

## ***East Meets East Dinner Sample Menu***

### ***17 October to 16 November 2025***

#### **Japanese Cold Station**

California Roll, Foto Maki, Soft-Shell Crab Maki, Au-Nori Ko Maki, Mix Maki,  
Ebi-Fry Maki, Mix Sushi with Shoyu, Pink Ginger and Wasabi

#### **Sushi (寿司) & Kimbap (김밥)**

Japanese Uramaki - Vinegared rice with Alaskan crab stick torched with  
ebiko mayo

Korean Kimbap - Rolled rice with kimchi, chicken luncheon meat and seaweed

#### **Selection of Fresh Sashimi**

Salmon, Mekajiki, Tuna, Hokkigai (Surf Clam), Ika, Ikura Roe,  
Taco and Akagai (Ark Shell), Izu Tai, Botan Ebi, Hamachi, Hireme

#### **Weekend Highlight**

Ma-Tako Leg, Amaebi, Hotate

#### **Okonomiyaki (お好み焼き) & Pajeon (파전)**

Japanese Osaka Okonomiyaki with aonori, bonito and homemade sauce  
Korean Pajeon with seafood, scallion and kimchi

#### **Tempura (天ぷら) & Twigim (튀김)**

Japanese Tempura Moriawase with seafood and vegetables  
Korean Ojingeo-Twigim with squid and perilla leaf  
(Weekend Special)

#### **Seafood Station**

Maine Lobster  
Snow Queen Crab Leg  
Boiled Tiger-prawn  
White & Cherry Clams  
Green and Black Mussels

Flower Crab, Mud Crab  
Scallop with Shell

### **Seasonal Oysters**

Japan Sakoshi Bay Oyster

### **Hokkaido Appetizer** (3 on rotation)

Ikura Shinryoku Ae (Salmon Roe Dress with Grated Cucumber)  
Asparagus no Smoke Salmon Maki (Asparagus Roll with Smoked Salmon)  
Tako Marine (Marinated Octopus)  
Sengiri Potato Salad (Shredded Potato Salad)  
Hijiki Nimono (Stewed Japanese Seaweed)  
Salmon Roll Tamagoyaki (Japanese Omelette Roll with Raw Salmon)  
Beef Tataki (Seared Thin-Sliced Beef with Ponzu Sauce)

### **Salad Counter** (2 on Rotation)

Hokkaido Ground Vegetable Salad with pumpkin, sweet potato and mayo egg sauce  
Tofu Salad with fish fake, ebiko, Ginger and spring onion  
Kaiso Salad (Three-Colour Seaweed with Shoyu Sauce)  
Kinoko Salad (Three-Mushroom Salad with Ponzu Sauce)  
Tuna Miso Tataki with yuzu, daikon and spring onion

### **Chirashi Don (ちらし丼) & Hwe Dupbap (회덮밥)**

Japanese Chirashi Don topped with assorted sashimi and ikura roe  
Korean Hwe Dupbap with raw fish, vegetables, and gochujang sauce.

### **Korean Pickled Salads** (6 in Rotation)

Kkakdugi (깍두기) – Cubed radish kimchi, crunchy and mildly spicy  
Chonggak Kimchi (총각김치) – Whole young radish kimchi with leafy tops  
Yeolmu Kimchi (열무김치) – Young summer radish greens, refreshing and slightly spicy  
Gaji Namul (가지나물) – Marinated eggplant with sesame oil and soy  
Sigeumchi Namul (시금치나물) – Blanched spinach with garlic and sesame oil  
Miyeok Julgi Muchim (미역줄기무침) – Seasoned seaweed stem with slightly sweet soy  
Kongnamul Muchim (콩나물무침) – Soybean sprouts with sesame oil and garlic

Myeolchi Bokkeum (멸치볶음) – Stir-fried anchovies with soy, sugar  
and chili

Gamja Jorim (감자조림) – Soy-braised potato cubes, sweet and savoury

### **Selection of Halal Cheeses**

Fruity Cranberry & Mint Cheese, Homemade Mixed Fruity Cheese,  
Brie, Camembert, Emmental, St. Paulin,  
Boursin Garlic and Mimolette

Served with Riz, Water Table Crackers and dried fruit and nuts

### **Salad Bar**

Mesclun Salad, Butterhead Lettuce, Red Chicory and Romaine Lettuce  
Japanese Cucumber, Marinated Chickpeas, Corn Kernel, Capsicum, Cherry  
Tomatoes and Carrot Strips

### **Dressing**

Roasted Sesame, Soy Sesame, Thousand Island, Caesar

### **Japanese Hot Selection (5 on Rotation)**

Sake in Shoyu Butter (Salmon grilled with butter and soy sauce)  
Yaki Niku Tori Chef's Special Sauce (Grilled beef steak with Chef's special sauce)  
Tori Teriyaki (Grilled chicken with teriyaki sauce)  
Chikuzen Ni (Stewed vegetables in country style)  
Hotate Ogon Yaki (Grilled scallop with egg yolk)  
Sake Nishin Umani (Simmered salmon)  
Kamo Kurokoshou Yaki (Black pepper grilled duck breast)  
Takikomi Gohan (Flavoured rice with chicken and bamboo shoots)  
Daikon Kani Ankake (Simmered radish with Chef's crab meat sauce)  
Kai Sen Ni Tsuke (Seafood stewed)

### **Hot Pot**

Japanese Ishikari Nabe (Hokkaido traditional miso hot pot)  
Korean Chicken Ginseng Soup with Red Dates and Wolfberries

**Japanese Curry (カレーライス) & Korean Curry (카레라이스)**

Japanese Kare Raisu - Creamy thick, mild curry with vegetables  
Korean Kare Raeseu - Spicy, aromatic curry with vegetables

### **Korean Fried Chicken**

Original, Spicy Gochujang, Soy Garlic, Cheese and Ghost Pepper Chili

### **DIY Korean Chicken Bulgogi Shawarma** *(Weekend Special)*

Chicken Bulgogi Kebab stuffed with Tomato, Lettuce, Onion

Condiment: Gochujang sauce, mayonnaise, ghost pepper chili, pickled relish, kimchi

### **Live Carving Station**

Bulgogi-marinated Beef Ribeye

Roasted Gochujang Glazed Whole Chicken

### **Korean Noodle Live Station**

Jjajangmyeon (Noodles in black bean sauce)

Tteokbokki (sweet and spicy rice cakes)

Creamy Spicy Gochujang Penne with Parmesan cheese topping

### **Ramen (ラーメン) vs. Ramyeon (라면)**

Japanese Toyama Black Ramen with bamboo shoot

Korean Ramyeon with spicy cheese noodles with kimchi

### **Signature Chicken Rice**

Chinese Spiced Roasted Chicken

Served with Traditional Chicken Rice and Condiments

### **Mediterranean**

#### **Hot Dishes**

Grilled Snapper Fillet with Fennel and Garlic

Lamb chunks with Roasted Marble Potatoes and Cream Sauce

Chicken with Spinach Purée

Duck Breast with Roasted Pumpkin and Orange Sauce

Sea Scallop with Mussel Gratin with Cheese

Oven-baked Root Vegetables with Spices

Roasted Potatoes with Herbs and Bell Pepper

### **Soup**

Roasted Cauliflower with Melon Seeds  
Mixed Vegetable Soup with Potato and Pesto

### **Unbelievable Pizza Corner**

Singapore Laksa with Shredded Chicken and Tau Pok  
Japan Teriyaki with Minced Lamb, Nori and Bonito

### **Indian**

#### **Tandoori**

Mutton Mirchiwala Kebab - Spiced smashed mutton with mixed vegetables  
Lahore Chicken Tikka - North-West frontier-style chicken with clove and cumin  
Murgh Achari - Marinated chicken with special pickling spices

#### **Vegetables**

Bagara Baingan - Eggplant with mustard seed and fresh curry leaves  
Vegetable Dopiaza Curry - Vegetables and eggplant braised in spices and onion paste  
Dhal Makhani - Creamy black lentils with butter and cream  
Pav Bhaji - Mumbai-style curried mixed vegetables

#### **Seafood**

Madras Fish Curry - Boneless fish cubes in tamarind curry gravy

#### **Meat**

Mutton Mysore - Mutton cubes marinated with Northern herbs  
Murgh Makhan Masala - Chicken curry in a spiced onion, tomato and fenugreek sauce

#### **Basmati Rice**

Zafrani Subz Biryani - Basmati rice with mixed vegetables cooked with fragrant spices  
Served with a Selection of Naans

### **Desserts**

#### **Glass, Shooters and Cake**

Yasai no Oshiruko (Sweet azuki bean soup with candied vegetables)  
Azuki Kinako Mochi (Glutinous rice cake)

Matcha no Pudding (Green tea pudding with mirin-prune)  
Tamago Tofu Ninjin-Ankake (Egg tofu with carrot sauce)  
Wasabi Cheesecake  
Strawberry Yuzu Cake  
Green Tea Chestnut Cake  
Korean Chestnut Tiramisu  
Yaksik (Steamed rice cake with red dates, chestnuts and pine nuts)

### **Mochi (餅もち) vs. Ggul Tteok (꿀떡)**

Japanese Chewy Rice Cake with Red Bean Paste  
Korean Glutinous Rice Cake with Honey Sesame Filling

### **Hot Desserts**

Bread and Butter Pudding with Cranberry and Vanilla Sauce  
Chocolate Lava Pudding

### **Local Hot Desserts**

Green Bean Coconut with Sweet Potatoes, Glutinous Rice Ball with Longan,  
Boiled Longan with White Fungus, Red Bean Soup with Ginkgo Nuts

### **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**

Mango Yoghurt, Korean Strawberry Yoghurt with Tteok, Wasabi Cheese,  
Matcha Red Beans, Double Chocolate, Vanilla, Thai Milk Tea, Rose  
and Soya Milk Sorbet  
Topping: Chocolate Chips, Rainbow Chocolate Rice, Almond Nibs, Raisins

### **Chocolate Fountain**

Green Tea chocolate with six condiments

### **Healthy Beverage Corner**

Asia Brew: Winter Melon, Sour Plum and Ice Lemon Tea

### **Season Fruit Platters**

Red Watermelon, Honey Pineapple, Honeydew, Cantaloupe,  
Hami Melon, Grape, Black and Red Seedless Grape

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