

# Carousel Restaurant

## ASEAN Favourites Menu Highlights

24 April – 23 May 2020

6.30pm – 9.30pm

### Singapore Rojak

Sweet Turnips, Pineapples Cucumbers, Apples, Green Mango, Bean Sprouts, Fried Beancurd (Tau Pok), Fried Dough Fritters (You Tiao), Rojak Sauce with Ground Peanuts

### Indonesian Gado Gado

Long Beans, Bean Sprouts, Compressed Rice Cakes (Lontong), Boiled Eggs, Shrimp Crackers, Fermented Soy Bean Cake, Boiled Potatoes, White Cabbage, Spicy Peanut Gravy

### Salads (6 in Rotation)

#### Tam Farang

Spicy Fresh Guava Salad with Prawns and Cashews (Thailand)

#### Goi Cuon

Vietnamese Spring Rolls (Vietnam)

#### Yam Ma Kraw You Goong

Spicy Grilled Green Eggplant Salad with Shrimps and Boiled Eggs (Thailand)

#### Yam Takhrai Talay

Spicy Lemongrass Salad with Mixed Seafood (Thailand)

#### Beef Laap

Minced Beef Salad with Chilli, Garlic, Onions and Mint (Laos)

#### Nhoam Kroch Thlong

Pomelo Salad (Cambodia)

#### Lrab Gai Mueang

Northern Thai-Style Spicy Minced Chicken Salad (Thai)

#### Tam Mak Hoong

Spicy Green Papaya Salad (Laos)

#### Som Tam

Papaya Salad with Prawns (Thailand)

### Mediterranean

#### Kare-kare

Slow-braised Oxtail with Vegetables in a Savoury Peanut Sauce (Philippines)

#### Chicken Adobo

Traditional Chicken Stew in Spicy Black Pepper Vinegar Sauce (Philippines)

#### Fish Amok

Traditional Cambodian Fish Curry (Cambodia)

#### Hot Pot

Traditional Filipino Stew of Seafood and Vegetables (Philippines)

#### Catch of the Day (1 in Rotation)

Baked Whole Stingray with Balado Fresh Chilli Paste

Baked Whole Snapper with Ladies' Fingers and Assam Pedas

Baked Whole Marinated Sea Bass with Turmeric, Pineapples and Tomatoes

### Asian

#### Gaeng Massaman Nuea

Beef in Rich Massaman Curry with Potatoes (Thailand)

#### Mala Hin

Stir-fried Morning Glory in Spicy Bean Paste (Myanmar)

#### Ikan Merah Masak Lemak Serai

Red Snapper in Lemongrass Curry (Indonesia)

#### Udang Masak Sambal Hijau

Prawn in Green Chilli Paste (Indonesia)

#### Honey-glazed Chicken

Wok-fried Honey-glazed Chicken Cubes (Singapore)

#### Ketam Lada Hitam

Stir-fried Black Pepper Crabs (Brunei)

#### Singapore Chicken Rice

Poached Corn-fed Chicken, Roasted Chicken

Served with Traditional Chicken Rice with Homemade Chili and Ginger Sauce

### Noodles

#### Singapore Laksa

Thick Rice Vermicelli served with Dried Shrimps and Coconut Milk Gravy

#### Vietnamese Bun Cha

Rice Noodles with Marinated BBQ Chicken, Peanuts, Spring Onions and Fish Sauce

### **Malaysian Traditional Satay Corner**

Assorted Chicken Satay, Mutton Satay and Beef Satay  
Served with Rice Dumplings (Ketupat), Cucumbers, Onions and Peanut Gravy

### **Hot Pot**

Duck Meat Broth with Shredded Fish Maw, Assorted Mushrooms,  
Ginger and Bamboo Shoots

### **Sweet Temptations**

Chendol Delice (Singapore)  
Gula Melaka Crème Brulee (Malaysia)  
Ondeh Ondeh Chocolate Lollipops (Malaysia)  
Cold Durian Pengan (Singapore)  
Buko Pandan Pandan Jelly with Young Coconut and Sago (Philippines)  
Leche Flan Caramel Pudding (Philippines)

### **Thai Odyssey**

Khao Niew Mamuang Mango Sticky Rice  
Fak Thong Sangkhaya Thai Coconut and Pumpkin Custard  
Lod Chong Rice Dumplings in Iced Coconut Milk  
Sa Khoo Peak Boiled Sago with Taro  
Khanom Chan Thai Layer Cake  
Kanom Kluay Banana Rice Cake  
Tub Tim Krob Syrup-coated Water Chestnuts in Coconut Milk

### **Malaysian Kueh Corner**

Live cooking station for Kueh Dadar (Sweet Coconut Pancake) and Ondeh Ondeh  
Assorted Traditional Nyonya Kueh

### **Hot Desserts**

Signature Bread & Butter Pudding  
Orh Nee Sweet Yam Paste with Ginko Nuts (Singapore)  
Pengan Pisang Coconuts and Bananas in Green Bean Soup (Malaysia)

### **Premium Ice-cream Parlor**

Coconut, Chendol and Thai Milk Tea Ice-cream

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