Carousel Restaurant
Lunch & Dinner Sample Menu

**Japanese**
Teppanyaki Spicy Rice Cakes
Shimeji 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, Amaebi (Sweet Shrimp), Tako, Mekajiki (Sword Fish), Tobiko (Flying Fish Roe), Wasabi Ebiko (Prawn Roe)

**Weekend Lunch Specials**
Tobiko (Flying Fish Roe) and Wasabi Ebiko (Prawn Roe)

**Weekend Dinner Specials**
Hokkigai (Surf Clams) and Ikura (Salmon Roe)

**Sushi (In Rotation)**
Ebi Sushi, Mango Salad Sushi, Tako Sushi, Tamago Sushi, Inari Sushi, Chuka Idako Sushi, Chuka Hotate Sushi, Salmon Sushi, Kani Inari Sushi, Tuna Sushi, Ebiko Sushi, Wasabi Ebiko Sushi, Salmon Mayo Sushi, Tai Sushi, Aburi Salmon Sushi and Aburi Mekajiki Sushi

**Maki (In Rotation)**
Futomaki, California Maki, Tuna Salad Maki, Anoriko Tuna Maki, Otah Maki, Cream Cheese Maki, Soft-shell Crab Maki, Tamago Maki and Kani Maki

**Teppanyaki Live Station**
Meat and Poultry Selection and Garlic Fried Rice
Sliced Beef, Lamb and Boneless Chicken Legs

**Vegetables**
Shimeiji, Enoki and Oyster Mushrooms, Spinach, Romaine Lettuce, Onions, Chives, Broccoli, Bean Sprouts, Xiao Bai Chye, Red Peppers and Chye Sim

**Sauce Selection**
Shoga Yaki Sauce, Chicken Miso Sauce, Teriyaki Sauce and Cheese 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 (Chilled)
Steamed Sweet Clams (Chilled), Half Shell Scallops
Boiled Tiger Prawns, Pacific White Clams

Lunch Special
Slipper Lobsters and Sea Whelks

Dinner Specials
Live Canadian Oysters and Sakoshi Bay Japanese Oysters
Boiled Maine Lobsters
Steamed Snow Crab Legs

Weekend Dinner Specials
Chilled Alaskan King Crabs
Steamed Prawns and Mussels
Served with Condiments

Mezz Station (In Rotation)
Selection of Italian Cold Cuts
Smoked Salmon, Cured Salmon and Smoked Mackerel
Baba Ganoush, Hummus, Tzatziki, Black Olive Tapenade, Guacamole
Served with Fried Tortillas, Plain Pita Bread and Herbed Pita Bread
Assorted Olives, Marinated Sun-dried Tomatoes and Marinated Pimentos

Salads (5 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 Celeriac Remoulade
Roasted Pesto Chicken with Quinoa Salad
Sesame Tuna Tataki with Miso Ginger Dressing
Broccoli Salad with Raisins and Feta Cheese
Caprese Salad (Tomatoes with Mozzarella Cheese and Basil)
Thai Beef Salad with Glass Noodles and Homegrown Mint Leaves
Old-fashioned Baby Potato Salad, Beef Bacon Crisps and Sour Cream
Roasted Beetroot with Feta Cheese Salad

Selection of Halal Cheeses (In Rotation)
Homemade Mixed Fruity Cheese and Multi Grain 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, Longans and Lychees

**Mediterranean**

**Lunch**
- Glazed Skate Wings with Cherry Tomatoes, Capers, Lemon and Romesco Sauce
- Saltimbocca — Pan-fried Turley Cutlets with Sage and Beef Bacon
- Pollo en Pepitoria — Braised Chicken with Saffron Sauce
- Stir-fried Seafood with Fennel and Preserved Lemons in Shellfish Stock
- Grilled Eggplants with Artichokes, Garlic Confit and Silver Onions
  - Poached Vegetables with Andalusian Spices
  - Roasted Marble Potatoes with Cream Cheese

**Hot Plates**
- Mixed Stew with Vegetables
- Roasted Pumpkins with Chestnuts and Walnuts
- Mushroom and Onion Herbed Omelette

**Dinner Specials**
- Glazed Skate Wings with Cherry Tomatoes, Capers, Lemon and Romesco Sauce
- Pollo en Pepitoria — Braised Chicken with Saffron Sauce
- Roasted Lamb Rump with Vegetables and Peppermint Jus
- Sultan's Delight — Beef Hünkar Beğendi
- Sautéed Prawns and Octopus with Spices and Couscous
  - Poached Vegetable with Andalusian Spices
  - Roasted Marble Potatoes with Cream Cheese

**Hot Plates**
- Giant Seafood Paella
- Whole Baked Snapper with Pesto and Potatoes
- Macaroni Gratin with Spinach and Mushrooms

**Soup**
- Crema de Marisco — Crab and Prawn Cream Soup
- Ezogelin Çorbasi — Turkish Lentil Soup

**Live Pasta Station**
- Choice of Spaghetti, Black Ink Spaghetti, Linguine, Penne and Fettuccine
- Cheese Tortellini or Gnocchi or Cheese Ravioli (*Dinner special, 1 in Rotation*)
  - Served with Pesto Cream, Mushroom Cream, Carbonara,
  - Spicy Aglio Olio, Pesto, Bolognese or Marinara sauce
Weekend Special
Lobster Risotto with Truffle

Rotisserie (Weekday Dinner Special)
Traditional Slow-roasted Beef Striploins

Brazilian Churrasco
Marinated Chicken Legs, Chicken Sausages, Beef Picanha
Boneless Lamb Legs (Dinner Only)
Roasted Pineapple and Corn
Dijon Mustard, Tomato Salsa, Mint Sauce, Horseradish and Garlic Aioli

Sauces
BBQ Sauce, Black Pepper Sauce, Chimichurri Sauce, Mushroom Sauce, Rosemary Sauce,
Garlic Cream Sauce and Sweet Tomato Sauce

Asian
Thai-style Steamed Sea Bass Fillet with Spicy Pineapple Sauce
Wok-fried Prawns with Szechuan Fragrant Sauce
Crispy Butterfly Chicken with White Plum Sauce

Lunch Specials
Stir-fried Carrot Cake in Dark Sweet Sauce
Pan-fried Carrot Cake with Sambal Chilli
Chinese Braised Ee-Fu Noodle with Sliced Char Siew Chicken
Stir-fried Duck with Spring Onion and Ginger Slices
Wok-fried Broccoli and Mushrooms

Dinner Specials
Singapore Chilli Crab with Buns
Braised Duck Leg with Sea Cucumber
Wok-fried Broccoli with Seafood and Mushrooms

Asian Hot Plates
BBQ Beef Slices with Spicy Thai Sauce
Served with Sambal Green Vegetable

Hot Pot
Shark’s Fin Melon with Crab Meat Soup
Slow-boiled Superior Stock with Chicken and Mushrooms

Signature Chicken Rice Stall
Poached Corn-fed Chicken, Golden Roasted Chicken
Served with Traditional Chicken Rice and Condiments
Laksa Station
Choice of Noodles and Condiments

Indian
Tandoori (3 in Rotation)
Fish Hariyali
Fish Cubes marinated with Aromatic Fresh Peppermint Sauce
Chicken Seekh Kebab
Minced Chicken with Chopped Ginger, Garlic and Fresh Mint
Boti Kebab
Mutton Cubes marinated with Aromatic Tandoori Sauce
Tangri Kebab
Chicken Drumlets with Cream and Nuts

Vegetables (3 in Rotation)
Baigan Masala
Delicate Blend of Long Beans and Onions
Mixed Vegetables
Carrot, Long Beans and Cauliflower cooked in Indian Spices
Chilli Gobi
Cauliflower, Capsicum and Onions with Spices
Paneer KadaI
Capsicum and Cheese Braised in Masala
Dhal Pachranga
Yellow Dhal cooked with Fragrant Spices
Shimla 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 Onions, Green Chilli and Sour Chaat Sauce

Exotic Seafood (1 in Rotation)
Fish Tikka Masala
Baked Fish Cubes with Punjabi Sauce
Seafood Alija
Mixed Seafood with Capsicum
Sotong Jalfrezi
Mixed Seafood cooked in Medium Spicy Gravy

Meat (1 in Rotation)
Mutton Mysore
Mutton Cubes marinated with Northern Indian Herbs
Mutton Hyderabadi
Mutton Cubes with Andhra Spices
Chicken Manchurian
Chicken Cubes marinated with Herbs and Spices
Basmati Rice (1 in Rotation)
Navratan Pulao
Basmati Rice with Mixed Vegetables
Sultana Pulao
Sultanas, Cumin Seeds and Basmati Rice
Tomato Pulao
Basmati Rice with Tomatoes and Curry Leaves

Selection of Naan Bread and Indian Chutney

Desserts
Carouseltopia (6 in Rotation)
Chendol Gateaux
Pistachio Financier with Raspberry Passion Fruit
Snail Meringues with Citrus Filling
Cheese Brownie
Coconut Pandan Gateaux
Double Chocolate Coffee Gateaux
Chocolate Lollipops
Salted Gula Melaka with Cheese Frosting
Red Velvet
Mango Passion and Coconut Gateaux
Strawberry Napoleon
Cheese Cake Rhapsody
Chocolate Magnum
Rocky Road Pralines
Crème Brûlée
Assorted Macarons
Mini Pots: Chocolate, Raspberries, Mango, Green Tea and Coffee

Garden Desserts (6 in Rotation)
Carrot and Coriander Cake
Corn and Coconut Gateaux
Parsnip and Mixed Fruit Cake
Zucchini and Cheddar Cheese Cake
Beetroot and Chocolate Cake
Pumpkin Tart
Avocado and Gula Melaka Cake
Asparagus and Sun-dried Tomato Cake
Wasabi Cheese Cake

Local Desserts
Hot Yam Paste
Green Bean Soup with Rice Dumplings
Hot Desserts (2 in Rotation)
Bread and Butter Pudding with Vanilla Sauce
Chocolate Lava Pudding
Hot Cheese Soufflé with Mixed Berries
Hot Walnut Banana Crumble

Premium Ice-cream Parlor (7 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
Flavoured Chocolate Fountain with 10 Condiments

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