

# CAROUSEL RESTAURANT LUNAR NEW YEAR FESTIVE MENU HIGHLIGHTS

4 FEBRUARY 2019 (DINNER)

*Complimentary Salmon Yu Sheng will be given to each table*

5 & 6 FEBRUARY 2019 (LUNCH & DINNER)

*Complimentary Salmon Yu Sheng will be available on the buffet counters during lunch and dinner*

## 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, 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 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, Kappan Maki, Aburi Cheese Prawn Maki, Soft-shell Crab Maki, Tamago Maki, Kani Maki, Vegetable Maki and Wasabi Mayo with Ebiko Maki

## **T Teppanyaki Live Station**

### **Meat & Seafood**

Sliced Beef, Lamb, Boneless Chicken Legs, Fish Fillet, Squid and Clams

### **Vegetables**

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

### **Sauces**

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 in 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, Water Table and Digestive Crackers and Dried Fruits and Nuts

**Seasonal Fruit Platters (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 Specials**

Glazed Skate Wings with Fennel Green Cream Sauce  
 Lamb Stewed 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 Sundried 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**

*For dinner on the eve of Lunar New Year, each table will be served  
 a plate of Traditional Salmon Yu Sheng.*

### **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

### **Hot Pot**

Truffle Soup with Smoked Alaskan Crab and Crispy Scallops  
 Szechuan Vegetable with Roasted Duck Soup

### **Lunch Menu**

Wok-fried Chinese Ee-Fu Noodles with Seafood  
 Stir-fried Prawns with Herbal Sauce  
 Baked Butterfish with Japanese Teriyaki Glaze  
 Slow-baked Chicken with Golden Pumpkin Puree  
 Braised Flower Crab with Chilli Sauce and Golden Mantou  
 Stir-fried Broccoli with Braised Abalone Slices, Dried Oysters and Mushrooms

### **Asian Hot Plate**

Pan-fried Chicken Dumplings with Black Vinegar and Shredded Ginger

### **Dinner Specials**

Wok-fried Veal Spare Ribs with Coffee Sauce

Braised Mud Crabs with Chilli Sauce and Golden Mantou  
Baked Halibut Fillet with Japanese Teriyaki Glaze  
Slow-baked Chicken with Golden Pumpkin Puree  
Stir-fried Prawns with Herbal Sauce  
Stuffed Inari with Abalone, Dried Oysters, Mushrooms and Broccoli

**Asian Hot Plates**

BBQ Chicken Legs with Szechuan Chilli Paste and Sambal Vegetables

**Indian**

**Tandoori** (3 in Rotation)

**Fish Hariyali**

Fish Cubes marinated with Aromatic Fresh Pepper Mint Sauce

**Chicken Sheekh 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

**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** (2 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 Dopiaza 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**

**Carouselopia (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  
Avocado and Gula Melaka  
Asparagus and Sundried 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 changes to the menu  
depending on freshness and availability of ingredients**