



CHRISTMAS EVE & NEW YEAR EVE
BUFFET DINNER MENU HIGHLIGHT
24 & 31 DECEMBER 2025

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
Sakoshi Bay Oysters
Hot Steamed Snow Crab and Prawns in a Bamboo Basket

Mediterranean Station

Pan-fried Fillet of Sole with Sautéed Endive, Morel Mushrooms, and Truffle Cream
Mixed Seafood Thermidor with Cheese Gratin
Slow-cooked Veal Cheek with Wild Mushroom Ragout and Morello Cherries
Braised Lamb Shank with Roasted Parsnips and Gremolata

Hot Plate

Lobster Seafood Giant Paella

Rotisserie (Christmas Eve)

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

Rotisserie (New Year's Eve)



Miso-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 Eve)

Christmas Stollen, Italian Panettone, and 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.*