



CHRISTMAS DAY & NEW YEAR'S DAY
BUFFET LUNCH MENU HIGHLIGHT
25 DECEMBER 2025 & 1 JANUARY 2026

Japanese Station
Oden Pot

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

Tempura Moriawase

Assorted Tempura featuring Tiger Prawns, Shishamo, and White Fish
Mixed Vegetables: Pumpkin, Ohba Leaves, Okra and Lotus Root
Served with Grated Radish & Tentsuyu Sauce

Seafood and Crustacean Station

Christmas Atlantic Poached Salmon served with Chives, Sour Cream, and
Honey Mustard
Hot Steamed Prawns in Bamboo Basket

Mediterranean Station

Seafood Stew with Saffron Essence
Turkey Scaloppini with Roasted Root Vegetables and Pine Nut Sauce
Braised Lamb Shank with Roasted Parsnips and Garlic Confit
Pan-seared Duck Breast with Pumpkin Mash and Morello Sauce
Honey Butter-glazed Winter Brussels Sprouts with Organic Baby Carrots

Hot Plate

Seafood Giant Paella

Rotisserie (Christmas Day)

Carousel Signature Laksa-spiced Turkey with Creamy Onion Sambal
Coconut Sauce
Slow-baked Black Pepper & Soy Ribeye with Truffle Lobster Risotto

Rotisserie (New Year Day)



Nonya-marinated Roast Chicken
Slow-baked Prime Ribs with Truffle Lobster Risotto

Sweet Temptation

Coconut Santa Gateaux
Durian Chocolate Fudge
Mango Passion Delice
Raspberry Napoleon

Traditional Festive Treats (Christmas Day)

Christmas Stollen, Italian Panettone, Christmas Cookies
Assorted Christmas Log Cakes
Hot Christmas Pudding

Premium Ice-cream Parlour

Santa Raspberry Milk

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