

**Carousel Restaurant**  
**Administrative Professionals' Week**  
**Sample Menu**  
**22 – 26 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 Pengan 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