

## *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 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

### ***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