

BREAKFAST BUFFET

SAMPLE MENU

**Carousel reserves the right to make changes to the menu, subject to the availability of ingredients.*

Chilled Juices

Orange, Apple, Pineapple and Fruit Punch

Healthy Asian Brew

Asian Inspired Brew

Freshly Cut Fruits

Watermelon, Rock Melon, Honeydew, Grapes and Pineapple

Cereals

Corn Flakes, Koko Krunch, Froot Loops, Frosties,
Rice Krispies, Special K and Granola
Bircher Muesli

Served with Fresh Milk, Low-Fat Milk or Soy Milk

Fruit Compotes

Apricot Compote, Stewed Pear,
Peach Compote and Rambutan with Pineapple Compote

Cold Cuts

Turkey Ham, Chicken Salami and Smoked Salmon

Mezze

Marinated Oven-roasted Broccoli, Baked Pumpkin in Italian Herbs,
Herb-Marinated Assorted Mushroom Ragout

Cheese Platters

Homemade Mixed-Fruit Cheese, Multi-grain Cheese, Emmental Cheese, Brie
Cheese

Served with Crackers, Bread and Condiments

Salad Bar

Romaine Lettuce, Australian Lettuce and Mesclun Salad,
Japanese Cucumber, Cherry Tomatoes, Corn Kernels, Chick Peas and Olives
Raspberry Vinaigrette, Thousand Island Dressing, Roasted Sesame Dressing,
Caesar Dressing and Italian Herb Dressing

Yoghurt Bowls

Greek Yoghurt, Plain Yoghurt, Blueberry, Apricot and Raspberry Yoghurt

*Condiments include Granola, All Bran, Special K, Apricot,
Cranberries, Raisins, Walnuts, Cashew Nuts
Sunflower Seeds, Pumpkin Seeds and Melon Seeds*

D'tox Corner

Reboot Carrot & Orange Juice
Rejuvenating Green Vegetable and Fruit Juice
Cleansing Cranberry Juice

Danish and Muffins

Butter Croissant, Mini Apple Danish,
Raspberry Danish, Blueberry Danish,
Blueberry Muffin, Raisin Muffin,
Banana Cake

Bread Station

Multigrain, Muesli, Dark Rye, Sour Dough and Farmer's Loaves
9 Cereal Rolls, Brioche Soft Rolls, Mini Baguettes, Onion Rolls and Ciabatta

Selection of Toasts

Plain Bread, Whole Meal Bread, Pandan and Raisin Bread
Served with Assorted Fruit Jam, Butter or Margarine

Japanese Teppanyaki (2 in Rotation)

Teppanyaki Kimchi Fried Rice, Garlic Fried Rice, Teppanyaki Noodles

Vegetables

Shimeji, Enoki, Shiitake and Oyster Mushrooms, Spinach,
Romaine Lettuce, Carrots, Onions, Nira (Chives), Beansprouts,
Baby Kailan, Xiao Bai Chye, Celery, Green Pepper and Chye Sim

Sauce Selection

Garlic Miso, Shogayaki Sauce and Black Pepper Sauce

Yosenabe and Miso Pot

Japanese Hot Pot with Oden, White Radish, Chinese Cabbage,
Assorted Mushrooms in Hondashi Broth

Live Egg Station

Omelette with choice of Cheese, Mushroom, Tomatoes and Onion

Pancakes and Waffles

Served with Fresh Cream, Maple Syrup and Spreads

Main Course

Scrambled Eggs
Sunny Side-up Fried Egg
Chicken Chipolata Sausage
Grilled Chicken Ham
Braised Chicken and Mixed Bean Stew
Potato Hash Browns
Spinach with Mushroom Ragout

Nasi Lemak Corner

Fragrant Coconut Rice served with Onion Sambal
Curry Chicken and Deep-fried Chicken Wings
Ikan Bilis, Roasted Peanuts, Cucumber and Eggs

Asian Delights

Vegetarian Fried Yellow Noodle
Yong Chow Fried Rice
Braised Nonya Chap-chye with Carrot and Black Fungus

Indian Cuisine (2 in Rotation)

Grilled Prata with Dhal Curry
Steamed Putu Mayam with Sugar
Steamed Idly with Vegetable Curry

Dim Sum Station (3 in Rotation)

Chicken Char Siew Pau, Red Bean Pau, Coffee Pau,
Chicken Glutinous Rice, Siew Mai and Har Gow

DIY Noodle Station

Yellow Mee, Rice Vermicelli and Kway Teow in Herbal Chicken Soup
*Served with Enoki Mushroom, Shimeiji Mushroom Sio Bai Chye,
Quail Eggs, Fish Cake and Fish Balls, Lettuce and Bean Sprout*

Hot Pot

Chicken Congee and Plain Porridge
*Served with Fried Dace, Mock Abalone, Pickled Vegetables, Spring Onions,
Peanuts, Fried Shallots, Chicken Floss, Chinese Crullers and Sauces*

Soya Bean Milk and Chinese Crullers

Hot Soya Bean Milk with Chinese Youtiao 豆浆油条
Crispy Spring Onion Pancake 葱油饼