

Carousel Restaurant Lunch Sample Menu

Seafood Galore

Slipper 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
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 (2 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 Tuna with Tobiko (Flying Fish Roe)
Weekend Special: Ikura (Salmon Roe)

Sushi & Maki

Tamago, Inari, Chuka Idako Sushi
Otah & Aburi Cheese Prawn Maki
Weekend Special: Lobster Inari, Tobiko (Flying Fish Roe) and Wasabi Ebiko (Prawn Roe)

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

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

Mediterranean

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
Prawn and Clam Aglio Olio
Green and Yellow Zucchini Gratin with Red Capsicum Puree
Roasted Swedes and Carrots with Cumin
Marble Potatoes with Cheese Sauce and Scallions

Hot Plates

Beef Casserole with Root Vegetables
Potato and Sun-dried Tomato Omelette
Mushroom Couscous with Cherry Tomatoes

Soup

Chicken Barley Soup
Potato Mushroom Soup

Rotisserie

Slow-roasted Leg of Lamb
Chermoula Roasted Chicken, Roasted Black Pepper Chicken (on rotation)

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

Pasta (3 on Rotation)

Pasta Options: Spaghetti, Squid Ink Spaghetti, Linguine and Penne
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)

Baingan Masala – Eggplant 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 – Desehelled 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

Thai Red Curry with Duck and Lime Leaves
Har Cheong Gai (Fried Prawn Paste Chicken)
Baked Red Snapper with Nyonya Chilli Glaze
Wok-fried Prawns with Black Pepper Sauce
Steamed Lotus Rice
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

Prawn Mee Soto

Prawn served with Yellow Noodles in Turmeric Chicken Broth with Bergedil

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

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

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

Ramadan Special (2 on Rotation)

Chendol Delice

Durian Chocolate Fudge

Gula Melaka Crème Bruleè

Ondeh Ondeh Chocolate Pralines

Cold Durian Pengat

Assorted Traditional Nonya Kueh

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*