

LUNCH SAMPLE MENU

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

Seafood Galore

Half Shell Scallops, Lobster Claws
Sweet Clams, Pacific White Clams, Tiger Prawns
New Zealand Green Mussels and Australian Black Mussels

Seafood Station

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

Tapas

Marinated Artichokes, Roasted Pumpkin with Melon Seeds, Roasted Baby
Zucchini,
Spicy Eggplant, Chickpea Harissa, Grilled Peppers, Roasted Baby Potatoes
and Roasted Red Beetroot

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 Herbs Pita Bread

Selection of Halal Cheeses

Christmas 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

Compound Salads (5 on Rotation)

Marinated Sliced Beetroot, Mixed Fruit Salsa and Dried Figs in Orange Reduction

Thai Style Oyster Mushroom with Seafood Salad, Thai Chili Sauce and Calamansi

Spicy Beef Salad with Lemongrass and Coriander

Artichoke with Cottage Cheese and Pickled Cranberry

Thai Spice Marinated Duck Breast with Mango Coriander Salad

Caprese Salad with Buffalo Mozzarella Cheese and Fresh Roma Tomatoes

Marinated Octopus Slices with Lime and Chili Padi

Mixed Seafood Salad with Soy Ginger Dressing

Grain + Salad Bar

Bulgar Wheat, Couscous, Quinoa, Wild Rice, Beluga Lentils, Red Lentils, Dupuy Lentils, Black Beans, Garbanzo Beans and Haricot Beans (6 in Rotation)

Salmon Rilette, Marinated Chicken, Assorted Capsicum, Cherry Tomatoes and Carrot Strips

Served with a choice of Roasted Sesame, Soy Sesame, Thousand Island or Caesar Dressing

Japanese and Korean

Kimchi Korean Fried Rice

Teppan Fried Rice with Homemade Kimchi, Shimeji Mushrooms, Onion and Spring onion

Yaki Udon

Teppan Udon with Tuna and assorted Seafood with Vegetables

Seafood Hot Pot

Teppanyaki Lobster Claws, Mussels, Prawns and Crabs in Black Pepper Sauce

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)

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

Teppanyaki Live Station

Meat and Poultry Selections

Sliced Beef, Lamb, Boneless Chicken Leg

Vegetables

Shimeiji, Enoki and Oyster Mushrooms, Spinach, Romaine Lettuce, Onion,
Nira (Chive), Beansprout,
Broccoli, Xiao Bai Chye, Red Pepper and Chye Sim

Selection of Sauces

Garlic Ginger Sauce, Chicken Miso Sauce, Teriyaki Sauce and Black Pepper
Sauce

Mediterranean

Hot Dishes

Glazed Skate Wing with Fennel Green Cream Sauce
Lamb Stew with Fine Green Bean and Yellow Cherry Tomato
Duck Breast with Potato Mousseline and Pomegranate Sauce
Seafood with Garlic and Preserved Lemon in a Shellfish Stock
Gratin of Green and Yellow Zucchini with Red Capsicum Puree
Roasted Cauliflower and Carrot with Cumin Spice
Marble Potato with Cheese Sauce and Scallion

Soup

Roasted Pumpkin with a dash of Curry Spice
Sopa de Lentejas – Berber Lentil Soup

Rotisserie

Traditional Roasted Herb Chicken or Black Pepper Chicken

Slow-roasted Beef Striploin

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 and Pomodoro Tomato Sauce

Unbelievable Pizza Corner

Japanese Teriyaki Pizza with Plant-Based Meatless Topping and Nori

Seaweed

Medley Peppers and Pineapple Pizza with Plant-based Meat

Korean Kimchi and Plant-based Meat with Shredded Seaweed

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

Indian

Tandoori

Mutton Mirchiwala Kebab – Smashed Mutton with Mixed Vegetables with

Indian Spices

Tandoori Chicken Kebab – Chicken Cubes marinated with Yoghurt and Spices
for 24 hours

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

Asian

Wok-fried Clams in Creamy Salted Egg Sauce with Curry Leaves
Crispy Duck with Yam Paste and Hoisin Sauce
Wok-fried Prawns with Honey Rock Sugar Glaze
Deep-fried Fish Cubes with Thai Fragrant Spices and Sweet Basil
Chinese Braised Herbal Chicken
Shanghai Greens with Braised Assorted Mushrooms

Signature Chicken Rice

Chinese Spices Roasted Chicken
Served with Traditional Chicken Rice and Condiments

Singapore Laksa

Thick Rice Vermicelli served with Dried Shrimps and Coconut Milk Gravy
Toppings include Fresh Prawns and Eggs

Hot Pot

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

Crackers Station

Assorted Cracker selection of Prawn, Fish, Squid, Crab and Papadam
Served with Kichap Manis, Sambal Belachan, Passion Fruit Mayo and Thai
Coriander

Sweet Temptations

Greentopia

Crème Bruleè
Rocky Road Chocolate Bar
Corn and Coconut Gateaux
Pistachio Financier with Raspberry Passion
Berries Frangipane Chocolate Gateaux
Italian Tiramisu Cake
Coconut Pandan Gateaux
Fruity Snail Meringue
Double Chocolate Coffee Gateaux
Black Forest Cake

Hot Desserts

Bread and Butter Pudding with Vanilla Sauce
Chocolate Lava pudding

Seasonal Fruit Platter

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

Premium Ice-cream Parlour

Mango Yoghurt, Raspberry Milk, Double Chocolate, Vanilla,
Thai Milk Tea, and Rose and Soya Milk Sorbet

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

Healthy Beverage Corner

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