

Weekday International Lunch & Dinner Buffet Menu

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

Appetisers

Smoked Duck with Marinated Artichokes and Garlic Confit
Spicy Periwinkle with Red Onions and Kaffir Lime
Homemade Gravlax with Pickled Beetroots and Condiments
Poached Whole Atlantic Salmon served with Chive, Sour Cream, Honey Mustard

Buffet Salad

Grilled Pears, Feta Cheese with Cranberries and Walnuts Salad
Roasted Beef and Shaved Asparagus with Citrus Dressing
Roasted Wild Mushrooms and Chestnuts Salad

Salad Bar with Condiments

Mesclun, Butterhead Lettuce, Romaine Lettuce & Baby Spinach
Corn Kernels, Cherry Tomatoes, Capers, Herb Croutons, Parmesan Cheese

Dressings

Thousand Island, Caesar Dressing, Roasted Sesame, Soy-Sesame Dressing, Raspberry Vinaigrette

Soup

Cream of Butternut Pumpkin with Crabmeat
Served with Bread Rolls, Butter and Margarine

Main Courses

Chinese Wok-fried Cereal Prawns with Curry Leaves and Chilli Padi
Deep-fried Seabass in Lemak Curry with Baby Eggplants
Mutton Vindaloo - Braised Mutton in Indian Spices with Potatoes
Barbecued Chicken with Caramelised Red Cabbage
Braised Spinach with Superior Three Eggs Sauce
Confit of Marble Potatoes with Mixed Capsicum
Tomato Pilaf Rice

Desserts

Bread and Butter Pudding with Crème Anglaise
White Chocolate and Lemon Mousse
Orange Chocolate Chips Gâteau
Jivara Chocolate Crumble
Assorted French Pastries
Seasonal Fresh Fruit Platter

Coffee and Tea



Minimum 60 persons required.

**Weekday pricing applicable from Monday to Thursday. Weekend pricing applicable from Friday to Sunday, eve of Public Holiday, Public Holiday and special occasions.*

All prices are subject to 10% service charge and prevailing government taxes

Weekend International Lunch & Dinner Buffet Menu A

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Appetisers

Poached Whole Salmon with Chives, Sour Cream and Honey Mustard

Grilled Mixed Mushrooms with Caramelised Onions and Pinto Beans

Poached Chicken Breast with Pineapple Salsa
Green Tea Noodle serve with Soba Sauce and Japanese Marinated Octopus

Buffet Salad

Avocado, Asparagus and Pea Salad with Blue Cheese Crumbs

Jellyfish and Wakame with Homemade Kimchi
Seaweed Omelette and Spinach Salad

Salad Bar with Condiments

Mesclun, Butterhead Lettuce, Romaine Lettuce & Baby Spinach
Corn Kernels, Cherry Tomatoes, Capers,
Herb Croutons, Parmesan Cheese

Dressings

Thousand Island, Caesar Dressing, Roasted Sesame,
Soy-Sesame Dressing, Raspberry Vinaigrette

Soup

Prawn Bisque served with Bread Rolls, Butter and Margarine

Main Courses

Chinese Wok-fried Mixed Seafood in Special Chilli Sauce

Beef Shank stewed with Baby Carrots and Caramelised Baby Onions

Pan-fried Seabass in Lemon Caper Cream
Beurre Blanc

Charmoula Marinated Chicken Casablanca
Mutton Korma in Herbs and Spices

Braised Spinach with Superior Three Eggs Sauce
Biryani Rice with Vegetable

Carving

Oven-smoked Roasted Striploin of Beef with Shallots Sauce,
Mustard and Horseradish

Desserts

Bread and Butter Pudding with Crème Anglaise
Peanut Butter Chocolate Cream

New York Cheesecake

Assorted French Pastries

Passion Fruit Tiramisu

Classic Crème Brulee

Seasonal Fresh Fruit Platter

Coffee and Tea



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Weekend International Lunch & Dinner Buffet Menu B

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Appetisers

Salmon Rillettes with Apple Celeriac Remoulade
Grilled Spicy Marinated Beef with Thai Basil
Smoked Mussels with Baby Tomato Confit

Seafood on Ice

Maine Lobster, New Zealand Green Mussels,
Australian Black Mussels, Sweet Clams, Prawns,
Peruvian Half Shell Scallops

Buffet Salad

Aubergine Salad with Pomegranate, Herbs and Feta
Cheese
Thai Green Mango and Pomelo Salad
Roasted Capsicums with Garlic and Anchovies

Salad Bar with Condiments

Mesclun, Butterhead Lettuce, Romaine Lettuce & Baby
Spinach
Corn Kernels, Cherry Tomatoes, Capers,
Herb Croutons, Parmesan Cheese

Dressings

Thousand Island, Caesar Dressing, Roasted Sesame,
Soy-Sesame Dressing, Raspberry Vinaigrette

Soup

Crab Bisque with Chives and Sour Cream
Served with Bread Rolls, Butter and Margarine

Main Courses

Seafood Bouillabaisse of Prawns, Black Mussel,
Squid and Clams
Braised Beef Cheeks with Marble Potatoes and
Caramelised Onions
Tandoori oven-baked Chicken Leg with Mint
Yoghurt Sauce
Crispy Fish in Assam Pedas with Okra
Malay Mutton Rendang
Wok-fried Baby Kai Lan with Pacific Clams and
Assorted Mushrooms
Chinese Fried Rice with Seafood

Carving

Roasted Whole Beef Rib Eyes with Porcini
Mushroom Sauce,
Mustard and Horseradish

Desserts

Bread and Butter Pudding with Crème Anglaise
Assorted French Pastries
Classic Tiramisu with Berries
Orange Chocolate Chips Gateau
Cranberries and Mixed Nuts Tart
Oreo Cheesecake
Seasonal Fresh Fruit Platter

Coffee and Tea



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8-Course Chinese Set Menu

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Five Delicacies

Prawn Salad, Jellyfish with Sesame Seed, Seafood Roll
Deep-fried Meat with Beancurd Skin, Spicy Top Shell Salad

Chinese Braised Seafood Fish Maw Soup

Chef's Special Crispy Roasted Chicken with Five Spice Salt

"Teochew Style" Steamed Live Seabass

Pan-fried Prawns in Special Oriental Sauce

Wok-fried US Scallops and Asparagus in Spicy Dried Scallop Sauce

Slow-braised Ee Fu Noodles, Seafood and Enoki Mushroom
with Egg White Crabmeat Sauce

Steamed Yam Paste with Gingko Nuts

Soft Drinks and Freshly Brewed Tea

Minimum 60 persons required.

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