

Carousel Restaurant

Dinner Sample Menu

Carousel Seafood Galore

Maine Lobsters, Half Shell Scallops
Boiled Tiger Prawns, Lobster Claws
Australian Black Mussels, New Zealand Green Mussels
Sweet Clams and Pacific White Clams

Seafood Station

Whole Atlantic Salmon served with Chives, Sour Cream and Honey Mustard
Live Canadian Oysters, Sakoshi Bay Japanese Oyster
Weekend Special: Hot Steamed Prawns in a Bamboo Basket

Singapore Rojak

Sweet Turnips, Pineapple, Cucumber, Apple, Green Mango, Beansprouts,
Tau Pok (Fried Beancurd), You Tiao (Fried Dough Fritters), Rojak Sauce with Ground Peanuts

Gado Gado

Long Beans, Bean Sprouts, Lontong Rice (Rice Cakes), Boiled Egg, Shrimp Crackers,
Tempeh (Fermented Soya Bean Cake), Boiled Potato, White Cabbage with Spicy Peanut Gravy

Cheese Selection (3 on Rotation)

Homemade Mixed Fruity Cheese, Multi-grain Cheese,
Miso Seaweed Cheese, Charcoal Cheese, or Sumac and Pistachio Cheese

Served with Water Crackers, Dried Fruits and Nuts

Compound Salads (4 on Rotation)

Smoked Duck Breast with Asian-spiced Couscous and Orange Dressing
Mixed Seafood Capellini Salad with Soy Ginger Dressing
Grilled Sumac-crusted Sea Bass with Celeriac Remoulade
Roasted Pesto Chicken with Quinoa Salad
Sesame-crusted Tuna Tataki with Miso Ginger Dressing
Broccoli Salad with Raisins and Feta Cheese
Caprese Salad – Mozzarella with Tomato and Pesto
Thai Beef Salad with Glass Noodles and Home-grown Mint Leaves
Old Fashioned Baby Potato Salad served with Beef Bacon Crisps and Sour Cream
Roasted Beetroot with Feta Cheese Salad

Japanese

Fresh Sashimi

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

Sushi & Maki

Tamago, Inari, Chuka Idako Sushi
Otah & Aburi Cheese Prawn Maki
Tuna Maki and Vegetable Maki
Weekend Special: Lobster Inari, Amaebi (Sweet Shrimps)

Tteokbokki (Spicy Rice Cakes)

Korean Rice Cakes, Shimeji Mushrooms, Onion and Carrot Slices served with Chilli Paste

Japanese Cold Noodles

Japanese Green Tea Noodles served with Soba Sauce, Nori (Seaweed) and Spring Onions

Teppanyaki

Sliced Beef, Lamb, Boneless Chicken Leg, Mussels,
Dou Miao (Pea Shoots), Shimeji Mushrooms, Enoki Mushrooms, Oyster Mushrooms, Shanghai Greens
Weekend Special: Prawns

Served with Choice of Sauce: Miso Yaki, Shogayaki, Black Pepper or Chilli Crab

Mediterranean

Hot Plates

Whole Baked Snapper with Pesto, Mushrooms and Vegetables
Lamb Stew with Olives and Silver Onions
Turkish Braised Beef with Root Vegetables
Chicken Cassoulet with Mixed Beans and Sausages

Soup

Chicken Barley Soup
Potato Mushroom Soup

Rotisserie (Weekday Special)

Oven-roasted Beef Sirloin
Chermoula Roasted Chicken, Roasted Black Pepper Chicken (on rotation)

Rotisserie (Weekend Special)

Slow-baked Grass-fed Beef Prime Ribs
Truffled Lobster Risotto

Served with Choice of Sauce: BBQ, Black Pepper or Mushroom

Tandoori Chicken Kebab

Served with Shredded Lettuce, Onion and Tomato Slices and Mayonnaise in Pita Bread

Pasta (3 on Rotation)

Pasta Options: Spaghetti, Squid Ink Spaghetti, Linguine, Penne and Cheese Tortellini
Sauce Options: Pesto Cream, Mushroom Cream, Carbonara, Aglio Olio,
Pesto, Bolognese and Marinara Sauce

**Indian
Tandoori**

Goan Fish Tikka – Boneless Fish marinated in Lime, Mint and Spices
Chicken Barrah Kebab – Chicken marinated in Saffron Cream and Mint
Mutton Mirchiwala Kebab – Smashed Mutton with Herbs and Spices

Vegetables (3 on Rotation)

Barbatti Masala – Long Bean and Onion Masala
Mixed Vegetables – Carrots, Long Beans and Cauliflowers cooked in Indian Spices
Punjabi Dal – Vegetable Dal with Spices
Palak Paneer – Spinach with Indian Cottage Cheese and Garlic
Dal Pachranga – Five Lentil Dal with Fragrant Spices
Aloo Gobi Shimla Mirch Sabzi – Potato Cubes and Cauliflowers cooked in Indian Spices
Bhindi Masala – Ladies' Fingers and Onion Masala
Chana Masala – Chickpeas cooked in Indian Spices

Seafood (1 on Rotation)

Goan Fish Curry – Boneless Fish cooked in Special Indian Herbs
Squid Chatpata – Squid braised in Onions, Tomatoes and Spices
Prawn Jalfrezi – Deshelled Prawns cooked in Medium Spicy Gravy

Meat (1 on Rotation)

Mutton Rogan Josh – Mutton braised in Garlic, Ginger and Spices
Mutton Vindaloo – Mutton Cubes marinated in Vinegar and Indian Spices
Murgh Makhan Masala – Chicken Curry in a Spiced Onion, Tomato and Fenugreek Sauce

Basmati Rice (1 on Rotation)

Kashmiri Peas Pulao – Basmati Rice with Green Peas
Sultana Pulao – Basmati Rice with Sultanas
Shakahari Biryani – Basmati Rice with Mixed Vegetables

Served with a Selection of Naan and Indian Spiced Chutney

Asian

Singapore Chilli Crab with Crispy Buns
Braised Beef Shank in Sour and Spicy Sauce
Wok-fried Prawns with Black Pepper Sauce
Har Cheong Gai (Fried Prawn Paste Chicken)
Baked Red Snapper with Nyonya Chilli Glaze
Wok-fried Thai Asparagus and Mushrooms in Oyster Sauce

Signature Chicken Rice

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

Nasi Ambeng

Braised Beef Rendang, Deep-fried Turmeric Chicken, Bergedil (Corn Fritters),
Chilli Ikan Cantik and Sambal Goreng

Served with fragrant Butterfly Pea Rice and Condiments

Lobster Mee Soto

Lobster served with Yellow Noodles in Turmeric Chicken Broth with Bergedil

Traditional Satay Corner

Assorted Chicken Satay and Mutton Satay

Served with Ketupat (Rice Cakes), Cucumber, Onion and Peanut Gravy

Hot Pot

Sichuan White Fungus Mala Soup

Slow-boiled Bearded Tooth Mushrooms with Chicken Cubes

Sweet Temptations

Carousel Candy Cart (Gueridon Service) (5 on Rotation)

Berries Frangipane Chocolate Gateaux

Fruity Snail Meringues

Double Chocolate Coffee Gateaux

Black Forest Cake

Double Chocolate Mousse with Rice Pudding

Wonderland Lemon Meringue Tart

Salted Gula Melaka Cake with Cheese Frosting

Earl Grey Chocolate Gateaux

Espresso Coffee Rhapsody

Chocolate Mousse Gateaux

Mini Coloured Profiteroles

Mango Passion Fruit and Coconut Gateaux

Strawberry Napoleans

Crème Bruleè

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

Ramadan Special

Chendol Delice

Durian Chocolate Fudge

Gula Melaka Crème Bruleè

Ondeh Ondeh Chocolate Pralines

Cold Durian Pengan

Assorted Traditional Nonya Kueh

Dessert Garden (2 on Rotation)

Carrot and Coriander Cake

Parsnip Mixed Fruit Cake

Beetroot and Chocolate Cake with Cheese Frosting

Zucchini and Cheddar Cheese Cake

Asparagus and Sun-dried Tomato Cake

Pumpkin Tart

Chestnut and Cashew Chocolate Chip Tart

Hot Desserts (2 on Rotation)

Bread and Butter Pudding with Vanilla Sauce

Chocolate Lava Pudding

Hazelnut Pudding

Seasonal Fruit Platter (5 on Rotation)

Red Watermelon, Honey Pineapple, Hami Melon, Cantaloupe, Honeydew,
Dragon Fruit, Seedless Guava, Seedless Green, Black and Red Grapes

Premium Ice-cream Parlour (6 on Rotation)

Mango Yoghurt, Raspberry Milk, Double Chocolate, Vanilla,
Thai Milk Tea, Chendol and Bandung Soya Ice-cream

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