

# HERITAGE FLAVOURS MENU

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

*12 March to 14 April 2024*

## Seafood Galore

Sakoshi Bay Oysters, Boiled Maine Lobsters  
Snow Queen Crab Legs, Alaskan King Crab Legs, Half Shell Scallops, Lobster  
Claws

Sweet Clams, Pacific White Clams, Tiger Prawns  
New Zealand Green Mussels and Australian Black Mussels

## Weekend Dinner Highlight

Hot Steamed Snow Queen Crab Legs

## Seafood Station

Whole Atlantic Salmon served with Chives, Sour Cream and Honey Mustard

## Singapore Rojak 🍽️

Sweet Turnips, Pineapples, Cucumbers, Apples, Green Mangoes, Bean  
Sprouts, Tau Pok, You Tiao

*Served with Rojak Sauce and Ground Peanuts*

## Mezze

Red Pepper Pesto, Hummus, Tzatziki, Black Olive Tapenade,  
Sundried Tomatoes, Sicilian Olives, Sliced Black Olives, Black Whole Olives  
and Kalamanta Olives

*Served with Fried Tortillas, Plain Pita and Pita Bread with Herbs*

## Selection of Halal Cheeses

Fruity Cranberry & Mint Cheese, Homemade Mixed Fruity Cheese, Multi-Grain Cheese

Seaweed and Miso Cheese, Brie Cheese, Camembert Cheese, Emmental Cheese

St. Paulin Cheese, Boursin Garlic Cheese and Mimolette Cheese

*Served with Ritz biscuits, Water Table crackers, and an assortment of dried fruits and nuts*

## Heritage Miniatures

Hoisin Smoked Duck Breast with Pickled Cucumber

Mixed Seafood Salad in Black Pepper Sauce

Marinated Jellyfish with Cucumber in Spicy Sesame Oil

Laksa Marinated Chicken Salad with Crispy Tau Pok

Curry Potato Salad with Ebiko

## Japanese

### Japanese Cold Noodles

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

### Selection of Fresh Sashimi

Fresh Salmon, Yellowfin Tuna, Tako, Tai (Japanese Sea Bream), Mekajiki Hamachi (Weekend Dinner only)

### Appetiser

Tazukuri (Anchovies), Sakana Mentai Tofu, Horenso with Sesame Sauce, Edamame, Pumpkin with Sesame Sauce

## Rotation of Sushi

Ebi Sushi, Tako Sushi, Tamago Sushi, Inari Sushi, Chuka Itako Sushi, Chuka  
Hotate Sushi,  
Salmon Sushi, Kani Inari Sushi, Tuna Sushi, Ebiko Sushi, Wasabiko Sushi,  
Salmon Mayo Sushi

## Rotation of Maki

Fotomaki, California Maki, Tuna Salad Maki, Softshell Crab Maki,  
Aonoriko Tuna Maki, Otah Maki, Tamago Maki and Kani Maki

## Weekend Highlights

Japanese Braised Baby Lobsters in Garlic Butter

## Teppanyaki Live Station

Plated Seafood Teppanyaki with Vegetable and Potato Mousseline

## Mediterranean

## Hot Dishes

Duck Confit with Pumpkin Mousseline in Cranberry Sauce  
Baked Seabass Papillote with Fennel, Potato, Tomato and Basil  
Roasted Lamb Leg with Roasted Baby Carrot and Pomegranate Sauce  
Prawns, Scallop and Clams with Tomato and Feta  
Chicken Florentine  
Root Vegetable Tagine with Dried Fruit  
Roasted Potatoes with Mushrooms and Truffle Oil

## Soup

Tomato Soup with Garlic Flakes  
Black Beans & Vegetable Minestrone Soup

## Rotisserie

Traditional Roasted Herb Chicken or Black Pepper Chicken  
Slow Oven-roasted OP Beef Prime Ribs  
*Sauce Options: Black Pepper or Mushroom*

## Pasta

Rotation of Black Ink Spaghetti, Spiral Pasta, Penne, Linguine and Bow Tie  
Pasta  
*Sauce Options: Pesto Cream, Carbonara, Aglio Olio, Pesto, Plant-based Bolognese  
Pomodoro Tomato Sauce and Ebiko Laksa Cream*

## Catch of the Day (Weekday Special – 1 on Rotation) 🍷

Baked Whole Stingray with Belado Fresh Chili Paste  
Whole Baked Snapper with Ladyfingers and Assam Pedas

## Brazil-lah BBQ Twister

BBQ Peri-peri Chicken Leg  
Feijoda – Brazilian Black Bean Stew  
Pineapple Salsa with Jalapeno  
BBQ Corn on Cob  
*Served with Chimichurri, Dijon Mustard, English Mustard, Mint Sauce  
Tahini Dip, Cornichons, Garlic Aioli and Gherkins*

## Weekend Dinner Special

Traditional Giant Paella with Chicken and Seafood

## Indian

### Tandoori (3 on Rotation)

Goan Fish Tikka – Boneless Fish Marinated with Lime Seasoning, Mint Sauce & Spices

Chicken Barha Kebab – Marinated in Saffron Cream and served with Mint Sauce

Mutton Mirchiwala Kebab – Smashed Mutton with Mixed Vegetables with Indian Spices

Murgh Achari – Chicken Drumettes marinated with special Pickled Spices

### Basmati Rice

Shakhari Briyani – Mixed Vegetable Basmati Rice

*Served with a selection of Naans*

### Vegetables

Gobi Matar – Cauliflower and Peas Masala with Spices

Green Moong Dhal – Creamy Green Moong Dhal Curry

Aloo Palak – Sautéed Spinach and Potatoes

### Seafood

Squid Chatpata – Squid Braised with Onion, Tomato and Spices

### Meat

Mutton Vindaloo – Mutton Cube marinated in Indian Spices

Murgh Makhan Masala – Chicken Curry in Spiced Onion, Tomato and Fenugreek Sauce

## Heritage Main Courses

### Asian Selection (4 on Rotation)

Singapore Chili Crab with Golden Mantou  
Wok-fried Salted Egg Yolk Prawn and Chilli Padi  
Pan-fried Carrot Cake with Seafood and Sambal Chilli  
Nonya Chap Chye  
“Suan Pan Zi” – Stir-fried Yam Dumpling with Vegetables  
Stir-fried Kangkong with Cuttlefish  
Wok-fried Cereal Prawns and Chilli Padi  
Chinese Grilled Stingray with Sambal and Chincalok

### Malay Delicacies (2 on Rotation)

Slow Braised Beef Rendang with Spices  
Traditional Malay Ayam Pangang with Spicy Peanut Gravy  
Udang Bakar Kichap – Barbeque Marinated Prawn with Spices  
Sotong Panggang – Grilled Squid in Dark Sweet Sauce

### Signature Chicken Rice

Chinese Spiced Roasted Chicken  
*Served with Traditional Chicken Rice and Condiments*

### Singapore Laksa

Thick Rice Vermicelli, Fresh Prawn, Fish Cake, Hard-boiled Egg  
*Served with Dried Shrimp and Coconut Milk Gravy*

### Kueh Pie Tee Station

Homemade Kueh Pie Tee Shells filled with Braised Sweet Turnip,  
Boiled Egg, Shrimps, Crushed Peanuts and drizzled with Chilli Paste


## Traditional Satay Goreng

Pan-grilled Chicken Satay  
*Served with Ketupat, Cucumber, Onion and Peanut Gravy*

## Hot Pot

Szechuan White Fungus Soup  
Slow-boiled Bearded-tooth Mushroom with Chicken Cubes

## Sweet Temptations (on Rotation)

Crème Bruleè  
Rocky Road Chocolate Bar  
Chendol Delice   
Durian Chocolate Fudge   
Gula Melaka Crème Brulee   
Ondeh-ondoh Chocolate Praline   
Coconut Pudding with Kaya Shooter   
Cold Durian Pengat 

## Hot Desserts

Royal Plaza on Scotts' Signature Bread & Butter Pudding  
"Orh Nee" Yam Paste with Ginko Nuts and Hot Pisang Pengat in Green Bean  
Soup

## Premium Dried Fruits

Selection of Dates – Ajwa, Medjour,  
Apricots, Kiwi, Pineapples, Raisins and Cranberries

## Seasonal Fruit Platter

Red Watermelon, Honey Pineapple, Hami Melon,  
Honeydew, Seedless Grapes

## Once Upon A Time

Traditional cookies – Ais Gems, Plait Crackers, Pineapple Jam Sandwich  
Cookies

Butterfly Biscuits and Murukku

Assorted Malay Kueh

Pandan Chiffon Cake and Candies

## Premium Ice Cream Parlour

Mango Yoghurt, Double Chocolate, Vanilla,  
Bandung, and Rose and Soya Milk Sorbet

Special local flavour – Salted Egg 

## Healthy Beverage Corner

Fruit Juices – Orange, Apple and Fruit Punch  
Asian Inspired Brew