

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, Mongo 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
Braised Winter Brussels Sprouts with Beef Bacon and Roasted Chestnuts*
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
Braised Winter Brussels Sprouts with Beef Bacon and Roasted Chestnuts*
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

Festive Rotisserie*

Christmas Roast Turkey with Giblet Gravy and Chestnut Stuffing

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, Gherkins, Cilantro Yoghurt and Truffle Mayonnaise

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

Choice of Spaghetti, Linguine, Penne, Fettuccine, Angel Hair, Bow Tie Pasta and Macaroni
Cheese Tortellini or Cheese Ravioli (Dinner Only)

Pink Sauce, Pesto Cream, Mushroom Cream, Carbonara, Spicy Aglio Olio,
Pesto, Bolognese and Marinara Sauce

With Choice of Seafood, Prawn, Fish, Scallop, Mussels,
Crabmeat and Lobster (Weekend 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

Carousetopia (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

Crème Brulee

Mini Pots: Chocolate, Raspberries, Mango, Green Tea and Coffee

Christmas Logcake*

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

Garden Dessert (6 in Rotation)

Carrot and Coriander Cake
Parsnip and Mixed Fruit Cake
Zucchini and Cheddar Cheese Cake
Beetroot and Chocolate Cake
Pumpkin Tart
Chestnut and Cashew Nut Tart
Purple Sweet Potato Cake
Asparagus and Sun-dried Tomatoes Cake
Rhubarb Trifle
Basil Tiramisu

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
Christmas Pudding*

Traditional Festive Treats*

Christmas Stollen, Italian Panettone, Christmas Cookies

Local Dessert

Hot Yam Paste
Green Bean with Rice Dumplings

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

Flavored Chocolate Fountain with 10 Condiments

***Served in December 2018 only**

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