

Carousel Restaurant

Lunch & Dinner Sample Menu

Japanese

Spicy Rice Cakes

Shimeji Mushrooms, Onions, Carrots and Rice Cakes in Special Chilli Paste

Japanese Cold Noodles

Japanese Green Tea Noodles served with Soba Sauce, Nori and Spring Onions

Selection of Fresh Sashimi (6 in Rotation)

Fresh Salmon, Yellowfin Tuna, Mungo Ika (Squid), Amaebi (Sweet Shrimp), Tako, Mekajiki (Sword Fish), Tobiko (Flying Fish Roe), Wasabi Ebiko (Prawn Roe)

Weekend Lunch Specials

Tobiko (Flying Fish Roe), Wasabi Ebiko (Prawn Roe)

Weekend Dinner Specials

Amaebi (Sweet Shrimp), Ikura (Salmon Roe)

Appetisers (5 in Rotation)

Thai Asparagus Salad with Roasted Sesame Sauce, Tazukuri (Anchovies), Pumpkin with Green Tea Miso, Onion Salad, Chicken Sesame, Chirashi Sushi and Edamame

Sushi (In Rotation)

Ebi Sushi, Mango Salad Sushi, Ika Sushi, Tako Sushi, Tamago Sushi, Inari Sushi, Chuka Idako Sushi, Chuka Hotate Sushi, Salmon Sushi, Kani Inari Sushi, Tuna Sushi, Ebiko Sushi, Salmon Mayo Sushi and Aburi Cheese Sushi

Maki (In Rotation)

Futomaki, California Maki, Tuna Salad Maki, Aburi Tuna with Carrot Mayo Maki, Otah Maki, Cream Cheese Maki, Kappa Maki, Aburi Cheese Prawn Maki, Soft-shell Crab Maki, Tamago Maki, Kani Maki, Vegetable Maki and Wasabi Mayo with Ebiko Maki

Teppanyaki Live Station

Meat and Seafood Selection

Sliced Beef, Lamb, Boneless Chicken Legs, Fish Fillets, Squid and Clams

Vegetables

Shimeiji, Enoki, Shitake and Oyster Mushrooms, Spinach, Romaine Lettuce, Carrots, Onions, Nira (Chives), Bean sprouts, Baby Kailan, Xiao Bai Chye, Celery, Green Pepper and Chye Sim

Sauce Selection

Garlic Miso, Shoga Yaki Sauce, Black Pepper Sauce and Chilli Crab Sauce

Appetisers and Salads

Seafood Station

Whole Atlantic Salmon served with Chives, Sour Cream and Honey Mustard

Steamed New Zealand Green Mussels and Australian Black Mussels

Steamed Sweet Clams, Pacific White Clams

Half Shell Scallops, Sea Whelks

Steamed Blue Swimming Crabs

Boiled Tiger Prawns and Lobster Claws

Lunch Special

Baby Lobsters

Dinner Specials

Boiled Maine Lobsters and Live Canadian Oysters or Fine de Claires

Black Mussels with Garlic Tomato Coulis

White Clams Aglio e Olio

Alaskan King Crab Legs (*Weekend Only*)

Mezze Station (In Rotation)

Selection of Italian Cold Cuts

Smoked Salmon

Harissa Chickpeas

Assorted Olives

Marinated Sun-dried Tomatoes

Marinated Pimentos

Compound Salads (5 in Rotation)

Marinated Sliced Beetroot, Mixed Fruit Salsa and Dried Figs in Orange Reduction

Thai-style Oyster Mushrooms with Seafood Salad, Thai Chilli Sauce and Calamansi

Spicy Beef Salad with Lemongrass and Coriander

Artichokes with Cottage Cheese and Pickled Cranberry

Thai-spiced Marinated Duck Breast with Mango Coriander Salad

Caprese Salad with Buffalo Mozzarella Cheese and Fresh Roma Tomatoes

Marinated Octopus Slices with Lime and Chilli Padi

Mixed Seafood Salad with Soy Ginger Dressing

Baked Eggplants, Tomatoes, Olives and Garlic Croutons

Grilled Beef with Wakame and Japanese Sesame Dressing

Green Beans and Chicken Salad with Sesame and Coriander

Selection of Halal Cheeses (In Rotation)

Homemade Mixed Fruity Cheese, Multi Grain Cheese, Brie Cheese
Camembert Cheese, Emmental Cheese, St. Paulin Cheese,
Boursin Garlic Cheese, Mimolette Cheese

Served with Ritz, Table Water and Digestive Crackers, and Dried Fruits and Nuts

Seasonal Fruit Platter (6 in Rotation)

Red Watermelon, Honey Pineapple, Honeydew, Cantaloupe,
Hami Melon, Dragon Fruit, Seedless Guava, Green, Black and Red Seedless Grapes,
Rambutan, Red Jambu, Papaya, Persimmon, Longan and Lychee

Mediterranean

Lunch

Glazed Skate Wings with Fennel Cream Sauce
Lamb Stew with Fine Green Beans and Yellow Cherry Tomatoes
Duck Breast with Potato Mousseline and Pomegranate Sauce
Seafood with Garlic and Preserved Lemon in Shellfish Stock
Gratin of Green and Yellow Zucchini with Red Capsicum Puree
Roasted Swede and Carrots with Cumin
Marble Potatoes with Cheese Sauce and Scallions

Hot Plates

Chicken with Root Vegetables Casserole
Roasted Butternut Squash with Garlic and Red Onions
Mushroom Couscous with Cherry Tomatoes

Dinner Specials

Poached Red Snapper with Garden Pea Nage and Tomato Confit
Duck Confit with Almond & Saffron Sauce and Preserved Lemon
Grilled Tiger Prawns and Baby Squid in Cajun Spices with Scallions
Oven-baked Lamb Rump with Ratatouille and Rosemary Jus
Chicken Cassoulet with Mushrooms and Baby Carrots
Roasted Artichokes and Eggplants with Olive Pesto
Potatoes with Cream Cheese and Onions

Hot Plates

Whole Baked Snapper with Pesto in Parchment Paper
Giant Seafood Paella

Soup

Tuscan Bean Soup
Prawn and Mussel Chowder with Croutons

Brazilian Churrasco

Marinated Chicken Legs, Chicken Sausages, Beef Picanha
Boneless Lamb Legs (*Dinner Only*)
Roasted Pineapple and Corn
Dijon Mustard, Tomato Salsa, Mint Sauce, Horseradish and Garlic Aioli

Sauces

BBQ Sauce, Black Pepper Sauce, Chimichurri Sauce, Mushroom Sauce, Rosemary Sauce,
Garlic Cream Sauce and Sweet Tomato Sauce

Live Pasta Station

Choice of Spaghetti, Black Ink Spaghetti, Linguine,
Penne, Fettuccine and Macaroni
Cheese Tortellini or Gnocchi or Cheese Ravioli (*in Rotation for Dinner*)
Lobster Risotto with Truffle or Scallop Risotto with Truffle (*in Rotation for Dinner
on Friday & Saturday*)

Rotisserie

Traditional Slow-roasted O.P Beef Ribs (Weekend Lunch & Daily Dinner)

Asian

Signature Chicken Rice Stall

Poached Corn-fed Chicken, Chinese Spiced Roasted Chicken
Served with Traditional Chicken Rice and Condiments

Laksa Station

Choice of Noodles and Condiments

Lunch Specials

Stir-fried Carrot Cake in Dark Sweet Sauce
Pan-fried Carrot Cake with Sambal Chilli
Crispy Noodles in Superior Broth with Clam and Greens
Steamed Egg Tofu with Minced Chicken, Shallots and Spring Onions
Wok-fried Sand Prawns with Curry Leaves and Chilli Padi
Deep-fried Whole Sea Bass with Fragrant Light Soya Sauce
Pan-fried Chicken Cutlets with Pomelo Sauce
Lou Han Chye with Preserved Beancurd

Dinner Specials

Slow-braised Beef Brisket with Root Vegetables and Sweet Beans
Braised Fragrant Mud Crabs with Aromatic Paste
Wok-fried Sand Prawns with Curry Leaves and Chilli Padi
Deep-fried Whole Sea Bass with Fragrant Light Soya Sauce
Pan-fried Chicken Cutlets with Pomelo Sauce
Lou Han Chye with Preserved Beancurd

Dinner BBQ Highlight

Stingray with Shrimp Sambal and Sambal Vegetables
Chicken Leg with Szechuan Chilli Paste and Sambal Vegetables
Sliced Beef in Black Pepper Sauce and Sambal Vegetables

Hot Pot

Fish Maw Thick Soup with Seafood
Salted Vegetable Duck Soup with Mushrooms

Indian

Tandoori (3 in Rotation)

Goan Fish Tikka

Boneless Fish Marinated with Lime, Mint and Spices

Chicken Barra Kebab

Marinated Chicken in Saffron Cream and Mint

Mutton Mirchi Wala Kebab

Smashed Mutton and Mixed Vegetables with Indian Spices

Vegetables (3 in Rotation)

Baingan Masala

Delicate Blend of Eggplants and Onions

Mixed Vegetables

Carrots, Long Beans and Cauliflowers cooked in Indian Spices

Punjabi Dal

Vegetable Dal with Spices

Kadhai Paneer

Spinach Paste cooked with Cottage Cheese Cubes with Garlic

Panchratna Dal

Vegetable Dal with Spices

Shimla Mirch Aloo Jeera

Potato Cubes and Peppers cooked in Indian Spices

Bhindi Masala

Delicate Blend of Ladies' Fingers and Onions

Chana Masala

Chickpeas cooked with Indian Spices

Exotic Seafood (1 in Rotation)

Goan Fish Curry

Boneless Fish cooked in Special Indian Herbs

Squid Chatpata

Squid braised with Onions, Tomatoes and Spices

Prawn Jalfrezi

Deshelled Prawns cooked in Medium-Spicy Gravy

Meat (1 in Rotation)

Mutton Rogan Josh

Mutton Curry with Garlic, Ginger and Spices

Mutton Vindaloo

Mutton Cubes marinated in Indian Spices

Murgh Makhani Masala

Braised Chicken with Onions and Tomato Fenugreek Sauce

Basmati Rice (1 in Rotation)

Kashmiri Pulao

Basmati Rice with Spices and Dried Fruits

Sultana Pulao

Cumin Seeds and Basmati Rice

Shakahari Biryani

Basmati Rice with Mixed Vegetables

Selection of Naan Bread and Indian Chutney

Desserts

Carousetopia (6 in Rotation)

Chendol Gateaux

Pistachio Financier with Raspberry Passion Fruit

Snail Meringue with Citrus Filling

Cheese Brownie

Coconut Pandan Gateaux

Double Chocolate Coffee Gateaux

Chocolate Lollipops

Salted Gula Melaka with Cheese Frosting

Red Velvet

Mango Passion and Coconut Gateaux

Strawberry Napoleon

Cheese Cake Rhapsody

Chocolate Magnum

Rocky Road Pralines

Crème Bruleè

Assorted Macarons

Mini Pots: Chocolate, Raspberries, Mango, Green Tea and Coffee

Garden Desserts (6 in Rotation)

Carrot and Coriander Cake

Corn and Coconut Gateaux

Parsnip and Mixed Fruit Cake

Zucchini and Cheddar Cheese Cake

Beetroot and Chocolate Cake

Pumpkin Tart

Avocado and Gula Melaka Cake
Asparagus and Sun-dried Tomato Cake
Wasabi Cheese Cake

Hot Desserts (2 in Rotation)

Bread and Butter Pudding with Vanilla Sauce
Chocolate Lava Pudding
Hot Cheese Soufflé with Mixed Berries
Hot Walnut Banana Crumble

Local Desserts

Hot Yam Paste
Green Bean Soup with Rice Dumplings

Premium Ice-cream Parlor (7 in Rotation)

Berries Yoghurt, Mango Yoghurt, Lemon Thyme, Raspberry Milk, Salted Egg Yolk,
Fresh Coconut, Matcha Adzuki, Kaya Toast, Chendol, Chocolate Mint,
Chocolate Hazelnut, Vanilla Cashew and Thai Milk Tea

Chocolate Fountain

Flavoured Chocolate Fountain with 10 Condiments

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