

Carousel Restaurant
Administrative Professionals' Week
Sample Menu
22 – 25 April 2019
12pm – 2pm

Appetiser

Boiled Baby Lobsters
Steamed Whole Norwegian Salmon
Organic Salad Station with Condiments

Western Specials

Sous Vide Poached Whole Spring Chicken with Vegetables
Baked Salmon en Papillote with Potatoes, Roma Tomatoes and Basil
Seafood Thermidor with Wild Mushrooms

Local Delights

Singapore Rojak
Sweet Turnips, Pineapple, Cucumber, Apple, Green Mango, Bean Sprout, Tau Pok
(Fried Beancurd), Youtiao (Fried Dough Fritters), Rojak Sauce with Ground Peanuts

Herbal Prawns Special

Poached Fresh Prawns in Herbal Broth

Chicken Rice Balls

Poached Tender Chicken, Roast Chicken
Served with Fragrant Chicken Rice Balls, Chilli Sauce and Minced Ginger

Teh Tarik Live Station

Authentic Hot Tea with Milk Foam
Iced Kopi O Gao

Desserts

Ice Kacang

Classic Shaved Ice Dessert with Assorted Condiments

Garden Desserts

Beetroot and Chocolate Cake

Pumpkin Tart

Basil Trifle

Coconut and Corn Cake

Sweet Potato Cake

Assorted Traditional Nonya Kueh

Hot Desserts

Signature Bread & Butter Pudding

Orh Nee with Ginkgo Nuts

Hot Pisang Pekat in Green Bean Soup

Premium Ice-cream Parlor

Special Local Flavors: Salted Egg, Chendol and Milk Tea

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