

Carousel

Flavours of India: Richer Than Ever

6-29 June 2025

Sample Highlights Menu 1

**Carousel reserves the right to make changes to the menu, subject to the availability of ingredients and on a rotation basis.*

APPETIZER

Palak Patte Ki Chaat

Crispy spinach leaves topped with spiced yoghurt, tangy chutneys and sev

Green Moong Dal Chaat

Healthy and flavourful sprouted green gram salad with fresh herbs and mild spices

Kale Chane Ki Chaat

Black chickpeas tossed with onions, tomatoes, herbs, and tangy spices

Dahi Aada

Soft lentil fritters soaked in spiced yoghurt and topped with sweet and tangy chutneys

HOT SELECTION

Kadai Prawns

Juicy prawns tossed in a spicy tomato-based gravy with bell peppers and traditional Kadai spices

Chicken Tikka Masala

Roasted chicken chunks in a rich and creamy tomato-onion sauce

Mutton Rogan Josh

Tender lamb simmered in a fragrant Kashmiri-style gravy, enriched with aromatic spices

Crab Butter Masala

Fresh crab meat cooked in a luscious, buttery tomato gravy with hints of fenugreek

TANDOORI SPECIAL

(3 in Rotation)

Fish Amritsari

Deep-fried battered fish marinated with carom seeds, ginger-garlic paste, and lime juice

Chapli Kebab

Spiced minced meat patties pan-fried to perfection with herbs, onions, and pomegranate seeds

Ajwaini Fish Tikka

Tandoor-grilled fish cubes marinated in yoghurt and carom seeds for a smoky and herbal flavour

Chicken Tikka

Succulent boneless chicken marinated in yoghurt and spices, roasted to perfection in a clay oven

Tabq Maaz

Kashmiri-style braised lamb ribs slow-cooked in yoghurt and spices – a royal delicacy

HOTPLATE SPECIAL

Chicken Banjara

Rustic-style grilled chicken in a rich, smoky marinade of yoghurt and Indian spices

Bhindi Masala

Stir-fried okra with onions, tomatoes, and traditional spices

Palak Corn

Creamy spinach and sweet corn curry infused with subtle spices

Mutter Methi Malai

Green peas and fenugreek leaves in a silky cream-based gravy with a mild spice blend

Paneer Butter Masala

Cottage cheese cubes in a buttery, tomato-rich gravy with a hint of sweetness

Biryani Rice

Fragrant basmati rice layered with spiced vegetables and herbs, cooked in the dum style

LIVE PRATHA STATION

(Dinner Only)

Pratha – Plain, Egg or Cheese

Thosai – Masala, Plain or Egg

Served with Sambar and Fish Curry Gravy

CONDIMENTS

Pachranga Achar - A traditional five-vegetable Punjabi pickle, tangy and spicy

Mint Chutney - Refreshing dip made with mint, coriander, and green chilli

Mixed Raita - Yoghurt blended with cucumber, onions, and roasted cumin

Imli Ki Chutney - Sweet and tangy tamarind chutney with jaggery and spices

Papadums - Crispy lentil wafers served as a crunchy accompaniment

INDIAN BREAD

Naan and Garlic Butter Naan

Soft, leavened tandoori bread and flatbread brushed with garlic and melted butter

Missi Roti

Rustic flatbread made with gram flour and whole wheat, seasoned with carom seeds and herbs

DESSERTS

Malpua

Golden fried syrup-soaked pancakes flavoured with cardamom and fennel

Gulab Jamun

Deep-fried milk dumplings soaked in warm cardamom-scented sugar syrup

Ras Malai (Cold)

Soft paneer discs soaked in chilled, sweetened milk flavoured with saffron and cardamom