

Carousel Restaurant

Lunch & Dinner Sample Menu

Japanese

Teppanyaki 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, Amaebi (Sweet Shrimp), Tako, Mekajiki (Sword Fish),
Tobiko (Flying Fish Roe), Wasabi Ebiko (Prawn Roe)

Weekend Lunch Specials

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

Weekend Dinner Special

Amaebi (Sweet Shrimp)

Appetisers (5 in Rotation)

Tazukuri (Candied Dried Sardines), Sakana Mentai Tofu, Pumpkin with Sesame Sauce,
Edamame, Horenso (Spinach) with Sesame Sauce, Onions with Shoga Yaki Sauce
and Okra Ohitashi (Japanese Okra Salad)

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 and Aburi Cheese Sushi

Maki (In Rotation)

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

Teppanyaki Live Station

Meat, Poultry and Seafood Selection and Garlic Fried Rice
Sliced Beef, Lamb, Boneless Chicken Legs, Squids and Mussels

Vegetables

Shimeiji, Enoki and Oyster Mushrooms, Spinach, Romaine Lettuce, Onions,
Carrots, Chives, Broccoli, Bean Sprouts, Xiao Bai Chye, Red Peppers,
Chye Sim and Korean Glass Noodles

Sauce Selection

Minced Chicken Miso, Shoga Yaki Sauce, Black Pepper Sauce
and Black Bean Paste with Kimchi 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 (Chilled)
Steamed Sweet Clams (Chilled), Half Shell Scallops
Boiled Tiger Prawns, Pacific White Clams

Lunch Special

Slipper Lobsters and Sea Whelks

Dinner Specials

Live Canadian Oysters and Sakoshi Bay Japanese Oysters
Boiled Maine Lobsters
Steamed Snow Crab Legs

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)

Smoked Duck Breast with Asian Spiced Couscous and Orange Dressing
Mixed Seafood Capellini Pasta Salad with Soy Ginger Dressing
Grilled Sumac-crusted Sea Bass with Celeriac Remoulade
Roasted Pesto Chicken with Quinoa Salad
Sesame Tuna Tataki with Miso Ginger Dressing
Broccoli Salad with Raisins and Feta Cheese
Caprese Salad (Tomatoes with Mozzarella Cheese and Basil)
Thai Beef Salad with Glass Noodles and Homegrown Mint Leaves
Old-fashioned Baby Potato Salad, Beef Bacon Crisps and Sour Cream
Roasted Beetroot with Feta Cheese Salad

Selection of Halal Cheeses (3 in Rotation)

Homemade Mixed Fruity Cheese and Multi Grain Cheese, Miso Seaweed Cheese, Charcoal
Cheese and Sumac and Pistachio 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,

Mediterranean

Lunch Menu

Grilled Sea Bass Fillets with Citrus Beurre Blanc
Lamb Stew with Fine Green Beans and Yellow Cherry Tomatoes
Chicken Cassoulet with Mixed Beans and Sausages
Prawns and Clams a la Aglio Olio
Squash and Zucchini Gratin with Red Capsicum Puree
Roasted Swede and Carrots with Cumin
Roasted Marble Potatoes with Cheese Sauce and Scallions

Lunch Hot Plates Menu

Beef and Root Vegetables Casserole
Provencal Swiss Chard Omelette
Mushroom Couscous with Cherry Tomatoes

Dinner Menu

Grilled Sea Bass with Lemon Butter Sauce, Olives and Sun-dried Tomatoes
Lamb Osso Bucco with Olives and Silver Onions
Home-smoked Beef Brisket with Sesame Orange Glaze and Sauerkraut
Chicken Cassoulet with Mixed Beans and Sausages
Prawns and Clams a la Aglio Olio
Roasted Swede and Carrots with Cumin
Roasted Marble Potatoes with Cheese Sauce and Scallions

Hot Plates Menu

Baked Whole Snapper with Pesto, Mushrooms and Vegetables
Baked Rice with Sausages or Seafood Paella
or Spinach with Mushroom Cheese Gratin (In Rotation)

Weekday Special – Rotisserie

Traditional Roast Chicken with Chermoula or Black Pepper Chicken (In Rotation)
Slow-roasted Leg of Lamb (Lunch)
Oven-roasted Beef Striploin (Dinner)

Weekday Dinner Special – Shovaslaki

Middle Eastern Chicken Kebabs with Pita Bread or Tortillas
Served with Shredded Lettuce, Onions, Tomatoes and Mayonnaise

Soup Menu

Chicken Soup with Barley
Cream of Potato with Mushroom

Weekend Dinner Special – *Brazilian Churrasco*

Marinated Chicken Legs, Boneless Leg of Lambs, Beef Picanha
Chicken Sausages (*Dinner Special*)
Roasted Pineapple, Corn and Vegetables

Served with Dijon Mustard, Tomato Salsa, Mint Sauce, Horseradish, Garlic Aioli
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, Angel Hair Pasta, Bow Tie Pasta and Macaroni
Cheese Tortellini or Gnocchi or Cheese Ravioli (*Dinner Special, 1 in Rotation*)
Served with Pesto Cream, Mushroom Cream, Carbonara, Pumpkin Cream,
Spicy Aglio Olio, Pesto, Bolognese or Marinara sauce

Weekend Dinner Special (in Rotation)

Lobster Risotto with Truffle
Scallop Risotto with Truffle

Asian

Laksa Station

Choice of Noodles and Condiments

Signature Chicken Rice Stall

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

Lunch Menu

Thai-style Red Curry Duck with Lime Leaves
Baked Red Snapper with a Nyonya Chilli Glaze
Wok-fried Prawns with Black Pepper Glaze
Stir-fried Glass Noodles with Szechuan Spices
Thai-style Wok-fried Asparagus with Mushrooms in Oyster Sauce

Lunch Specials

Stir-fried Carrot Cake in Dark Sweet Sauce
Pan-fried Carrot Cake with Sambal Chilli

Dinner Menu

Singapore Chilli Crab with Crispy Buns
Braised Beef Shank with Spicy and Sour Sauce
Wok-fried Prawns with Black Pepper Glaze
Steamed Chicken Legs with Oriental Sauce
Baked Red Snapper with Nyona Chilli Glaze
Thai-style Wok-fried Asparagus with Mushrooms in Oyster Sauce

Dinner Special

Fragrant Hot Pot with Lotus Root, Glass Noodles, Beancurd Skin and Condiments

Asian Hot Plates

BBQ Beef Slices with Spicy Thai Sauce
Served with Sambal Green Vegetable

Hot Pot

Szechuan White Fungus Mala Soup
Slow-boiled Bearded-tooth Mushrooms with Chicken

Indian

Tandoori

Goan Fish Tikka

Boneless Fish Marinated with Lime, Mint and Spices

Chicken Barrah Kebab

Marinated Chicken in Saffron Cream and Mint

Mutton Mirchiwala Kebab

Smashed Mutton with Mixed Vegetables and Indian Spices

Vegetables (3 in Rotation)

Baingan Masala

Delicate Blend of Long Beans and Onions

Mixed Vegetables

Carrots, Long Beans and Cauliflowers in Indian Spices

Punjabi Dal

Vegetables Dal with Spices

Kadai Paneer

Spinach Paste cooked with Cottage Cheese Cubes and Garlic

Dal Pachranga

Yellow Dal cooked with Fragrant Spices

Shimla Mirch Aloo Jeera

Stir-fried Potatoes with Peppers

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

Minced Mutton Marinated with Garlic, Ginger and Spices

Mutton Vindaloo

Mutton Cubes Marinated in Indian Spices

Murgh Makhan Masala (Butter Chicken)

Braised Chicken with Onions, Tomatoes and Fenugreek Sauce

Basmati Rice (1 in Rotation)

Kashmiri Pulao

Basmati Rice with Dried Fruits and Fruits

Sultana Pulao

Basmati Rice with Sultanas

Shakahari Biryani

Basmati Rice with Mixed Vegetables

Selection of Naan Bread and Indian Chutney

Desserts

Carousetopia (6 in Rotation)

Corn and Coconut Gateaux

Pistachio Financier with Raspberry Passion Fruit

Berries Frangipane Chocolate Gateaux

Coconut Pandan Gateaux

Snail Meringues with Fruit

Double Chocolate Coffee Gateaux

Black Forest Cake

Double Chocolate Mousse with Rice Pudding

Wonderland Lemon Meringue Tart

Cheese Brownie

Coconut Pandan Gateaux

Chocolate Lollipops

Salted Gula Melaka with Cheese Frosting

Earl Grey Chocolate Gateaux

Espresso Coffee Rhapsody

Chocolate Mousse Gateaux

Mini Coloured Profiteroles

Rocky Road Chocolate Bar

Mango Passion and Coconut Gateaux

Strawberry Napoleon

Mini Eclairs

Red Velvet

Crème Bruleè

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

Garden Desserts (6 in Rotation)

Carrot and Coriander Cake
Parsnip and Mixed Fruit Cake
Zucchini and Cheddar Cheese Cake
Beetroot and Chocolate Cake
Pumpkin Tart
Asparagus and Sun-dried Tomato Cake
Beetroot Cheese Tart

Hot Desserts (2 in Rotation)

Bread and Butter Pudding with Vanilla Sauce
Chocolate Lava Pudding
Coconut with Mixed Berries Pudding
Hazelnut Pudding

Local Desserts

Hot Yam Paste
Green Bean Soup with Rice Dumplings

Premium Ice-cream Parlor

Berries Yoghurt, Raspberry Milk, Double Chocolate, Vanilla Cashew,
Thai Milk Tea and Peanut Butter

Chocolate Fountain

Flavoured Chocolate Fountain with 10 Condiments

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