

Carousel Restaurant

Buona Italia!

12 – 25 August 2019

6.30pm – 9.30pm

Carosello di Antipasti (Appetizers) (10 in Rotation)

Insalata di Polpo*

Slow-cooked Giant Octopus with Saffron-scented Potatoes, Needle Beans and Anchovy Dressing (SF)

Insalata d’Astice alla Sicialiana*

Mediterranean Herb Infused Poached Lobster, Shaved Fennel with Dill and Lemon Dressing, Sicilian Black Olives and Roasted Almonds (SF)

Gamberi e Cannellini*

Thyme Butter-seared Tiger Prawns, Broiled White Italian Cannellini Beans, Home-pickled Shallots and Garden Crudités (SF)

Tagliata tiepida di Tonno in Crosta di Radicchio e Uvetta

Seared Tuna Loin with Aged Balsamic Glazed Radicchio Salad and Raisins (SF)

Pesce spada alla Penati

Smoked Cured Swordfish with Stone Celery, Angostura Mayonnaise Penati Style (SF)

Tonno e Peperoni alla brace

Warm Tuna with Burnt Sweet Capsicum Salad, White Balsamic Glazed Shallots and Caper Flowers (SF)

Capresina alla Sarda

Sardinian Classic Caprese Salad of Buffalo Mozzarella, Beef Tomato with Fresh Lemon and Honey Dressing, Crispy Basil and Grated Bottarga (Mullet Fish Roe) (SF)

Crostacei Gratinati

Chef’s Selection of Crustacean Gratin with Sweet Garlic, Parsley and Home-baked Sourdough Crumble (SF)

Vitello Tonnato

Classic Piedmont Style Sous-vide Milk-fed Veal Loin, Tuna and Anchovy Tonnato Mayonnaise, Quail Eggs, Pickled Scallions (M)

Carpaccio di Roast Beef

Four-Pepper Crust Roast Beef Carpaccio, Wild Rocket Salad, Shaved 36 month Aged Parmesan Cheese and Summer Truffle Dressing (M)

Salmone marinato alla Crudaiola

Honey and Citrus Marinated Salmon Carpaccio with Classic Crudaiola (Home-pickled Crudités) (M)

Involtini di Melanzane e Ricotta

Grilled Eggplant Roll with Fresh Ricotta, Lemon Zest, Bull's Heart Tomato Salsa and Wild Rocket Pesto (V)

Insalata Primavera

Fresh Fior di Latte Mozzarella Cheese with Hand-picked Asian Mixed Greens, Crunchy Caramelised Walnuts and Balsamic-marinated Cherry Tomato Sauce (V)

Burratine con Verdure alla piastra

Creamy Burrata Cheese, Grilled Seasonal Baby Vegetables, Wild Rocket and Fresh Basil Pesto Dressing (V)

Selection of Halal Cheeses (In Rotation)

Homemade Mixed Fruity Cheese, Multigrain Cheese, Brie Cheese Camembert Cheese, Emmental Cheese, St. Paulin Cheese, Boursin Garlic Cheese and Mimolette Cheese

Served with Riz, Water Table and Digestive Crackers and Dried Fruit and Nuts

Minestre del Giorno (Soup) (2 in Rotation)

Zuppa di Mare

Chef's Selection of Seafood with Double Ristretto Lobster Stock and Poached Garlic Bread Crostini (SF)

Crema di Funghi al'uovo e Tartufo

Classic Wild Mushroom and Black Truffle Cream with Poached Egg (V)

Crema di Mais e Zafferano

Sweet Corn and Polenta Soup with Fine Herbs Croutons (V)

Vellutata di Cavolfiore e Taleggio

Smoked Cauliflower Chaude with Taleggio Pasture Cheese from Lombardy (V)

Specialty Pasta of the Day (1 in Rotation)

Raviolone alla Bergese*

Bergese Style Whole Raviolo with Spinach and Ricotta Filling, Quail Egg Yolk served with Sage and Butter Noisette, Grated Aged Castelmagno Cheese (V)

Agnolotti

Lombardy Speciality Ravioli Pocket with Wild Mushrooms, Truffle Mascarpone Cheese Sautéed in Beef Jus Reduction and Gorgonzola Cream (V)

Tortelli di Baccala alla Pescatora

Pasta filled with Butter and Sweet Garlic Confit of Cod with Pescatora Sauce of Bell Pepper Coulis, Taggiasca Olived and Caper Flowers (SF)

Pasta Live Station (5 in Rotation)

Paccheroni alla Sorrentina*

Old Town Sorrentina Style Paccheri Pasta with Stewed Baby Octopus and Crustacean Broth (SF)

Rigatoni alla Norma

Sicilian Specialty of Rigatoni Pasta, Vine Tomato Sauce, Fresh Basil and Burrata Cheese topped with Grated Aged Ricotta and Eggplant Caviar (V)

Spaghetti alla Chitarra allo scoglio in bianco

Homemade Egg Dough Spaghetti with Mussels and Clams, White Poached Garlic and Chilli Sauce, Tartare of Fresh Oysters (SF)

Spaghetti alla Chitarra con all'Astice

Homemade Egg Dough Spaghetti with Lobster Sautéed with Lightly Spiced Crustacean Bisque (SF)

Tagliolini alla Carbonara di Mare

Angel Hair Pasta with Carbonara Sauce, Crudité' of Tuna, Sea Urchin and Bottarga (Mullet Roe) (SF)

Tagliatelle con Ragout di Agnello e Fave

Grandma's Recipe of 40 Egg Yolks Tagliatelle with Braised Lamb Shank Ragout and Fava Beans (M)

Fettuccini con Sugo d'Anatra alle Cinque Spezie

Tuscan Style Fettuccini with 5-Spice Duck Leg Confit (B)

Classiche Tagliatelle con Ragout di Wagyu

Classic Tagliatelle with Wagyu Bolognese Sauce (B)

Risotto Live Station (1 in Rotation)

Risotto al Nero di Seppia con Frutti di Mare*
Black Ink Risotto with Fresh Seafood of the Day (SF)

Risotto alla Ortolana
Grandma's Garden-picked Legumes Risotto with Fresh Basil Pesto and Creamy Burrata Cheese (V)

Risotto di Zucca e Seppioline
Pumpkin Risotto with Amaretti Craquelin, Roasted Cuttlefish and Aged Balsamic (SF)

Risotto con Pere Taleggio
Risotto with Poached Pear, Baby Zucchini, Wild Rocket and Taleggio cheese (V)

Risotto ai Funghi e Foie Gras
Classic Wild Mushroom Risotto with Seared Foie Gras and Thyme Veal Jus Reduction (M)

Piatti Forti (Main Courses)

Menu 1

Pepata di Guanciale*
Tuscan Style Slow-cooked Beef Cheek with Pepper and Dark Cocoa Butter Sauce and Grilled Polenta

Vincisgrassi

Central Italian Specialty of Baked Lasagne with Beef Ragout, Béchamel Sauce and Melting Fontina Cheese

Branzino alla Livornese

Livorno Tuscany Coast Style Pan-seared Sea Bass Fillet with Seafood Broth, Crushed Tomato, Fresh Basil, Black Olives and Capers

Impepata di Cozze

Sautéed Mussels in Lightly Spiced Lobster Bisque Sauce, Mediterranean Fine Herbs and Crispy Bread Crostini

Stinco D'Agnello

Stewed Lamb Shank with Thyme and Rosemary Sauce served with Couscous and Sardinian Style Seasonal Vegetables

Polletto alla Cacciatora

Hunter's Old Recipe of Pan-roasted Chicken Hips with Pepperonata of Sweet Bell Peppers, Zucchini and Eggplant

Menu 2

Ossobuco

Braised Veal Shank Ossobuco with Classic Saffron Risotto Drizzled with Fresh Herbs Gremolata

Arrosto D'Agnello alle Erbe

Herbs and Poached Garlic Roasted Lamb Leg with Seasonal Baked Vegetables

Vongole di Bianchetto AOP (Aglione, Olio e Peperoncino)

Sautéed Clams in AOP sauce with Chilli, Garlic and Extra Virgin Olive Oil

Orata al Rosmarino

Rosemary Roasted Sea Bream with Potato Petals and Baked Roots

Orecchio d'Elefante

Milanese Style Elephant's Ear Milk-fed Veal Chop with Wild Rocket, Pickled Shallots, Cherry Tomatoes and Anchovy Butter Noisette Sauce

Lasagne ai Gamberi e Zucchine

Open Lasagne with Sautéed Tiger Prawns, Zucchini and Dill Pesto

Vegetarian (1 in Rotation)

Parmigiana

Baked Mille-feuille Eggplant Parmigiana with Melted Smoked Mozzarella, Tomato Coulis, Basil and Parmesan Cheese

Cannelloni agli Spinaci

Spinach and Ricotta cheese Cannelloni Roll served with Smoked Tomato Sauce and Aged Grana Padano Cheese Cream

Lasagne ai Carciofi

Artichoke Lasagne with Baked Ricotta and Parsnip Béchamel Cream

Cannelloni ai Funghi

Wild Mushroom and Truffle Mascarpone Cannelloni served with Light Gorgonzola Cream

Hot Plate

Pizza al Frutti di Mare*

Carousel Special 48-hour Proofed Pizza with Seafood and Olives

Branzino al Sale*

Salt and Fine Herbs Crusted Whole Seabass with Marinara Sauce with Plum Tomatoes, Capers and Black Olives (SF)

Pizza al Trancio

Carousel Special 48-hour Proofed Pizza with Variety of Gourmet Toppings

Seafood Paella
Traditional Mixed Meat and Seafood Paella

Carving Station

Tagliata di Manzo*
Old-fashioned Fine Herb Prime Rib Roast Tagliata (M)

Costolette/Arrosto D'agnello*
Thyme Roasted Lamb Rack/Leg (M)

Arrosto di Manzo
52-degree Reverse Sear Rump Cap Roast Tagliata (M)

Choice of Sauces: Gorgonzola Cheese Sauce, Wild Mushroom and Truffle Sauce,
Rosemary Beef Jus Reduction, Truffle and Anchovy Sauce, Caramelised Onion and
Sweet Bell Pepper Sauce, Mint Sauce and Mustard Sauce

Sweet Temptation

Cannoli Siciliani*
Sicilian Cannoli with Sheep Ricotta, Candied Fruits and Chocolate Drops

Torta Caprese al Limone*
Chef's twist of Classic Naples Almond and White Chocolate Caprese Cake

Torta di Ricotta e frutti di Bosco*
Lemon-scented Baked Ricotta Cheese Cake with Wild Berries Compote

Tiramisu
Classic recipe

Tiramisu al Pistachio
Pistachio Tiramisu

Profiterole
Choux Pastry with Chantilly Cream Covered with Chocolate Sauce
and Caramelised Almonds

Panna Cotta
Star Anise Double Cream Panna Cotta with Wild Berries and Vanilla Crumble

*Menu highlights

** (B) Beef, (M) Meat, (SF) Seafood, (V) Vegetarian

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