

Carousel Restaurant

Lunch & Dinner Sample Menu

Japanese

Teppanyaki Spicy Rice Cakes

Shimeji Mushrooms, Onions, Carrots and Rice Cakes in Special Chilli Paste

Japanese Cold Noodles

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

Selection of Fresh Sashimi (6 in Rotation)

Fresh Salmon, Yellowfin Tuna, Amaebi (Sweet Shrimp), Mekajiki (Sword Fish),
Tobiko (Flying Fish Roe), Wasabi Ebiko (Prawn Roe)

Weekend Dinner Specials

Hokkigai (Surf Clams), Ikura (Salmon Roe)

Sushi (In Rotation)

Ebi Sushi, Mango Salad Sushi, Tako Sushi, Tamago Sushi, Inari Sushi, Chuka Idako Sushi,
Chuka Hotate Sushi, Salmon Sushi, Kani Inari Sushi, Tuna Sushi, Ebiko Sushi,
Wasabi Ebiko Sushi, Salmon Mayo Sushi, Tai Sushi, Aburi Salmon Sushi, Aburi Tuna Sushi
and Aburi Mekajiki Sushi

Maki (In Rotation)

Futomaki, California Maki, Tuna Salad Maki, Anoriko Tuna Maki, Otah Maki,
Cream Cheese Maki, Soft-shell Crab Maki, Tamago Maki and Kani Maki

Teppanyaki Live Station

Meat and Poultry Selection and Garlic Fried Rice

Sliced Beef, Lamb and Boneless Chicken Legs

Vegetables

Shimeiji, Enoki and Oyster Mushrooms, Spinach, Romaine Lettuce, Onions,
Nira (Chives), Broccoli, Bean Sprouts, Xiao Bai Chye, Red Peppers and Chye Sim

Sauce Selection

Shoga Yaki Sauce, Chicken Miso Sauce, Teriyaki Sauce and Cheese Sauce

Appetisers and Salads

Seafood Station

Whole Atlantic Salmon served with Chives, Sour Cream and Honey Mustard
Steamed New Zealand Green Mussels and Australian Black Mussels
Steamed Sweet Clams, Half Shell Scallops
Boiled Tiger Prawns, Pacific White Clams
Steamed Blue Swimming Crabs

Lunch Special

Baby Lobsters and Sea Whelks

Dinner Specials

Live Canadian Oysters, Fine de Claires and Sakoshi Bay Japanese Oysters
Boiled Maine Lobsters
Alaskan King Crab Legs, Steamed Snow Crab Legs and Prawns (*Weekend Only*)
Served with Condiments

Mezze Station (In Rotation)

Selection of Italian Cold Cuts
Smoked Salmon, Cured Salmon and Smoked Mackerel
Baba Ganoush, Hummus, Tzatziki, Black Olive Tapenade, Guacamole
Served with Fried Tortillas, Plain Pita Bread and Herbed Pita Bread
Assorted Olives, Marinated Sun-dried Tomatoes and Marinated Pimentos

Salads (5 in Rotation)

Thai Seafood Salad with Caramelised Pumpkin and Sunflower Seeds
Prawns with Mango Salsa and Curry Vinaigrette
Roasted Champignon Mushrooms, Chestnuts and Celery Salad
Turkish-style Grilled Eggplants with Garlic Yoghurt
Marinated Octopus Slices with Lime and Tamarind
Calamari and Olives with Basil Pesto
Poached Chicken with Mixed Fruit Salsa
Marinated Seared Tuna with Avocado, Tomatoes and Asparagus

Selection of Halal Cheeses (In Rotation)

Homemade Mixed Fruity Cheese, Multi Grain Cheese, Brie Cheese,
Camembert Cheese, Emmental Cheese, St. Paulin Cheese,
Boursin Garlic Cheese, Mimolette Cheese

Served with Ritz, Table Water and Digestive Crackers, and Dried Fruits and Nuts

Seasonal Fruit Platter (6 in Rotation)

Red Watermelon, Honey Pineapple, Honeydew, Cantaloupe,
Hami Melon, Dragon Fruit, Seedless Guava, Green, Black and Red Seedless Grapes,
Rambutan, Red Jambu, Papaya, Persimmon, Longans and Lychees

Mediterranean

Lunch

Glazed Skate Wings with Cherry Tomatoes, Capers, Lemon and Romesco Sauce
Saltimbocca — Pan-fried Turley Cutlets with Sage and Beef Bacon
Pollo en Pepitoria — Braised Chicken with Saffron Sauce
Stir-fried Seafood with Fennel and Preserved Lemons in Shellfish Stock
Grilled Eggplants with Artichokes, Garlic Confit and Silver Onions
Poached Vegetables with Andalusian Spices
Roasted Marble Potatoes with Cream Cheese

Hot Plates

Mixed Stew with Vegetables
Roasted Pumpkins with Chestnuts and Walnuts
Mushroom and Onion Herbed Omelette

Dinner Specials

Glazed Skate Wings with Cherry Tomatoes, Capers, Lemon and Romesco Sauce
Pollo en Pepitoria — Braised Chicken with Saffron Sauce
Roasted Lamb Rump with Vegetables and Peppermint Jus
Sultan's Delight — Beef Hünkar Beğendi
Sautéed Prawns and Octopus with Spices and Couscous
Poached Vegetable with Andalusian Spices
Roasted Marble Potatoes with Cream Cheese

Hot Plates

Giant Seafood Paella
Whole Baked Snapper with Pesto and Potatoes
Macaroni Gratin with Spinach and Mushrooms

Soup

Crema de Marisco — Crab and Prawn Cream Soup
Ezogelin Çorbası — Turkish Lentil Soup

Brazilian Churrasco

Marinated Chicken Legs, Chicken Sausages, Beef Picanha
Boneless Lamb Legs (*Dinner Only*)
Roasted Pineapple and Corn
Dijon Mustard, Tomato Salsa, Mint Sauce, Horseradish and Garlic Aioli

Sauces

BBQ Sauce, Black Pepper Sauce, Chimichurri Sauce, Mushroom Sauce, Rosemary Sauce,
Garlic Cream Sauce and Sweet Tomato Sauce

Live Pasta Station

Choice of Spaghetti, Black Ink Spaghetti, Linguine,
Penne, Fettuccine and Macaroni
Cheese Tortellini or Gnocchi or Cheese Ravioli (*in Rotation for Dinner*)
Served with Pesto Cream, Mushroom Cream, Carbonara,
Spicy Aglio Olio, Pesto, Bolognese or Marinara sauce

Weekend Special (*in Rotation for Dinner on Friday & Saturday*)

Lobster Risotto with Truffle or Scallop Risotto with Truffle

Rotisserie

Traditional Slow-roasted O.P Beef Ribs
(*in Rotation for Dinner on Friday & Saturday*)

Asian

Signature Chicken Rice Stall

Poached Corn-fed Chicken, Golden Roasted Chicken
Served with Traditional Chicken Rice and Condiments

Laksa Station

Choice of Noodles and Condiments

Lunch Specials

Stir-fried Carrot Cake in Dark Sweet Sauce
Pan-fried Carrot Cake with Sambal Chilli
Hong Kong-style Stir-fried Noodles with Seafood
Seafood Dumplings with Black Vinegar and Chilli Oil
Wok-fried Prawns with Spicy XO Dried Scallop Sauce
Wok-fried Sea Bass Cubes with Spicy Sauce
Emperor Herbal Duck
Stir-fried French Beans with Pickled Olive Leaves and Chicken Floss

Dinner Specials

Wok-fried Crabs in Black Pepper Sauce
Braised Lamb Shank in Herbal Broth
Wok-fried Prawns with Spicy XO Dried Scallop Sauce
Wok-fried Sea Bass Cubes with Spicy Sauce
Emperor Herbal Duck
Stir-fried French Beans with Pickled Olive Leaves and Chicken Floss

Dinner BBQ Highlight

Crispy White Bait with Special Sauce and Sambal Vegetables
Grilled Sambal Squid with Winged Beans and Sambal Vegetables
Sliced Beef in Black Pepper Sauce and Sambal Vegetables

Hot Pot

Ginseng Herbal Chicken Broth
Ma Po Tofu and Crab Meat Soup

Indian

Tandoori (3 in Rotation)

Fish Hariyali

Fish Cubes marinated with Aromatic Fresh Peppermint Sauce

Chicken Seekh Kebab

Minced Chicken with Chopped Ginger, Garlic and Fresh Mint

Boti Kebab

Mutton Cubes marinated with Aromatic Tandoori Sauce

Tangri Kebab

Chicken Drumlets with Cream and Nuts

Vegetables (3 in Rotation)

Baigan Masala

Delicate Blend of Long Beans and Onions

Mixed Vegetables

Carrot, Long Beans and Cauliflower cooked in Indian Spices

Chilli Gobi

Cauliflower, Capsicum and Onions with Spices

Paneer Kadai

Capsicum and Cheese Braised in Masala

Dhal Pachranga

Yellow Dhal cooked with Fragrant Spices

Shimla Mirch Aloo Jeera

Potato Cubes and Cauliflower cooked in Indian Spices

Bhindi Masala

Delicate Blend of Ladies' Fingers and Onions

Chana Chaat

Chickpeas with Chopped Onions, Green Chilli and Sour Chaat Sauce

Exotic Seafood (1 in Rotation)

Fish Tikka Masala

Baked Fish Cubes with Punjabi Sauce

Seafood Alija

Mixed Seafood with Capsicum

Sotong Jalfrezi

Mixed Seafood cooked in Medium Spicy Gravy

Meat (1 in Rotation)

Mutton Mysore

Mutton Cubes marinated with Northern Indian Herbs

Mutton Hyderabad

Mutton Cubes with Andhra Spices

Chicken Manchurian

Chicken Cubes marinated with Herbs and Spices

Basmati Rice (1 in Rotation)

Navratan Pulao

Basmati Rice with Mixed Vegetables

Sultana Pulao

Sultanas, Cumin Seeds and Basmati Rice

Tomato Pulao

Basmati Rice with Tomatoes and Curry Leaves

Selection of Naan Bread and Indian Chutney

Desserts

Carouseltopia (6 in Rotation)

Chendol Gateaux

Pistachio Financier with Raspberry Passion Fruit

Snail Meringue with Citrus Filling

Cheese Brownie

Coconut Pandan Gateaux

Double Chocolate Coffee Gateaux

Chocolate Lollipops

Salted Gula Melaka with Cheese Frosting

Red Velvet

Mango Passion and Coconut Gateaux

Strawberry Napoleon

Cheese Cake Rhapsody

Chocolate Magnum

Rocky Road Pralines

Crème Brûlée

Assorted Macarons

Mini Pots: Chocolate, Raspberries, Mango, Green Tea and Coffee

Garden Desserts (6 in Rotation)

Carrot and Coriander Cake

Corn and Coconut Gateaux

Parsnip and Mixed Fruit Cake

Zucchini and Cheddar Cheese Cake

Beetroot and Chocolate Cake

Pumpkin Tart

Avocado and Gula Melaka Cake

Asparagus and Sun-dried Tomato Cake

Wasabi Cheese Cake

Hot Desserts (2 in Rotation)

Bread and Butter Pudding with Vanilla Sauce
Chocolate Lava Pudding
Hot Cheese Soufflé with Mixed Berries
Hot Walnut Banana Crumble

Local Desserts

Hot Yam Paste
Green Bean Soup with Rice Dumplings

Premium Ice-cream Parlor (7 in Rotation)

Berries Yoghurt, Mango Yoghurt, Lemon Thyme, Raspberry Milk, Salted Egg Yolk,
Fresh Coconut, Matcha Adzuki, Kaya Toast, Chendol, Chocolate Mint,
Chocolate Hazelnut, Vanilla Cashew and Thai Milk Tea

Chocolate Fountain

Flavoured Chocolate Fountain with 10 Condiments

****The Chef reserves the right to make some changes to the menu
depending on freshness and availability of ingredients**