce, Black Pepper Sauce and Chilli Crab Sauce

### **Appetisers and Salads**

#### **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, Pacific White Clams  
Half Shell Scallops, Sea Whelks  
Steamed Blue Swimming Crabs  
Boiled Tiger Prawn and Lobster Claws

#### **Lunch Special**

Baby Lobsters

#### **Dinner Specials**

Boiled Maine Lobsters and Live Canadian Oysters or Fine de Claires  
Black Mussel with Garlic Tomato Coulis  
White Clams Aglio e Olio

#### **Alaskan King Crabs (Weekend Only)**

#### **Spanner Crabs (Weekend Only)**

#### **Mezze Station (In Rotation)**

Selection of Italian Cold Cuts  
Smoked Salmon  
Chargrilled Young Corn  
Stuffed Vine Leaf with Glutinous Rice  
Harissa Chickpeas  
Assorted Olives  
Chicken Dolmas with Pine Nuts and Parsley  
Marinated Sun-dried Tomatoes  
Tabbouleh Salad  
Mini Mozzarella Balls  
Marinated Pimentos

#### **Compound Salads (6 in Rotation)**

Smoked Duck Breast with Asian Spiced Couscous and Orange Dressing  
Mixed Seafood Capellini Pasta Salad with Soy Ginger Dressing  
Grilled Sumac-Crusted Sea Bass with Crunchy Waldorf Salad  
Roasted Pesto Chicken with Quinoa Salad  
Sesame Tuna Tataki with Miso Ginger Dressing  
Broccoli Salad with Raisins and Feta Cheese  
Caprese Salad – Tomato with Mozzarella Cheese and Basil  
Thai Beef Salad with Glass Noodles and Homegrown Mint Leaves  
Old Fashioned Baby Potato Salad with Beef Bacon Crisps and Sour Cream  
Roasted Beetroot with Feta Cheese Salad

**Selection of Halal Cheeses (In Rotation)**

Homemade Mixed Fruity Cheese, Multi Grain Cheese, Brie Cheese  
Camembert Cheese, Emmental Cheese, St. Paulin Cheese, Boursin Garlic Cheese, Mimolette  
Cheese.

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

**Seasonal Fruit Platter (6 in Rotation)**

Red Watermelon, Honey Pineapple, Honeydew, Cantaloupe,  
Hami Melon, Dragon Fruit, Seedless Guava, Green, Black and Red Seedless Grapes,  
Rambutan, Red Jambu, Papaya. Persimmon, Longan and Lychee

**Mediterranean**

**Lunch**

Glazed Skate Wings with Cherry Tomatoes, Capers, Lemons and Chimichurri Sauce  
Middle Eastern Lamb Stew with Roasted Eggplants and Garbanzo Beans  
Sautéed Tiger Prawns and Baby Clams with Fennel and Preserved Lemon in Shellfish Stock  
Pan-seared Chicken Breast with Black Sesame Seeds, Spinach, Raisins and Saffron Sauce  
Grilled Okra with Semi-dried Tomato and Garlic Confit  
Roasted Swede, Pumpkins and Sweet Peas with Cumin  
Roasted Marble Potatoes with Orange Cheddar Sauce

**Hot Plates**

Beef Cottage Pie with Cheese Gratin  
Wild Mushroom Couscous  
Grilled Radicchios and Courgettes with Garlic  
Roasted Pumpkins with Chestnuts and Walnuts

**Dinner**

Salmon en Papillote with Capers, Lemons and Dill Fish Sauce  
Roasted Whole Duck with Apricots, Currants and Tamarind  
Grilled Octopus with Red Capsicum Sauce and Lemon Parsley Crumb  
Braised Oxtail with Silver Pearl Onions, Trumpet Mushrooms and Potato Crumbs  
Baked Chicken Roulade with Spinach with Mushroom, Mashed Potatoes and Saffron Cream  
Grilled Okra with Semi-dried Tomatoes, Garlic Confit and Preserved Lemons  
Roasted Marble Potatoes with Orange Cheddar Sauce

**Hot Plates**

Baked Whole Snapper in Parchment Paper  
Oven-roasted Cauliflowers with Turmeric and Cumin  
Baked Eggplants with Minced Beef  
Prawn Aglio Olio

**Soup**

Cream of Tomato with Almonds and Garlic  
Du Puy Lentil Soup with Chicken

### **Churrasco**

Marinated Chicken Leg, Fish Cubes, Sausages, Glazed Chicken Ham  
Roasted Pineapples, Corn and Vegetables

### **Lunch Special**

Boneless Lamb Leg or Picanha (Rump Steak)

### **Dinner Specials**

Charmoula Ribeye Steak

Slow-cooking Veal Ribs

Served with Garlic Bread, Chimichurri, Dijon Mustard, English Mustard,  
Whole Grain Mustard, Mint Sauce, Tahini Dip, Horseradish, Cornichons,  
Garlic Aioli, Olives, 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, Tarragon Sauce

### **Live Station**

Spaghetti, Linguine, Penne, Fettuccine  
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  
Mushroom Risotto (Dinner Only)  
Cheese Tortellini or Cheese Ravioli (Dinner Only)

### **Asian**

#### **Signature Chicken Rice Stall**

Poached Corn-fed Chicken, Chinese Spiced Roasted Chicken, Chicken Char Siew and Roasted Duck  
Served with Traditional Chicken Rice and Condiments

#### **Laksa Steamboat Station**

Singapore Laksa Hot Pot with Assorted Noodles and Condiments  
in Spicy Shrimp and Coconut Milk Broth

### **Lunch**

Chinese Braised Ee Fu Noodles with Sliced Chicken Char Siew  
Stir-fried Duck with Spring Onion and Ginger Slices  
Wok-fried Broccoli and Mushrooms  
Thai Steamed Sea Bass Fillet with Spicy Pineapple Sauce  
Wok-fried Prawn with Szechuan Fragrant Sauce  
Crispy Butterfly Chicken with White Plum Sauce

### **Dinner**

Singapore Chilli Crab with Buns  
Chinese Braised Duck Leg with Sea Cucumber  
Wok-fried Broccoli with Seafood and Mushrooms  
Thai Steamed Seabass Fillet with Spicy Pineapple Sauce  
Wok-fried Prawns with Szechuan Fragrant Sauce  
Crispy Butterfly Chicken with White Plum Sauce

### **Asian Hot Plate**

BBQ Beef Slices with Thai Spicy Sauce  
Served with Sambal Green Beans, Chincaluk Dip, Calamansi, Chilli Flakes,  
Sambal Chilli and Garlic Oil

### **Hot Pot**

Shark's Fin Melon Crab Meat Soup  
Slow-boiled Superior Stock with Chicken and Mushroom Soup

### **Indian**

#### **From the Tandoori (3 in Rotation)**

##### **Fish Hariyali**

Fish Cubes marinated with Aromatic Fresh Pepper Mint Sauce

##### **Chicken Seekh Kebab**

Minced Chicken with Chopped Ginger, Garlic and Fresh Mint

##### **Boti Kebab**

Mutton Cube marinated with Aromatic Tandoori Sauce)

##### **Tangri Kebab**

Chicken Drumlets with Cream and Nuts

#### **Vegetables (3 in Rotation)**

##### **Baingan Masala**

Delicate Blend of Eggplant and Onion

##### **Mixed Vegetables**

Carrot, Long Bean and Cauliflower cooked in Indian Spices

##### **Chilli Gobi**

Cauliflower, Capsicums and Onions with Spices

##### **Paneer Kadai**

Capsicum and Cheese braised in Yellow Gravy

##### **Dhal Panchranga**

Yellow Dhal cooked with Fragrant Spices

##### **Simla Mirch Aloo Jeera**

Potato Cubes and Cauliflower cooked in Indian Spices

##### **Bhindi Masala**

Delicate Blend of Ladies' Fingers and Onions

##### **Chana Chaat**

Chickpeas with Chopped Onion, Green Chilli and Sour Chaat Sauce

**Exotic Seafood (1 in Rotation)**

**Fish Tikka Masala**

Baked Fish Cube with Punjabi Sauce

**Seafood Alija**

Mixed Seafood with Capsicum

**Sotong Jalfrezi**

Mixed Seafood with Medium Spicy Gravy

**Meat (1 in Rotation)**

**Mutton Mysore**

Mutton Cubes marinated with Northern Herbs

**Mutton Hyderabadi**

Mutton Cubes with Andhara Spices

**Chicken Manchurian**

Chicken Cubes marinated with Herbs & Spices

**Basmati Rice (1 in Rotation)**

**Navratan Pulao**

Basmati Rice with Mixed Vegetables

**Sultana Pulao**

Cumin Seeds and Basmati Rice

**Tomato Pulao**

Basmati Rice with Tomatoes and Curry Leaves

**Selection of Naan Bread and Indian Spice Chutney**

**Desserts**

**Sweet Temptation (6 in Rotation)**

Chendol Gateaux

Durian Chocolate Fudge

Corn and Coconut Gateaux

Pistachio Financier with Raspberry Passion Fruit

Berries Frangipane Chocolate Gateaux

Cheese Brownie

Coconut Pandan Gateaux

Double Chocolate Coffee Gateaux

Black Forest Cake

Salted Gula Melaka with Cheese Frosting

Red Velvet

Mango Passion and Coconut Gateaux

Strawberry Napoleon

Cheese Cake Rhapsody

**Shooter Glass (2 in Rotation)**

Green Tea Pudding with Adzuki Beans

Caramelised Bananas with Whipped Chocolate Cream

Morello Cherries Almond Tea Cake

Pandan Panna Cotta  
Classic Tiramisu  
Lemon Meringue Tart  
Cranberries Cashew Nut Chocolate Pot  
Crème Brûlée

**Hot Dessert (2 in Rotation)**

Bread and Butter Pudding with Vanilla Sauce  
Chocolate Lava Pudding  
Hot Cheese Soufflé with Mixed Berries  
Hot Walnut Banana Crumble

**Local Dessert (1 in Rotation)**

Hot Yam Paste, Bubur Cha Cha, Peanut Soup with Rice Dumplings and Green Bean Pengat

**Premium Ice-cream Parlor (13 Flavours in Rotation)**

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

**Chocolate Fountain**

2 Assorted Flavored Chocolate Fountain with 12 Condiments

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