

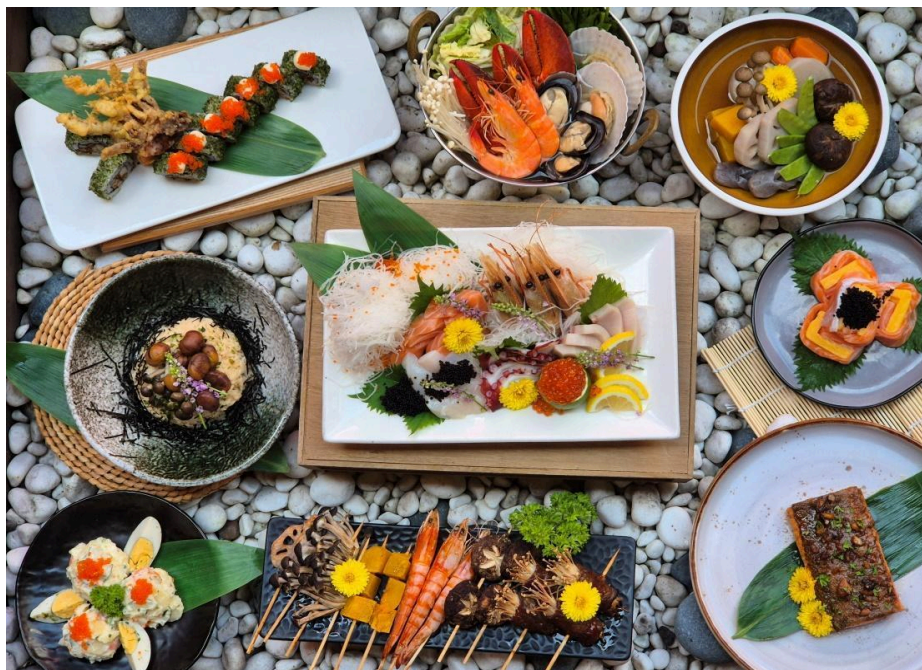
FOR IMMEDIATE RELEASE

Experience Japan's Freshest Flavours at Carousel



[Singapore, 19 September 2024] – Royal Plaza on Scotts is delighted to tantalise your taste buds with the upcoming Taste of Japan menu at Carousel, the hotel's award-winning buffet restaurant. Carousel's chefs have curated a luxury dining experience that will take you on a vibrant culinary journey through the authentic fresh flavours of Japan.

Our new menu features a delightful array of dishes, each meticulously crafted to showcase the finest ingredients and authentic culinary techniques. From a delectable luxury spread of crustaceans to comforting classics and Japanese fusions, this exclusive menu offers an extensive array of Japanese dishes to delight every palate.



Taste of Japan will be available at Carousel from 25 October to 3 November 2024 during dinner service. The promotion features several authentic Japanese dishes that will bring your taste palate on a journey around Japan.

For a unique twist on a classic, try our *Sengiri Potato Salad*, made creamy with premium Hokkaido Milk. Our *Kaisen Nabe* provides a comforting seafood hotpot served in a tangy Kombu broth, perfect for a satisfying and flavorful meal. The *Sake no Shoyu Butter* features grilled salmon infused with the savoury aromas of butter, soy sauce, and umi budo (sea grapes), delivering a memorable taste experience.



Diners will be spoiled for choice with the selection of 15 different premium sashimis and seafood on ice.

Indulge in our Fresh Japanese Seafood, which includes a generous selection of 15 premium sashimi varieties air-flown in to ensure top-notch quality and freshness. Start your meal with the *Sake Tamago Maki*, a delicious roll that combines sweet, umami-rich Japanese omelette with fresh salmon. Our *Kushi Yaki* counter offers succulent grilled skewers of meat and seasonal vegetables, enhanced by our Chef's traditional special sauce.

Additionally, savour the *Takikomi Gohan*, a fragrant mixed rice cooked with Japanese chestnuts and Shimeiji mushrooms, offering a hearty and traditional dish. End your meal on a sweet note with *Yasai No Oshiruko*, a sweet Azuki bean soup complemented by candied vegetables.

On the opening night, diners who will be at the restaurant will also get to witness the tuna march-in and cutting ceremony.



Takikomi Gohan - A hearty, traditional Japanese dish

"This event has become a beloved tradition for us at Carousel, and we're thrilled to bring it back by popular demand. Our Taste of Japan menu is a true celebration of Japanese food and culture, allowing us to showcase the rich diversity of the cuisine to our diners," says Chef Darren Ong, Executive Chef at Royal Plaza on Scotts.

Our Taste of Japan menu is available exclusively during dinner from 25 October to 3 November 2024. Diners can enjoy an early bird promotion of \$98++ per adult and \$42++ per child, with limited seats available and not valid with any other promotions. Upfront payment is required to secure the seats.

After the promotional period, the menu will be priced at \$148++ per adult and \$60++ per child. All prices are subject to prevailing taxes and service charges.

View our menu [here](#) and download high-resolution images [here](#).

For more information or to make a reservation, please visit <https://carouselbuffet.com.sg/>

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About Carousel

Experience the award-winning Carousel buffet restaurant, where our dining concept is redesigned with your safety and well-being in mind.

Bringing you an innovative culinary concept that promises to delight your taste buds and pamper your senses, Carousel buffet serves global gastronomy that appeals to all diners. From Mediterranean, Asian, Japanese fare, a lavish seafood spread, an impressive French Rotisserie and desserts, the wide array of delectable cuisines will leave diners spoilt for choice. Food is prepared in Halal-certified kitchens.

Voted the Best Buffet Restaurant in Singapore at AsiaOne People's Choice Awards for 7 consecutive years, Carousel is also the only restaurant inducted into the award's Hall of Fame.

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