Carousel Restaurant
Breakfast Sample Menu

Cold Selection on Ice
Freshly Cut Fruits
Watermelon, Sarawak Pineapples, Papaya, Honeydew and Rock Melon

Selection of Whole Fruits Display (5 in Rotation)
Bananas, Grapes, Green Apples, Fragrance Pear, Honey Plums, Red Apples,
Oranges, Water Apples and Dragon Fruits

Chilled Fruit Juices
Orange Juice, Apple Juice and Grapefruit Juice

Fruit Compotes
Mint-scented Apricot Compote
Stewed Pear with Orange Compote
Stewed Prune Compote
Peach Compote
Rambutan with Pineapple Compote

Selection of Yoghurts
Plain, Strawberry, Blueberry, Raspberry, Aloe Vera and Apricot

Mixed Cereals
Frosties, Koko Crunch, Corn Flakes,
Nestlé Fitnesse, Froot Loops, Raisin Bran,
All Bran, Rice Krispies
Swiss Bircher Muesli

Dried Fruits & Nuts
California Raisins, Apples, Apricots, Mangos, Pears and Prunes
Almonds, Walnuts, Hazelnuts, Pistachios
Served with skimmed milk and fresh milk
Salads
Mesclun Salad, Australian Lettuce, Japanese Cucumber Slices, Tomato Wedges, Cabbage Slices, Baby Spinach, Served with Thousand Island Dressing, Raspberry Vinaigrette, Japanese Vinaigrette and Classic Vinaigrette

Cold Platter
Turkey Ham
Chicken Black Pepper Ham
Chicken Poloni
Chicken Salami
Smoked Salmon
Beef Pastrami

Bread and Bread Rolls
Soya Bread, Muesli Bread, Sourdough Dark Rye
Country Bread, Multigrain Bread, French Baguettes
Hard Rolls, Curry Rolls, 9 Cereal Rolls, Onion Roll and Multigrain Rolls
Served with Peanut Butter, Kaya, Marmalade and Jams
Soft Butter and Margarine

Selection of Cheeses
St. Pauline, Emmenthal Cheese, Mimolette Cheese
Camembert Cheese, Brie Cheese, Boursin Garlic Cheese
Assorted Nuts and Dried Fruits

Western Hot Selection
Scrambled Eggs or Chicken with Leek Frittatas
Chicken Cheese Sausage, Chicken Chipolata or Pepper Chicken Sausage
Turkey Ham with BBQ Sauce and Onions
Roasted Zucchini with Carrots and Kalamata Olives
Braised Minced Beef with Garbanzo and Kidney Beans
Gratin with Spinach with Mushroom Ragout
Butter-glazed Baby Potatoes with Sun-dried Tomatoes

Bakery
Croissants, Butter Croissants,
Chocolate Croissants and Cinnamon Croissants
**Muffins**
Chocolate Muffins, Apple Muffins, Apple Crumble Muffins, Pineapple Muffins and Cranberry Muffins

**Danish**
Apricot Danish, Apple Danish
Raspberry Danish and Blueberry Danish

**Live Station**
Egg Cooking station with Condiments
Pancakes and Waffles
Served with Fresh Cream, Maple Syrup and Fresh Strawberries

**Hot Plates**
Crispy Hashbrowns
Baked Beans
Grilled Tomatoes

**Local Delights**
Nasi Lemak with Condiments
Chicken Curry, Sotong Ball Sambal and Otah Otah
Roti Prata with Dhal Curry

**Asian Selection**
Wok-fried Seafood Bee Hoon with Vegetables
Steamed Chicken Glutinous Rice with Braised Peanuts
Grilled Soon Kueh with Egg White Sauce
Pan-fried Seafood Carrot Cake served with Dried Scallop Sambal
Steamed Chwee Kueh with Preserved Chye Poh and Dried Scallop Sambal
Baked Char Siew Soh

**Live Noodle Station**
Yellow Mee, Kway Teow and Bee Hoon,
Choice of Laksa Gravy or Chicken Soup
with Enoki Mushroom, Bean Sprouts, Baby Bok Chois, Long Cabbage
Shredded Chicken, Cooked Prawns, Fishcakes and Chicken Ngoh Hiang
Condiments
Cut Red Chilli, Red Chilli Padi with Light Soya Sauce, Green Chilli in Vinegar
Deep-fried Garlic, Fried Shallots and Spring Onions

Hot Pot Station
Chicken Congee and Chicken Herbal Soup
with Crispy You Tiao and Condiments

Condiments
Braised Peanuts, Pickled Vegetables, Salted Vegetables, Preserved Beancurd,
Century Egg, Salted Egg, Crispy Ikan Bilis and Crispy Cuttlefish

Dim Sum Station
Chicken Char Siew Pau, Salted Egg Pau, Siew Mai and Har Gow

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