

FOR IMMEDIATE RELEASE

Local Colours, Local Flavours:
Honouring Singapore's 60th with Heritage, Flavour, and Colours.



Singapore, 3 July 2025 – Carousel is bringing together a unique culinary showcase that pays tribute to the nation's rich hawker heritage and beloved local flavours. From 4 July to 10 August 2025, Carousel will feature more than 30 new buffet dishes, including seven co-creation dishes in partnership with iconic Singaporean brands, each with a story deeply rooted in tradition and innovation.

Taste the Legacy of Local Flavours

- 45-degree Truffle Poached Eggs and Black Pepper Crab Toast - In a special collaboration with heritage coffee brand *Kim Guan Guan*, Chef Chee Kian's dish gives breakfast a fancy twist, featuring silky truffle-poached eggs and peppery crab layered between golden toasts. Best enjoyed with *Kim Guan Guan*'s signature kopi and tea brews, which will also be available at the restaurant.
- Singapore Truffle Wagyu Beef Cheek Polo Bun - Inspired by how *Golden Pillow 933* reinvented local bakes with its iconic curry-in-a-bun, Chefs Hua Kai and Saifullah present their own take: tender wagyu beef cheek wrapped in a soft polo bun and finished with a touch of truffle. This is where East meets West, and old meets new.
- Soft-shell Crab Imperial XO Dried Scallop Vermicelli - Chef Kok Wai builds on the familiarity of staple convenient snacks with his umami-rich take on bee hoon, stir-fried with dried scallops, XO sauce and soft-shell crab. A flavourful testament to a beloved staple of *Cita Rasa*, one of Singapore's household names in the heritage snack scene.
- Salmon Rillettes with Tobiko in Crispy Youtiao & Roti "Youtiao" John - With not one, but two creative interpretations, Chef Chin Siong reimagines traditional youtiao. The first features creamy salmon rillettes and tobiko tucked into crispy youtiao, while the second draws inspiration from the classic omelette sandwich, a roti "youtiao" John, filled with Japanese minced chicken and eggs. A tribute to *You Tiao Man*'s beloved local snack, these creations evoke hawker nostalgia while bringing it into a modern dining experience.
- Chilli Crab Popiah - Late Chef Saiful recreates the classic popiah roll with a twist — filled with chilli crab, crispy beans, and fresh cucumber. Created in collaboration with *Mr Popiah*, this bite-sized delight honours the spirit of shared family feasts and Singapore's hawker heritage.

This collaboration with iconic brands represents the best of Singapore's culinary journey, from humble beginnings to nationally recognised labels. Carousel is proud to serve as the

stage for this tribute, inviting guests to savour the past, present, and future of Singaporean food culture.

“For us, the best way to honour Singapore’s hawker heritage is through food, and these new creations reflect that, shaped by shared memories and crafted together with our partner brands. It’s our chefs’ way of celebrating the flavours we grew up with, now reimagined with a fresh touch. We hope every bite brings back memories, while creating new ones,” says Mr Dharmik Kumar, General Manager of Royal Plaza on Scotts.



Carousel chefs and local brand partners bring Singapore’s food heritage to life for SG60.

Celebrating SG60 with Flavour, Fun, and Community

Carousel will also roll out a series of SG60 ‘Stay and Dine’ promotions designed to celebrate the nation’s milestone with Singaporeans and tourists alike:

- **SG60 Dining Deal – 60% Off Your Plate:** In celebration of Singapore’s 60th birthday, the first 60 diners daily will enjoy 60% off Carousel’s lunch buffet, limited to a maximum of two diners per table. Valid from 4 July to 10 August 2025, this promotion is not valid with other promotions, discounts or vouchers.
- **Seafood Galore Nights at Carousel:** Additionally, enjoy a bountiful expanded seafood spread, available during dinner. Featuring Singapore Chili Crab with Golden Mantou, Lobster and Crab Paella and more, recognising Singapore’s love for all things from the sea.
- **Exclusive Stay and Dine Packages*** - Available only through Royal Plaza on Scotts’ official website:
 - Stay & Dine – Dinner: Book a stay and enjoy dinner at just \$60++ per person, limited to the first six redemptions daily.
 - Stay & Dine – Breakfast and High Tea or Lunch: Book a stay and enjoy breakfast & high tea or lunch at just \$60++ per person, limited to the first six redemptions daily.
 - These celebratory add-ons are limited and available exclusively via direct bookings through our website.
- **SG60 Special Stay Upgrade*:** Guests can also enjoy an upgrade from a Deluxe Room to a Club Premier Room for just \$60++. Simply enquire with our friendly Front Office team upon check-in to enjoy this offer.
- **Local Colours, Local Flavours Photo Wall:** A vibrant SG60 photo spot encourages guests to share their dining experience, stories, using the hashtags **#SG60WithRP** and **#SG60WithCarousel**. Guests who participate can redeem a complimentary cupcake as a sweet thank-you.

Singapore Through Every Bite

Together, these initiatives form Local Colours, Local Flavours, Carousel’s heartfelt homage to SG60. With a buffet experience anchored in heritage and made colourful through local

collaborations, Carousel invites all to come together and savour the culture of Singapore, one plate at a time.

For reservations, please visit: <https://bit.ly/LocalColoursLocalFlavours>

For high-res images, please view [here](#).

*Terms & Conditions apply.

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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.