

# Carousel Restaurant

## Lunch Sample Menu

### *Carousel Extravaganza*

#### Seafood Galore

Baby Lobsters, Half Shell Scallops

Boiled Tiger Prawns, Lobster Claws

Australian Black Mussels and Sea Whelks

Weekend Special: Hot Steamed Prawns in a Bamboo Basket

### Fresh Sashimi Platter

Fresh Salmon, Tuna and Taco with Tobiko (Flying Fish Roe)

Weekend Special: Ikura (Salmon Roe)

### Sushi & Maki Platter

Tamago, Inari, Chuka Idako Sushi

Otah & Aburi Cheese Prawn Maki

Weekend Special: Lobster Inari

### Mezze Platter

Mini Tapas, Crispy Tortilla with Hummus

### *Appetisers and Salads*

#### 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

Pan-fried Seabass with Semi-dried Tomatoes, Fine Tomatoes and Saffron Cream

BBQ Braised Beef Brisket with Roasted Vegetables

Pan-seared Black Pepper-crust Duck Breast, Potato Mousseline and Pomegranate Reduction

Grilled Marinated Octopus with Couscous

### *Rotisserie*

Traditional Roast Chermoula Chicken

Slow-baked Leg of Lamb

**Italiano**

**Risotto**

Wild Mushroom Risotto

**Pasta**

Spaghetti Bolognese

Linguine Carbonara

Vegetarian Penne with Mushrooms

Fusilli Aglio Olio

**Indian Tandoor**

Mutton Mirchiwala Kebab – Smashed Mutton with Herbs and Spices

Lahori Chicken Tikka – Marinated Chicken Cubes with Spices

Murgh Makhani Masala served with Biryani Rice

Paneer and Bhindi do Pyaza served with Naan Bread

**Japanese Teppanyaki**

Teppan Lamb with Black Pepper Sauce

Teppan Boneless Chicken Leg with Garlic Miso

Weekend Special: Teppan Salmon with Royal Sauce

All served with Seasonal Vegetables and Mushrooms

**Asian**

Seafood Fish Maw Soup with Black Vinegar

Braised Ee Fu Noodles with Scallop XO Sauce

Herbal Prawns with Wolfberries

Deep-fried Prawn Paste Chicken Cubes

Steamed Red Snapper with Spicy Black Bean Sauce

Braised Nonya Chap Chye

**Local Delights**

Signature Chicken Rice

Poached Corn-fed Chicken

Chinese Spiced Roasted Chicken

Served with Traditional Chicken Rice and Condiments

**Singapore Laksa**

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

Fresh Prawns, Fish Cakes, Hard-boiled Egg

**Sweet Temptations**

Carousel Candy Cart (Gueridon Service) (6 in Rotation)

Mini Magnum

Fruity Snail Meringue

Black Forest Cake

Wonderland Lemon Meringue Tart

Mini Colored Profiteroles

Rocky Road Chocolate Bar

Crème Brûlée

**Dessert Garden**

Beetroot and Chocolate Cake  
Pumpkin Tart  
Corn and Coconut Gateaux

**Hot Dessert**

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*