

FOR IMMEDIATE RELEASE

Taste of Brunei at Carousel

Singapore, 14 February 2025 – Celebrating Brunei’s 41st National Day, Carousel at Royal Plaza on Scotts is delighted to present “Taste of Brunei at Carousel”. Available during lunch and dinner from 21 to 23 February 2025, this exciting three-day event invites diners to explore the vibrant array of Bruneian dishes, bringing the rich culinary heritage of the nation to life.

To enhance diner’s experience, Carousel will be hosting two guest chefs from the Royal Brunei Culinary, *Chef Nortini and Chef Amirah*. With their expertise in the cuisine, they will bring traditional recipes to life and offer diners an immersive yet flavourful journey through Brunei’s culinary scene.

A Taste of Brunei: What to Expect

For those new to Bruneian food, expect an exciting mix of tastes and textures — from the comforting and flavourful *Pais Daging* (marinated beef steamed in banana leaves) to the rich umami of *Hati Buyah Tumis Kicap* (stir-fried beef lung in special dark sauce). No Bruneian feast is complete without a variety of sweet treats such as *Wajid* (gula melaka glutinous rice wrapped in banana leaves), *Talam Pisang* (steamed banana kueh layered with creamy coconut) and *Gertas* (coconut kueh with sugar glaze). Guests can also savour *Ambuyat*, Brunei’s national dish, a starchy delicacy made from sago, best enjoyed with an assortment of flavourful dipping sauces such as *Cacah Binjai*, *Cacah Tempoyak*, and *Sambal Belacan*.



Left: Ayam pansuh or bamboo chicken is marinated with fragrant spices, stuffed into the hollow cavity of a bamboo stem and slow-cooked over a wood fire.

Right: Hati Buyah Tumis Kicap – Stir-fried beef lung in a rich, savoury dark sauce.



Left: Wajid - A traditional Bruneian delicacy featuring gula melaka-infused glutinous rice, elegantly wrapped in banana leaves for a rich and aromatic treat.

Right: Talam Pisang – A layered banana kueh, soft, sweet, and full of tropical flavour.

The guest chefs will be using exclusive recipes from Junjung Majestic Brunei to craft a selection of delectable, sweet treats that will be showcased over the three-day promotion. These treats will include the much-loved Kek Lapis, a multi-layered cake that is a traditional Bruneian favourite, and Dry Kuih, a popular assortment of baked delicacies. Junjung Majestic Brunei, renowned for its exceptional artisanry in the art of patisserie, is a distinguished establishment specialising in a wide range of exquisite cakes, premium chocolates, and delightful biscuits.



The renowned Kek Lapis recipe from Junjung Majestic Brunei will be featured on the dessert counter during the three-day promotion.

Join the Celebration at Carousel

As Brunei celebrates its 41st National Day on 23 February 2025, Carousel invites food enthusiasts to step outside their usual dining routines and immerse themselves in a truly intriguing and authentic culinary experience. This special occasion presents a unique opportunity to explore the rich flavours and diverse influences that shape Bruneian cuisine. With carefully curated dishes that display the country's vibrant food culture, Carousel promises a memorable journey of discovery, where each bite brings guests closer to the heart of Brunei's traditions and heritage.



For reservations and more information, please visit <https://carouselbuffet.com.sg/>

High-res images and full menu highlights are available [here](#).

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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 tastebuds 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.