



FESTIVE HIGH TEA MENU

21 NOVEMBER TO 1 JANUARY 2026

Japanese Cold Noodle

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

Appetizer (3 on rotation)

Tazukuri (Candied 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

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 Osaka-style savoury pancake made with grated yam, dashi, eggs, shredded
cabbage, seafood, aonori, and bonito flakes

Hiroshima-Style Okonomiyaki

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

Vegetarian Okonomiyaki

Plant-based version with cabbage, mushrooms, corn and bell peppers, finished with
vegetarian-friendly sauces and toppings

Tempura (Weekend High Tea Only)

Prawn and Vegetable Tempura

Seafood on Ice

Boiled Fresh Prawns, Poached Green Mussels, Canadian Green Whelks, Poached Australian
Clams and Lobster Claws

Served with Lemon Wedges, Spicy Hot Sauce, Cocktail Sauce and Mayonnaise

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-Spiced Marinated Duck Breast with Mango Coriander Salad
Mixed Seafood Salad with Soy Ginger Dressing
Spicy Beef Salad with Lemongrass and Coriander

Vietnamese 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, Butterhead Lettuce, Red Chicory, Romaine Lettuce
Japanese Cucumber, Marinated Chickpeas, Sweetcorn, Capsicum,
Cherry Tomatoes, Carrot Strips
Dressings: Roasted Sesame, Soy Sesame, Thousand Island, Caesar

Singapore Rojak

Sweet Turnip, Pineapple, Cucumber, Apple, Green Mango, Bean Sprouts, Tau Pok, Yu Tiao, Chilli, Ground 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 Balls in Sambal Chili)
Sambal Sayur Goreng with Tempeh (Stir-fried Beancake with Long Bean and Tempeh)
Begadeh (Deep-Fried Potato Cutlet)
Bendi Goreng Berempah Ayam Cincang (Spiced Okra with Minced Chicken)
Beef Rendang (Braised Beef in Spices and Desiccated Coconut)

Hot Dessert (2 on rotation)

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

Poh Piah Station



Served with Boiled Eggs, 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 Leaves, Crispy Peanuts

Pizza Mania (2 on rotation)

Singapore Laksa with Shredded Chicken and Tau Pok

Japan Teriyaki with Minced Lamb, Nori and Bonito

Indian Tandoori Chicken Tikka and Cheese

Korean Kimchi and Pineapple and Seaweed

Mala Chicken Kebab

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

Ngo Hiang Station

Wok-Fried Vegetarian Bee Hoon served with Chicken Ngoh Hiang, Chinese Sausages, Cuttlefish Balls, Fried Egg, Fried Tau Kwa, Fried Fish Cake, Fried Fish Beancurd, Crispy

Fish Crackers, Crispy Vegetarian Goose

Condiments: Cucumber, Pineapple, Onion, Pickled Ginger, Century Egg
Home-made Oriental Sauce

Singapore Laksa Noodle Station

Thick Vermicelli served in Dried Shrimp Coconut Gravy 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 Kow in Truffle Egg White Sauce

Poached Chicken Dumpling in Chili Vinegar Oil

Stir-fried XO Carrot Cake with Chinese Sauce and Vegetable

Wok-fried Salted Egg Chicken Cubes

Lotus Leaf Rice or Eight Treasure Rice

Dim Sum (4 on rotation)

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

Selection of Steamed Pau (4 on 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



Taiwan Hot Pot

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

Christmas Live Carving Station

Traditional Roasted Turkey with Bread Stuffing and Cranberry Jam

Sweet Temptation

Milo Dinosaur Opera Cake, Teh Tarik Panna Cotta Shooters
KitKat Gateaux, Orh Nne Delice
Peach Frangipane, Cashew Nut Brownie, Assorted Swiss Rolls
Red Velvet, Green Tea Marble Cake, Mixed Nuts Tart, and Berries Diplomat

Traditional Festive Treats

Christmas Stollen, Italian Panettone, Christmas Cookies
Assorted Christmas Log Cake

Local Delights

Orange/Pandan Chiffon, Kueh Lapis, 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 &
Soy Milk Sorbet, Matcha Azuki Red Bean
Toppings: Chocolate Chips, Rainbow Sprinkles

Hot Dessert Station

(On rotation)

Bread & Butter Pudding with Vanilla Sauce, Banana Apple Crumble,
Chocolate Pudding, Traditional Yam Orh Nee

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