

Carousel Restaurant

Lunch & Dinner Sample Menu

Japanese

Tteppanyaki Tteokbokki (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)

Sushi (In Rotation)

Ebi Sushi, Mango Salad Sushi, Tako Sushi, Tamago Sushi, Inari Sushi, Chuka Idako Sushi, Chuka Hotate Sushi, Salmon Sushi, Kani Inari Sushi, Tuna Sushi, Ebiko Sushi, Wasabi Ebiko Sushi, Salmon Mayo Sushi, Tai Sushi and Hokkigai Sushi

Maki (In Rotation)

Futomaki, California Maki, Tuna Salad Maki, Anoriko Tuna Maki, Otah Maki, Cream Cheese Maki, Soft-shell Crab Maki, Tamago Maki and Kani Maki

Tteppanyaki Live Station

Meat and Poultry Selection and Garlic Fried Rice

Sliced Beef, Lamb and Boneless Chicken Legs,

Vegetables

Shimeiji, Enoki 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

Shoga Yaki Sauce, Black Pepper Sauce, Teriyaki 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, Half Shell Scallops
Boiled Tiger Prawns, Pacific White Clams
Steamed Blue Swimming Crabs

Lunch Special

Baby Lobsters and Sea Whelks

Dinner Specials

Live Canadian Oysters, Fine de Claires and Sakoshi Bay Japanese Oysters
Boiled Maine Lobsters
Alaskan King Crab Legs, Steamed Snow Crab Legs and Prawns (*Weekend Only*)
Served with Condiments

Mezze Station (In Rotation)

Selection of Italian Cold Cuts
Smoked Salmon, Cured Salmon and Smoked Mackerel
Baba Ganoush, Hummus, Tzatziki, Black Olive Tapenade, Guacamole
Served with Fried Tortillas, Plain Pita Bread and Herbed Pita Bread
Assorted Olives, Marinated Sun-dried Tomatoes and Marinated Pimentos

Salads (5 in Rotation)

Thai Seafood Salad with Caramelised Pumpkin and Sunflower Seeds
Prawns with Mango Salsa and Curry Vinaigrette
Roasted Champignon Mushrooms, Chestnuts and Celery Salad
Turkish-style Grilled Eggplants with Garlic Yoghurt
Marinated Octopus Slices with Lime and Tamarind
Calamari and Olives with Basil Pesto
Poached Chicken with Mixed Fruit Salsa
Marinated Seared Tuna with Avocado, Tomatoes and Asparagus

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, Longans and Lychees

Mediterranean

Lunch

Glazed Skate Wings with Cherry Tomatoes, Capers, Lemon and Romesco Sauce
Saltimbocca — Pan-fried Turley Cutlets with Sage and Beef Bacon
Pollo en Pepitoria — Braised Chicken with Saffron Sauce
Stir-fried Seafood with Fennel and Preserved Lemons in Shellfish Stock
Grilled Eggplants with Artichokes, Garlic Confit and Silver Onions
Poached Vegetables with Andalusian Spices
Roasted Marble Potatoes with Cream Cheese

Hot Plates

Mixed Stew with Vegetables
Roasted Pumpkins with Chestnuts and Walnuts
Mushroom and Onion Herbed Omelette

Dinner Specials

Glazed Skate Wings with Cherry Tomatoes, Capers, Lemon and Romesco Sauce
Pollo en Pepitoria — Braised Chicken with Saffron Sauce
Roasted Lamb Rump with Vegetables and Peppermint Jus
Sultan's Delight — Beef Hünkar Beğendi
Sautéed Prawns and Octopus with Spices and Couscous
Poached Vegetable with Andalusian Spices
Roasted Marble Potatoes with Cream Cheese

Hot Plates

Giant Seafood Paella
Whole Baked Snapper with Pesto and Potatoes
Macaroni Gratin with Spinach and Mushrooms

Soup

Crema de Marisco — Crab and Prawn Cream Soup
Ezogelin Çorbası — Turkish Lentil Soup

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*)
Served with Pesto Cream, Mushroom Cream, Carbonara,
Spicy Aglio Olio, Pesto, Bolognese or Marinara sauce

Weekend Special (*in Rotation for Dinner on Friday & Saturday*)

Lobster Risotto with Truffle or Scallop Risotto with Truffle

Rotisserie

Traditional Slow-roasted O.P Beef Ribs
(*in Rotation for Dinner on Friday & Saturday*)

Asian

Signature Chicken Rice Stall

Poached Corn-fed Chicken, Golden 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
Hong Kong-style Stir-fried Noodles with Seafood
Seafood Dumplings with Black Vinegar and Chilli Oil
Wok-fried Prawns with Spicy XO Dried Scallop Sauce
Wok-fried Sea Bass Cubes with Spicy Sauce
Emperor Herbal Duck
Stir-fried French Beans with Pickled Olive Leaves and Chicken Floss

Dinner Specials

Wok-fried Crabs in Black Pepper Sauce
Braised Lamb Shank in Herbal Broth
Wok-fried Prawns with Spicy XO Dried Scallop Sauce
Wok-fried Sea Bass Cubes with Spicy Sauce
Emperor Herbal Duck
Stir-fried French Beans with Pickled Olive Leaves and Chicken Floss

Dinner BBQ Highlight

Crispy White Bait with Special Sauce and Sambal Vegetables
Grilled Sambal Squid with Winged Beans and Sambal Vegetables
Sliced Beef in Black Pepper Sauce and Sambal Vegetables

Hot Pot

Ginseng Herbal Chicken Broth
Ma Po Tofu and Crab Meat Soup

Indian

Tandoori (3 in Rotation)

Tandoori Squid

Squid marinated with Ginger, Garlic and Yoghurt

Achari Murgh

Chicken marinated with Pickling Spices

Mutton Seekh Kebab

Minced Mutton with a Melange of Herbs and Spices

Basil Ka Macchi Tikka

Red Snapper marinated with Ginger, Garlic, Yoghurt and Fresh Basil

Lahori Chicken Tikka

Spicy Cumin and Clove-marinated Chicken Breast

Vegetables (3 in Rotation)

Punjabi Dal Tadka

Pigeon Lentils with Onions and Tomatoes, tempered with Dried Red Chillies and Asafoetida

Paneer Lababdar

Cottage Cheese simmered in Tomato Puree and Spices with Capsicum

Bagara Baingan

Eggplant with Mustard Seeds and Fresh Curry Leaves

Kumbh Methi Mutter

Button Mushrooms, Green Peas and Fenugreek Leaves with Onion-Tomato Gravy

Bhindi do Pyaza

Ladies' Fingers simmered in Amchoor, Onions Chilli, Tomatoes and Asafoetida

Khumb Hara Dhania

Button and Portabella Mushrooms tossed with Coriander Leaf Pesto, Onions and Spices

Methi Pakoda Kadhi

Yoghurt Curry with Chickpea Flour Dumplings

Exotic Seafood (1 in Rotation)

Madras Fish Curry

Boneless Fish Cubes in a Curry and Tamarind Gravy

Indian Curry Crab

Mud Crab braised in Aromatic Curry Sauce

Prawn Sofia

Prawns marinated in Ginger, Yoghurt and Spices

Meat (1 in Rotation)

Goan Fish Curry

Boneless Fish cooked in Special Indian Herbs

Squid Chatpata

Squid cooked with Onions, Tomatoes and Spices

Seafood Jalfrezi

Mixed Seafood cooked in Spicy Gravy

Basmati Rice (1 in Rotation)

Saffron Ka Pulao with Peas

Indian Basmati Rice cooked with Green Peas and Saffron

Zafrani Veg Biryani

Basmati Rice with Mixed Vegetable and Fragrant Spices

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