

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

Singapore Chilli Crab

Served with Crispy Buns

Sigapore Laksa

Thick Rice Vermicelli served with Dried Shrimps and Coconut Milk Gravy

Toppings include Fresh Prawns, Fishcake, and Hard-boiled Eggs

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 Mochi - Chewy rice cake with red bean paste
 Korean Ggul Tteok - 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.