

High Tea Sample Menu

Japanese Cold Noodles

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

Appetisers (3 in Rotation)

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

Selection of Fresh Sashimi

Fresh Salmon, Yellowfin Tuna, Tai (Japanese Sea Bream)

Served with Gari, Shoyu and Wasabi

Rotation of Maki

Fotomaki, California Maki, Tuna Salad Maki, Softshell Crab Maki,

Aonori 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, seafood, aonori and bonito flakes

Hiroshima-Style Okonomiyaki

A thin crepe-like batter, shredded cabbage, bean sprouts, yakisoba noodles,

Topped with a fried egg, okonomiyaki sauce and mayonnaise

Vegetarian Okonomiyaki

A plant-based classic okonomiyaki of cabbage, mushrooms, corn, bell peppers with umami-rich taste with vegetarian-friendly sauces and toppings

Tempura (Weekends Only)

Prawns and Vegetables 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

Deli Corner

Selection of Finger Sandwiches

Turkey Ham Sandwich, Beef Pastrami, Seafood and Mushroom Chicken Ham

Salad Bar

Mesclun Salad, Butterhead lettuce, Red Chicory and Romaine Lettuce

Japanese Cucumbers, 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

Ice Kachang Station

Shaved Ice with Chendol, Red Bean, Palm Seeds, Agar-agar,

Lychee Pops, Fruits Cocktail, Palm Sugar, Rose and Green Syrup,

Condensed Milk and Coconut Milk

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)

Begedel (Deep Fried Potato Cutlet)

Bendi Goreng Berempah Ayam Cincang (Stir Fried Lady Finger with Minced Chicken)

Beef Rendang (Braised Beef in Spices and Desicated 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

Poh Piah Station

Uniquely Singapore Chilli Crab

Braised Chilli Crab and Sweet Turnip, Crispy Beans, Boiled Eggs and Cucumber Strips

Local Po Piah

Serve with Boiled Egg, Bean Sprouts, Shrimps, Braised Sweet Turnip, Crust Peanut

Garlic Paste, Chilli Paste, Sweet Sauce

Pie Tee Station

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

Pizza Mania (2 in Rotation)

Singapore Laksa with Shredded Chicken and Tow 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

Serves with Chicken Ngoh Hiang, Chinese Sausages, Cuttlefish Ball, Fried Egg, Fried Tow Kua, Fried Fish Cake, Fried Fish Beancurd, Crispy Fish Cracker, Crispy Veg Goose Condiments

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

Local Noodle Station

Nonya Laksa Yong Tofu 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 Kow in Truffle Egg White Sauce
Poached Chicken Dumplings in Chilli 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 in Rotation)

Scallop Dumplings, Phoenix Rolls,
Chicken Parcels with Enoki Mushroom Sauce, Braised Chicken Feet,
Seafood Beancurd, Scallop Dumplings, Chive & Prawn Dumplings

Crispy Dim Sum Selection

Chicken Treasure, Yam Rolls, Seaweed Corn Rolls,
Butterfly Seafood Dumplings, 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 Lobster XO Vermicelli Rolls

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

Crabmeat Tobiko

A 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 Temptations

Milo Dinosaur Opera Cake, Teh Tarik Panna Cotta Tart,
Kitkat Gateaux, Bandung Rose Delice,
Peach Frangipani, Cashew Nut Brownie, Assorted Swiss Rolls,
Red Velvet, Green Tea Marble Cake, Mixed Nuts Tart & Berries Diplomat

Local Delights

Pandan Chiffon, Kueh Lapis and assorted Nonya Kueh

Selection of Scones, Muffins and Danish Pastries

Served with Strawberry Jam, Custard Cream and Fresh Cream

Chocolate Fountain

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 Hojicha Cheese
Toppings: Chocolate Chips, Rainbow Chocolate Rice, Almond Nibs and Raisins

Hot Desserts (in Rotation)

Bread and Butter Pudding with Vanilla Sauce
Banana Apple Crumble
Chocolate Pudding
Peach and Morello Cherry Clafoutis