



FESTIVE LUNCH & DINNER BUFFET HIGHLIGHT MENU

21 NOVEMBER TO 1 JANUARY 2026

Japanese Station **Oden Pot**

Yaki Chikuwa, Lobster Ball, Seafood Tofu, Japanese Fish Cake
Daikon, Yam Konnyaku, Boiled Eggs and Inari Beancurd Skin

Chirashi Don

Japan Chirashi Don, topped with assorted Sashimi and Ikura Roe

Lobster Tteokbokki Teppan Style (Spicy Rice Cake)

Lobster Claw with Shimeiji Mushroom, Onion and Korean Rice Cake in Special
Chilli Paste

Tempura Moriawase (Weekend Dinner Only)

Tempura Selection of: Tiger Prawns, Shishamo, White Fish, Pumpkin, Ohba
Leaves, Okra and Lotus Root
Served with Grated Radish and Tentsuyu Sauce

Seafood and Crustacean Station

Whole Atlantic Salmon
served with Chives, Sour Cream, Honey Mustard
Chinese Herbal Prawn

Mediterranean Station

Turkey Breast Saltimbucca with Sage and Cranberry Jam
Braised Beef Brisket in BBQ Sauce with Brussel Sprouts
Pan-seared Duck Breast with Pumpkin Mash, Morello Sauce
Baked Seabass Papillote with Confit Tomatoes
Mixed Seafood Thermidor with Cheese Gratin (Dinner Only)

Weekend Dinner Special

Seafood Giant Paella



Korean Bulgogi Shawarma

Marinated Chicken Kebab with Pita Bread and Condiments

Rotisserie

Traditional Roasted Turkey with Bread Stuffing and Cranberry Jam

Traditional Festive Treats

Christmas Stollen, Italian Panettone, Christmas Cookies

Assorted Christmas Log Cake

Hot Christmas Puddings

Premium Ice-cream Parlour

Santa Raspberry Milk, Bandung Rose, Matcha Azuki

**Carousel reserves the right to make changes to the menu depending on the freshness and availability of ingredients.*