

Exclusif @ Carousel

Beyond Menu of the Galloping Year

Gallop into Abundance: Golden Horse Yusheng

马到成功黃金捞生

Hokkaido Scallop Sashimi with Ikura Roe, Savory Yusheng with a Special Concoction of Fragrant Passion Fruit Honey Sauce, Glaze of Dried Scallop Reduction, Golden Trio of Mushrooms – Hericium Erinaceus, Porcini and Enoki, Julienne of Assorted Radishes, Salted Egg Croutons, Pistachio, Mini Truffle Crisps, Toasted Melon Seeds, Ice Plant, Curly Kale and Organic Hydroponic Salad
(8–10 pax)
\$188

Pot of Fortune “Poon Chai”

皇家金马年盆菜 • 升官发财聚宝炉

Traditional Cantonese “Poon Choi” with braised Baby Abalone, Fish Maw, Prawns, Mushrooms and Vegetables in Golden Pumpkin Sauce
(6–8 pax)
\$228

Wagyu XO Tomahawk (1kg)

史格士皇家XO和牛战斧牛排

Char-Grilled Wagyu Tomahawk, Black Garlic XO Sauce, Roasted Turmeric Potatoes, Tomato Confit
(4–6 pax)
\$198

Ultimate Caviar (30gm)

Prestige Sturgeon Caviar with Buckwheat Blinis and Condiments
(2 pax)
\$99

Alaskan King Crab Legs (1.2kg)

Air-Flown Alaskan King Crab Legs Served with Condiments
(4–6 pax)
\$198

Available from 6 to 28 February 2026, dine-in only
Orders must be made at least one day in advance