

Carousel Sample High Tea Buffet

12 June – 21 November 2025

Japanese Cold Noodle

Japanese Green Tea Noodle served with Soba Sauce, Nori and Spring Onion

Appetizer (3 in Rotation)

Tazukuri (Anchovies), Sakana Mentai Tofu, Horenso with Sesame Sauce, Edamame, Pumpkin with Sesame Sauce, Onion with Shoga Yaki Sauce and **Okura Ohitashi**

Selection of Fresh Sashimi

Fresh Salmon, Yellowfin Tuna, Tai (Japanese Sea Bream)
Served with Gari, Shoyu and Wasabi

Rotation of Maki Rolls

Futomaki, California Maki, Tuna Salad Maki, Softshell Crab Maki,
Aonoriko Tuna Maki, Otah Maki, Tamago Maki and Kani Maki

Teppanyaki Live Station

Kansai-Style Okonomiyaki

A traditional savoury pancake from Osaka, made with grated yam, dashi, eggs, shredded cabbage, and seafood, topped with bonito flakes and aonori seaweed

Hiroshima-Style Okonomiyaki

A thin crepe-like batter layered with shredded cabbage, bean sprouts, and yakisoba noodles, finished with a fried egg, okonomiyaki sauce, and mayonnaise

Vegetarian Okonomiyaki

A plant-based version featuring cabbage, mushrooms, corn, and bell peppers, served with vegetarian-friendly sauces and toppings

Tempura (Weekends Only)

Prawn and Vegetable Tempura

Seafood on Ice

Boiled Fresh Prawns, Poached Green Mussels,
Canadian Green Whelks, Poached Australian Clam and Lobster Claws
Served with Lemon Wedges, Spicy Hot Sauce, Cocktail Sauce and Mayo

Compound Salads and Appetizer (5 in Rotation)

Beetroot, Peach and Walnut Fattoush
Roasted Pumpkin, Cherry Tomatoes and Feta Salad
Quinoa, Lentil and Sweet Potato Salad with Chicken Breast
Crispy Fennel, Orange, Grilled Zucchini and Pine Nut Salad

Pumpkin Potato Salad with Shredded Cucumber and Ebiko
Thai Spice Marinated Duck Breast with Mango Coriander Salad
Mix Seafood Salad with Soy Ginger Dressing
Spicy Beef Salad with Lemongrass and Coriander

Vietnam Corner

Gỏi Cuốn - Vietnamese Spring Rolls with Peanut Sauce
Bánh mì – Vietnamese Baguette Roll stuffed with Roasted Beef,
Smoked Chicken and Vegetables

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 Dressing

Singapore Rojak

Sweet Turnip, Pineapple, Cucumber, Apple, Green Mango, Bean Sprout, Tow Pok, Yu-tiao,
Chilli, Grinded Peanut with Rojak Sauce

Carousel Cloud Nine

Bandung Soy Beancurd, Herbal Grass Jelly
Apple Popping Pearls, Strawberry Popping Pearls, Kidney Beans,
Azuki Beans, Corn Kernels, Palm Sugar Syrup
Braised Peanut and Roasted Peanuts

Nasi Lemak Station

Nasi Lemak with Condiments (Coconut Rice)
Ayam Tomato Berchilli (Chicken in Spicy Tomato Gravy)
Bebola Sotong Sambal (Sotong Ball in Sambal Chilli)
Sambal Sayur Goreng with Tempeh (Stir-fried Beancake with Long Bean and Tempeh)
Begedil (Deep Fried Potato Cutlet)
Bendi Goreng Berempah Ayam Cincang (Stir Fried Lady Finger with Minced Chicken)
Beef Rendang (Braised Beef in Spices and Desiccated Coconut)

Hot Dessert (2 in Rotation)

Soya Milk with Barley, Red Bean Soup with Dried Longan, Gingko Nut Soya Bean Stick
Cheng Tng, Green Bean Soup with Sago, Bubur Chacha

Local Popiah Station

Served with Boiled Egg, Bean Sprouts, Shrimps, Braised Sweet Turnip, Crushed Peanuts

Garlic Paste, Chilli Paste, Sweet Sauce

Pie Tee Station

Served with Small Shrimps, Chilli Sauce, Shredded Egg, Coriander Leave, Crispy Peanut

Mala Chicken Kebab

Served with Shredded Lettuce, Onion, Tomato and Mayonnaise
Pita Bread and Tortillas

Ngohiang Station

Wok Fried Vegetarian Bee Hoon

Served with Chicken Ngoh Hiang, Chinese Sausage, Cuttlefish Ball, Fried Egg,
Fried Tow Kua, Fried Fish Cake, Fried Fish Beancurd, Crispy Fish Cracker,
Crispy Mock Goose

Condiments

Cucumber, Pineapple, Onion, Sour Ginger, Century Egg
Home-made Oriental Sauce

Local Noodle Station

Nonya Laksa Yong Tau Foo Served with Condiments

Signature Chicken Rice Stall

Hainanese Poached Chicken or Har Cheong Chicken
Served with Traditional Fragrant Chicken Rice and Condiments

Carousel Signature Dim Sum Station

Singapore Siew Mai in Chilli Crabmeat Sauce
Steamed Prawn Har Gow in Truffle Egg White Sauce
Poached Chicken Dumpling in Chilli Vinegar Oil
Stir-fried XO Carrot Cake with Chinese Sauce and Vegetables
Wok-fried Salted Egg Chicken Cubes
Lotus Leaf Rice or Eight Treasure Rice

Dim Sum (4 in rotation)

Scallop Dumpling, Phoenix Roll
Chicken Parcel with Enoki Mushroom Sauce, Braised Chicken Feet,
Seafood Beancurd, Chive & Prawn Dumpling

Crispy Dim Sum Selection

Chicken Treasure, Yam Rolls, Seaweed Corn Rolls,
Butterfly Seafood Dumpling, Vietnamese Spring Rolls

Selection of Steamed Pau (3 in Rotation)

Chicken Char Siew Pau, Canton Roasted Duck Pau, Salted Egg Custard Pau, Otah Pau
Matcha Azuki Pau, Lotus Paste Pau, Coffee Pau, Chilli Crab Pau, Nonya Chicken Pau

Carousel Homemade Vermicelli Rolls

Lobster XO

A luxurious twist of Spicy Dried Scallop Paste with Lobster wrapped in Beetroot Rolls

Crabmeat Tobiko

Fresh Chucky Crabmeat and Popping Tobiko wrapped in Spinach Rolls

Taiwan Hot Pot

Oyster Mee Sua served with Condiments
Special Porridge of the day with Condiments

Sweet Temptation

Milo Dinosaur Opera Cake, Teh Tarik Panna Cotta Shooter,
KitKat Gateaux, Orh Nee Cake

Peach Frangipane, Cashew Nut Brownie, Assorted Swiss Rolls
Red Velvet Cake, Green Tea Marble Cake, Mixed Nuts Tart & Berries Diplomat

Local Delights

Orange/Pandan Chiffon, Kueh Lapis and assorted Nonya Kueh

Selection of Scones, Portuguese Egg Tarts, Savory Danish Pastries

Served with Strawberry Jam, Custard Cream and Fresh Cream

Chocolate Fountain Station

Flavoured Chocolate Served with Condiments

Premium Ice-cream Parlour

Mango Yoghurt, Strawberry Yoghurt, Double Chocolate, Vanilla, Thai Milk Tea,
Rose and Soya Milk Sorbet and Bubble Tea

Topping: Chocolate Chips, Rainbow Chocolate Rice, Almond Nibs and Raisins

Hot Dessert Station

(In Rotation)

Bread and Butter Pudding with Vanilla Sauce

Banana Apple Crumble

Chocolate Pudding

Traditional Yam Orhnee