

Carousel Restaurant

Dinner Sample Menu

Carousel Extravaganza

Carousel Seafood Galore

Maine Lobster, Half Shell Scallops
Boiled Tiger Prawns, Snow Queen Crab
Australian Black Mussel and Clams

Fresh Sashimi Platter

Fresh Salmon, Tuna and Tako with Tobiko (Flying Fish Roe)
Weekend Special: Amaebi (Sweet Shrimps)

Sushi & Maki Platter

Salmon Aburi, Kani Inari, Chuka Idako Sushi
Otah & Soft-shell Crab Maki
Weekend Special: Lobster Inari

Mezze Platter

Mini Tapas, Crispy Tortilla with Hummus

Appetisers and Salads

Live Oysters

Canadian Oysters with Lemon Wedges

Compound Salads

Caesar Salad with Herb Croutons
Garden Greens with Raspberry Vinaigrette

Cheese Platter

Homemade Mixed Fruity Cheese,
Camembert Cheese, Emmental Cheese, Saint-Paulin Cheese,
Served with Water Crackers and Dried Fruits and Nuts

Mediterranean

Cream of Mushroom Soup with Truffle Oil

Grilled Red Snapper with Vegetable Medley, Orange Beurre Blanc
Lamb Osso Bucco with Truffle Mash
Seafood Bouillabaisse with Leek and Celery
Confit of Duck Leg with Roasted Root Vegetables

Rotisserie

Traditional Roast Chermoula Chicken

Carving Wagon

Slow-roasted Prime Ribs
Served with Jacket Potato, Sour Cream and Beef Bacon

Italiano

Risotto

Seafood Risotto with Truffle

Pasta

Spaghetti Bolognese

Linguine Carbonara

Vegetarian Penne with Mushrooms

Fusilli Aglio Olio

Indian Tandoor

Mutton Mirchiwala Kebab – Smashed Mutton with Herbs and Spices

Tandoor Chicken – Marinated Chicken Cubes with Spices and Yoghurt

Murgh Makhan Masala served with Biryani Rice

Paneer and Bhindi do Pyaza served with Naan Bread

Japanese Teppanyaki

Teppan Beef with Black Pepper Sauce

Teppan Prawn with Garlic Shogayaki

Teppan Mussels with Chilli Crab Sauce

Weekend Special: Teppan Salmon with Royal Sauce

All served with Seasonal Vegetables and Mushrooms

Asian Menu

Seafood Fish Maw Soup with Black Vinegar

Singapore Chilli Crab with Crispy Buns

Herbal Prawns with Wolfberries

Honey Rock Sugar-glazed Deep-fried Seabass Cubes

Wok-fried Broccoli with Braised Mushrooms

Local Delights

Chicken Satay

Served with Peanut Sauce and Condiments

Signature Chicken Rice

Poached Corn-fed Chicken

Chinese Spiced Roasted Chicken

Served with Traditional Chicken Rice and Condiments

Singapore Baby Lobster Laksa

Thick Rice Vermicelli served with Dried Shrimps and Coconut Milk Gravy,

Baby Lobster, Fish Cakes, Hard-boiled Egg and Bean Sprouts

Sweet Temptations

Carousel Candy Cart (Gueridon Service) (6 in Rotating Cart)
Mini Magnum
Fruity Snail Meringue
Black Forest Cake
Wonderland Lemon Meringue Tart
Mini Colored Profiteroles
Rocky Road Chocolate Bar
Crème Brûlée
Macarons

Dessert Garden

Beetroot and Chocolate Cake
Pumpkin Tart
Corn and Coconut Gateaux

Hot Desserts

Bread and Butter Pudding with Vanilla Sauce
Chocolate Lava Pudding
Hot Green Bean Soup with Sago and Sweet Potatoes

Waffles

Chendol Ice-cream, Salted Gula Melaka Sauce
Double Chocolate Ice-cream, Chocolate Sauce and Almond Nibs
Vanilla Ice-cream, Berry Coulis

Seasonal Fruit Platters

Red Watermelon, Honey Pineapple, Hami Melon,
Dragon Fruit, Seedless Grapes

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