

# 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 (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 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 (Weekday Special)**

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)**

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 – 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

#### 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*