

Carousel Restaurant

Local Heritage Sample Menu

6 May – 4 June 2019

12pm – 2pm

6.30pm – 9.30pm

Heritage Special (6 in rotation)

Ayam Buah Keluak

Braised Squid in Black Ink Sauce

Grilled Stingray with Sambal and Chincalok

Nonya Chap Chye (Braised Mixed Vegetables)

Singapore Chilli Crab with Golden Mantous

Slow-braised Beef Rendang with Spices

Sotong Panggang (Grilled Squid in Dark Sweet Sauce)

Stir-fried Kang Kong with Cuttlefish

Traditional Malay Ayam Panggang with Spicy Peanut Gravy

Udang Bakar Kichap (Barbecue Marinated Prawns with Spices)

Wok-fried Cereal Prawns with Chilli Padi

Wok-fried Salted Egg Prawns with Chilli Padi

Yam Abacus Seeds (Suan Pan Zi)

Local Delights

Asian Hot Plate

Pan-fried Carrot Cake with Sambal Chilli (Lunch only)

Stir-fried Carrot Cake in Dark Sweet Sauce (Lunch only)

Marinated Baby Lamb served with Vegetables and Biryani (Dinner only)

Traditional Malay Ayam Percik Marinated in Turmeric and Coriander (Dinner only)

Chicken Rice Balls

Poached Tender Chicken, Roast Chicken

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

Gado Gado

Salad with Long Beans, Bean Sprout, Rice cake, Boiled Egg, Shrimp Crackers, Fermented Soya Bean Cake, Boiled Potato, White Cabbage, Spicy Peanut Gravy

Singapore Laksa

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

Singapore Rojak

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

Tandoori Oven (3 in rotation)

Achari Murgh (Chicken Drumlets marinated with Pickling Spices)

Chicken Barrah Kebab (Marinated with Saffron Cream and served with Mint Sauce)

Goan Fish Tikka (Boneless Fish marinated with Lime Seasoning, Mint Sauce and Spices)

Mutton Mirchiwala Kebab (Smashed Mutton with Mixed Vegetables and Indian Spices)

Tandoori Squid (Marinated with Ginger Garlic and Yoghurt)

Catch of the Day (1 in rotation, dinner only)

Whole Baked Stingray with Fresh Balado Chilli Paste

Whole Baked Snapper with Lady Fingers and Assam Pedas

Whole Baked Marinated Sea Bass with Turmeric, Pineapple and Tomato

Kueh Pie Tee Live Station (Dinner only)

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

Popiah Live Station (Dinner only)

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

Tau Pok Panggang (Dinner only)

Grilled Stuffed Tau Pok (Fried Beancurd) with Shredded Cucumber and Fermented Shrimp Sauce

Traditional Satay (Dinner only)

Assorted Chicken, Beef or Mutton Skewers

Served with Cucumbers, Onions, Rice Cakes and Peanut Sauce

Desserts

Kueh Kueh Corner

Kueh Dadar and Ondeh-ondoh Live Station

Assorted Traditional Nonya Kueh

Old-school Biscuits

Iced Gem, Pineapple Jam, Chocolate Wafer, Lemon Puff,
Spiral 5-Spice, Small Flying Fish, Butterfly Crackers

Sweet Temptation

Chendol Delice
Coconut Pudding with Kaya Shooter
Cold Durian Pengan
Durian Chocolate Fudge
Gula Melaka Crème Brulee
Ondeh-ondoh Chocolate Praline

Hot Desserts

Signature Bread & Butter Pudding
Orh Nee with Ginkgo Nuts
Hot Pisang Pengan in Green Bean Soup

Premium Ice-cream Parlor

Special Local Flavours: Salted Egg, Chendol and Mango Lassi

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