

# CAROUSEL RESTAURANT HIGH TEA SAMPLE MENU

## **Japanese Cold Dish Selection**

Fresh Salmon, Octopus and Tuna Sashimi  
Selection of California Rolls, Futo Maki Rolls, Assorted Maki Rolls  
Assorted Sushi (Weekend only)  
Served with Shoyu, Gari, and Wasabi

## **Tepanyaki Live Station (3 in Rotation)**

Yaki Udon with Seafood and Vegetables  
Teppan Tamago Yaki  
Cheese Monjayaki with Tacos  
Teppanyaki Chicken with Miso  
Green Tea Pancake with Adzuki Beans

## **Fresh Seafood on Ice**

Boiled Fresh Prawns, Poached Green Mussels,  
Spanish Black Mussels, Poached Australian Clams and Lobster Claws

## **Assorted Compound Salads and Appetisers**

### **Deli Corner**

Selection of Hot Grilled Sandwiches  
Turkey Ham and Cheese, Beef Pastrami, Seafood and Mushroom Chicken Ham

### **Singapore Rojak**

Sweet Turnips, Pineapple, Cucumber, Apple, Green Mango, Bean Sprout, Tau Pok (Fried Beancurd),  
Youtiao (Fried Dough Fritters),  
Rojak Sauce with Ground Peanuts

### **Ice Kachang Station**

Shaved Ice Kachang with 21 Condiments

### **Home-made Hot Desserts (2 in Rotation)**

Red Bean Soup with Sago, Gingko Nut in Soya Bean Milk, Green Bean Soup with Sago,  
Bubur Chacha, Sweet Potato Soup and Cheng Tng

### **Pizzas and Waffles**

Freshly-made Waffle with condiment  
Hawaiian Pineapple Pizza  
Grilled Sausages and Olives Pizza

### **Live Station**

#### **Middle East Chicken Kebab (Shovaslaki)**

Served with Shredded Lettuce, Onion, Tomato and Mayonnaise  
Pita Bread and Tortillas

### **Taiwan Snack Highlights**

Deep-fried Chicken Thighs with Oriental Spices  
Crispy Squid Tentacles with Chilli Powder

### **Nasi Lemak Station**

#### **Nasi Lemak with Condiments**

Coconut Rice with Crackers, Cucumbers, Sambal Chilli,  
Dried Anchovies, Peanuts, Achar (South Asian Pickles)

#### **Ayam Panggang Lada Hitam**

Baked Chicken In Black Pepper Sauce

#### **Sotong Sambal Petai**

Stinky Bean Sambal with Squid Rings

#### **Kambing Masak Merah**

Spicy Braised Mutton with Curry Tomatoes

#### **Goreng Siakap Nanas**

Crispy Seabass with Chunky Pineapple Sauce

#### **Gulai Nangka Muda**

Young Jackfruit with Yellow Curry Sauce

#### **Lemak Chilli Telur Puyuh and Kupang**

Quail Eggs and Mussels with Cream Sauce

### **Ngoh Hiang Station**

Vegetarian Fried Bee Hoon with Vegetables and Taiwan Chicken Sausages,  
Chicken Ngoh Hiang, Fishcake, Sotong Balls, Crispy Spring Rolls with Condiments

### **Kueh Pie Tee Station**

Served with Small Shrimps, Chilli Sauce, Shredded Egg, Coriander Leaves, Peanuts

### **Signature Chicken Rice Stall**

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

**Laksa Station**

Served with Condiments

**Dim Sum**

Siew Mai, Har Kow

Char Siew Pau, Red Bean Pau, Kaya Pau

**Chinese Savories**

Loh Mai Kai (Steamed Glutinous Rice with Chicken)

Braised Chive Dumpling with Kung Bo Sauce

Wok-fried Sweet & Sour Chicken

Steamed Chee Cheong Fun with Crab Meat in Hoisin Sauce

Pan-fried Carrot Cake with Egg and Chicken Floss

Singapore Chilli Crab with fried Bun (Weekends only)

**Hot Pot Station**

Oyster Mee Sua

Local Clear Soup of the Day

**Sweet Temptations (In Rotation)**

Peach Frangipane, Cashew Nut Brownie, Oreo Chocolate Cake, Baked Cheesecake

Opera Cake with Peanuts, Light Mango Mousse Cake, Raspberry Yoghurt Cake,

Red Velvet Cake, Green Tea Marble Cake, Mango Chocolate Tart,

Nutty Carrot Cake, Assorted Nonya Kueh

**Miniature Desserts (2 in Rotation)**

Berries and Diplomat Cream, Raspberry Mousse with Lychee, Espresso Coffee Mousse

Royaltine Chocolate Mousse, Peanut Butter Chocolate, Mango Mousse with Crumble

**Chocolate Fountain Station**

2 Flavored Chocolate Fountain served with 10 Condiments

Selection of Chocolate, Vanilla and Strawberry Ice-Cream

**Selection of Scone, Muffins and Danish Pastries**

Served with Strawberry Jam, Custard Cream and Fresh Cream

**Hot Dessert Station (3 in Rotation)**  
Bread and Butter Pudding with Vanilla Sauce  
Banana Apple Crumble  
Hazelnut Pudding  
Chocolate Pudding  
Peach & Morello Clafoutis

**Selection of Mixed Fresh Tropical Fruits**

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