

Carousel Restaurant

Father's Day Lunch and Dinner

Sample Menu

16 June 2019

12pm – 2pm

6.30pm – 9.30pm

Appetisers

Baby Lobsters on Ice
Steamed Whole Norwegian Salmon
Boiled Maine Lobster, Oyster and Alaskan King Crab Leg (Dinner only)

Main Courses

Truffle-scented Lobster Risotto
Oven-roasted Whole Skate Wing with Preserved Lemons and Olives
BBQ Short Ribs with Roasted Vegetables (Dinner only)
Oven-roasted O.P Prime Ribs marinated with Black Pepper
and Mustard Seeds (Dinner Only)

Churrasco

Marinated Chicken Leg, Boneless Lamb Leg, Beef Picanha and Chicken Sausages
Served with Roasted Pineapple, Corn, Garlic Bread, Tomato Salsa and Condiments

Local Delights

Local Flames
Singapore Chilli Crab with Golden Mantous
Wok-fried Salted Egg Prawns with Chilli Padi
Slow-braised Beef Rendang with Spices
Grilled Assorted Satay with Spicy Peanut Sauce and Condiments (Dinner Only)

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

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

Carousel Restaurant

Father's Day High Tea Sample Menu

16 June 2019

3.30pm – 5.30pm

Heritage Specials

Braised Hokkien Mee with Prawns

Char Kway Teow with Cockles

Homemade Muah Chee (Glutinous Rice Balls coated with Ground Peanuts)

Kueh Tutu (Traditional Steamed Rice Flour Pancake with Gula Melaka Filling)

Tau Kwa Pau (Tau Kwa stuffed with Minced Duck and served with Special Chilli Sauce)

Yam Abacus Seeds (Suan Pan Zi)

Indian Roti Live Station

Roti Prata and Roti Jala served with Butter Chicken, Dhal Curry, Navratan Korma (Vegetable Curry), Bhindi Masala (Spicy Stir-fried Okra), Paneer Makhani (Paneer Butter Masala), Vegetable Kolhapuri (Mixed Vegetables in Spicy Gravy)

Kueh Pie Tee Live Station

Home-made Crispy Pastry Tart Shells with Braised Sweet Turnip
Served with Small Shrimps, Chilli Sauce, Shredded Egg, Coriander Leaves and Peanuts

Ngoh Hiang Station

Wok Fried Vegetarian Bee Hoon, Chicken Ngoh Hiang, Chinese Sausage, Crispy Vegetarian Goose, Cuttlefish Ball, Fried Egg and Fried Fish Cake
Served with Cucumber, Pineapple, Onion, Sour Ginger, Century Egg and Home-made Oriental Sauce

Oyster Omelette Live Station

Pan-fried Fresh Oysters in Crispy Batter with Chives and Home-made Chilli

Panggang Live Station

Singapore Rojak served with Assorted Fruits and Vegetables
Toasted Crispy Stuffed Tau Pok served with Cucumber and Carrot
Panggang Crispy You Tiao served with Home-made Rojak Sauce with Peanuts

Popiah Live Station

Hand wrapped Chinese Spring Rolls with Braised Sweet Turnip, Boiled Egg, Bean Sprout, Shrimps, Crushed Peanuts, Crispy Fritters, Garlic Paste, Chilli Paste and Sweet Sauce

Pisang Goreng Corner

Assortment of Banana, Yam and Sweet Potato Fritters

Choice of toppings: Spicy Kicap Manis (Spicy Sweet Soy Sauce), Chocolate Sauce, Condensed Milk, Colourful Chocolate Rice, Chocolate Balls, Ground Peanuts, Cheese

Singapore Laksa

Thick Rice Vermicelli served with Dried Shrimp, Coconut Milk Gravy, Fresh Prawn, Fish Cake and Hard-boiled Egg

Teh Tarik Live Station

Authentic Hot Tea with Milk Foam

Iced Kopi O Gao

Desserts

Ondeh-ondoh Live Station

Pandan Coconut Rice Balls coated with Shredded Coconut

Ice Kacang

Classic Shaved Ice Dessert with Assorted Condiments

Old-school Treats

Iced Gem, Pineapple Jam, Chocolate Wafer, Lemon Puff, Spiral 5-Spice, Small Flying Fish, Butterfly Crackers, Ang Ku Kueh, Mini Taiyaki Cake

Sweet Temptation

Chendol Delice

Berries and Diplomat Cream

Raspberry Mousse with Lychee

Espresso Coffee Mousse

Chocolate Royaltine Mousse

Peanut Butter Chocolate

Mango Mousse with Crumble

Hot Desserts

Signature Bread & Butter Pudding

Orh Nee with Ginkgo Nuts

Hot Pisang Pengat in Green Bean Soup