



A YEAR OF

*Abundance
& Prosperity*

LUNAR NEW YEAR 2020

ROYAL PLAZA
ON SCOTTS

LIFESTYLE
Preferred
HOTELS & RESORTS





Wonderland Prosperity Yusheng

Usher in Year of the Rat with Wonderland Prosperity Yusheng (奇幻园吉祥鱼生) that is specially designed and crafted by the chefs of award-winning buffet restaurant, Carousel at Royal Plaza on Scotts.


The chefs reinterpreted the look of the yusheng to tell the story of a garden mouse. The garden mouse is aptly named Jin or 金 (which means gold in Mandarin) as 2020 is the Year of Metal element. Chefs have dressed up Jin in gold flakes to welcome the New Year in his very best.

Jin presents all his favourites in the yusheng, which are mostly fresh ingredients found in the garden. These include ground pistachio, pomelo, strawberries, namsui pear, shredded green and white radish, shredded carrot and hydroponic salad. Multigrain and nuts florentine, crispy enoki mushrooms, shimeiji tempura in rock sugar honey glaze, pickled spicy green papaya and semi-dried kiwi are added to create the burst of flavours in every mouthful.

Jin likes to indulge once in a while and cheese popcorn is his guilty pleasure. Look out for some popcorn bits as he sneaks in his all-time favourite snack to share the joy.

To shower guests with good wishes, Jin's yusheng comes with abalone slices that are topped off with Ikura roe and encased in an exquisite sugar dome.

For the finishing touch, gold flakes pineapple sauce is drizzled over for extra prosperity, before Jin invites guests to toss the yusheng together for another great year ahead.





PROSPERITY YU SHENG SETS

20 January to 8 February 2020

WONDERLAND PROSPERITY YU SHENG

Small (4 – 6 persons)	\$158
Large (8 – 10 persons)	\$188

Abalone slices and ikura served with ground pistachio, pomelo, strawberries, namsui pear, shredded radish, carrot and hydroponic salad. Multigrain and nuts florentine, crispy enoki mushrooms, shimeiji tempura, pickled spicy green papaya and semi-dried kiwi with gold flakes pineapple sauce.

SALMON YU SHENG

Small (4 – 6 persons)	\$68
Large (8 – 10 persons)	\$98

Fresh salmon slices served with traditional preserved vegetable strips and plum sauce.

TUNA YU SHENG

Small (4 – 6 persons)	\$68
Large (8 – 10 persons)	\$98

Fresh tuna slices served with traditional preserved vegetables strips and plum sauce.

ABALONE YU SHENG

Small (4 – 6 persons)	\$98
Large (8 – 10 persons)	\$138

Abalone slices served with traditional preserved vegetables strips and plum sauce.

Yu Sheng sets are available from 20 January to 8 February 2020, 10am to 10pm daily.

For enquiries / orders

☎ 6589 7788 ✉ gourmet@royalplaza.com.sg

🌐 www.carouselbuffet.com.sg

Orders are required to be placed 3 days in advance. The last order should be made by 6 February 2020, 12pm. All prices are subject to prevailing government taxes.



Carousel Festive Buffet Highlights



Baked Halibut Fillet with Herbal Sauce



Creamy Pumpkin Soup with Black Garlic



LUNAR NEW YEAR FESTIVE BUFFET

Lunar New Year's Eve
Friday, 24 January 2020

		adult (\$)	child (\$)
Lunch	12pm - 2pm	58	36
High Tea	3.30pm - 5.30pm	48	36
Dinner	6.30pm - 9.30pm	98	52

Complimentary mandarin oranges and Salmon Yu Sheng will be presented to each table during dinner meal period.

Lunar New Year Day 1 - 3
Saturday - Monday, 25 - 27 January 2020

		adult (\$)	child (\$)
Lunch	12pm - 2pm	68	43
High Tea	3.30pm - 5.30pm	48	32
Dinner	6.30pm - 9.30pm	88	49

Complimentary mandarin oranges and Salmon Yu Sheng will be available on the buffet counter during dinner meal period.

For enquiries / reservations

☎ 6219 3780 ✉ carousel@royalplaza.com.sg

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

