

# CAROUSEL RESTAURANT LUNCH & DINNER SAMPLE MENU

## Japanese

### **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, Mongolian 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 Legs, Fish Fillet, Squid and Clams  
Salmon, Tuna and Prawns (Dinner Only)

### **Vegetables**

Shimeiji, Enoki, Shitake and Oyster Mushrooms, Spinach, Romaine Lettuce, Carrots, Onions, Nira (Chives), 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 Prawns and Lobster Claws

#### **Lunch Special**

Baby Lobsters

#### **Dinner Specials**

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

#### **Alaskan King 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 (5 in Rotation)**

Aubergine Salad with Pomegranate Seeds, Herbs and Feta Cheese  
 Green Beans and Chicken Salad with Sesame and Coriander  
 Spicy Beef Salad with Lemongrass and Coriander  
 Artichokes with Cottage Cheese and Pickled Cranberry  
 Thai-spiced Marinated Duck Breast with Mango Coriander Salad  
 Caprese Salad with Buffalo Mozzarella Cheese and Fresh Roma Tomatoes

Marinated Octopus Slices with Lime and Chilli Padi  
Asian-spiced Crusted Salmon, Mixed Salad and Orange Salsa  
Mixed Seafood Salad with Soy Ginger Dressing  
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 Fennel Cream Sauce  
Lamb Stew with Fine Green Beans and Yellow Cherry Tomatoes  
Duck Breast with Potato Mousseline and Pomegranate Sauce  
Seafood with Garlic and Preserved Lemon in Shellfish Stock  
Gratin of Green and Yellow Zucchini with Red Capsicum Puree  
Roasted Swede and Carrots with Cumin  
Marble Potatoes with Cheese Sauce and Scallions

**Hot Plates**

Chicken with Root Vegetables Casserole  
Roasted Butternut Squash with Garlic and Red Onions  
Mushroom Couscous with Cherry Tomatoes

**Dinner Specials**

Grilled Tuna with Sesame and Lemon Butter Sauce, Okra with Sun-dried Tomatoes  
Lamb Osso Bucco with Olives and Silver Onions  
Home-smoked Beef Brisket with Sesame Orange Glaze and Sauerkraut  
Chicken Pot Pie with Vegetables  
Grilled Octopus with Spices, Fresh Spinach and Mushrooms  
Roasted Swede and Carrot with Cumin  
Marble Potatoes with Cheese Sauce and Scallions

**Hot Plates**

Baked Whole Snapper with Pesto, Mushrooms and Vegetables  
Baked Rice with Sausages or Seafood Paella or Spinach with Mushroom Cheese Gratin (In Rotation)

### **Soup**

Chicken Soup with Barley  
Berbere Lentil Soup

### **Churrasco**

Marinated Chicken Legs, Boneless Lamb Legs, Beef Picanha  
Chicken Sausages (Dinner Only)  
Roasted Pineapple, Corn and Vegetables  
Garlic Bread, 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

### **Live Pasta Station**

Choice of Spaghetti, Black Ink Spaghetti, Linguine, Penne,  
Fettuccine, Angel Hair, Bow Tie Pasta and Macaroni  
Cheese Tortellini or Gnocchi or Cheese Ravioli (in Rotation for Dinner)

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

Lobster Risotto with Truffle or Scallop Risotto with Truffle (in Rotation for Weekend Dinner)

### **Asian**

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

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

#### **Mala Fragrant Pot**

Wok-fried Szechuan Fragrant Hot Pot with Lotus Root, Tang Hoon,  
Beancurd Skin and Assorted Condiments

#### **Lunch Specials**

Thai-style Duck Red Curry with Lime Leaves  
Steamed Chicken Legs with Passion Fruit Sauce  
Baked Red Snapper Glazed with Nyonya Chilli Paste  
Wok-fried Prawns with Black Bean Sauce  
Stir-fried Tang Hoon with Szechuan Spices  
Wok-fried Thai Asparagus with Mushrooms in Oyster Sauce

#### **Dinner Specials**

Singapore Chilli Crab with Crispy Buns  
Braised Beef Shank with Sour and Spicy Sauce  
Steamed Chicken Legs with Passion Fruit Sauce  
Wok-fried Prawns with Black Bean Sauce  
Baked Red Snapper Glazed with Nyonya Chilli Paste  
Wok-fried Thai Asparagus with Seafood and Mushrooms in Oyster Sauce

### **Asian Hot Plates**

BBQ Beef Slices with Thai Spicy Sauce

Served with Sambal Green Beans, Cincalok Dip, Calamansi, Chilli Flakes,  
Sambal Chilli and Garlic Oil

### **Dinner Highlight**

BBQ Chicken Legs with Szechuan Chilli Paste and Sambal Vegetables

### **Hot Pot**

Seafood and Red Sweet Potato Leaves Soup

Tongkat Ali Herbal Chicken Soup

### **Indian**

**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

### **Beans**

#### **Chana Chat**

Chickpeas with Chopped Onion, Green Chilli and Sour Chaat Sauce

#### **Chole**

North Indian Chickpea Curry

#### **Dal Makhani**

Slow-cooked Dhal with Chilli and Ginger Powder

#### **Rajma**

Red Kidney Bean Curry

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

#### **Baingan Masala**

Delicate Blend of Eggplants and Onions

#### **Bhindi Do Pyaza**

Slow-braised Ladies' Fingers with Onions and Garam Masala

#### **Mushroom Chettinad**

Spicy Mushrooms tossed with Coconut, Tamarind, Chillis and Pepper

#### **Mixed Vegetables**

Carrots, Long Beans and Cauliflowers cooked in Indian Spices

#### **Bhindi Masala**

Delicate Blend of Ladies' Fingers and Onions

**Vegetable Dopiazza Curry**

Assorted Vegetables and Eggplants braised in Spices and Onions

**Kalan Milagu**

Stir-fried Mushrooms with Black Pepper

**Potatoes**

**Aloo Jeera**

Stir-fried Potatoes with Cumin

**Aloo Gobi**

Potatoes and Cauliflower cooked with Onions, Tomatoes and Spices

**Aloo Palak**

Slow-cooked Potato Cubes with Spinach Sauce

**Paneer**

**Palak Paneer**

Indian Cottage Cheese in Smooth Spinach Gravy

**Paneer Makhani**

North Indian Cottage Cheese Simmered in Spicy Cream Tomato Gravy

**Mutter Paneer**

Peas and Cottage Cheese

**Basmati Rice**

**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 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 Bruleè

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

**Garden Desserts (6 in Rotation)**

Carrot and Coriander Cake  
Parsnip and Mixed Fruit Cake  
Zucchini and Cheddar Cheese Cake  
Beetroot and Chocolate Cake  
Pumpkin Tart  
Cucumber Mint and Wolf Berries Jelly  
Asparagus and Sun-dried Tomatoes  
Wasabi Cheese Cake  
Beetroot Cheese Tart

**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

**Local Desserts**

Hot Yam Paste  
Green Bean Soup with Rice Dumplings

**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**