



Fact Sheet

Never A Finer Time To Dine

Resorts World Genting's premier fine-dining restaurant, The Olive, unveils new concept and menu.

The Olive is the fine dining Continental restaurant located at Genting Grand Hotel, Resorts World Genting. Upscale, modern, and innovative, the restaurant was designed to elevate the fine dining experience into the 21st century. Instead of heavy fabrics and drapes, and corresponding overstuffed furniture, The Olive was designed to reflect the ethos behind the food it serves. As such, the restaurant plays with the olive green shade that gives it its name, marrying the colour with a modern, cosmopolitan feel, further enhanced by the use of metal and glass.

The vibrancy of the restaurant is part of the approach that Resorts World Genting has taken to the art of fine dining, working to make it relevant to the younger set by infusing both venue and food with a heavy dash of modernity. So in as much as The Olive has the distinction of being one of only two restaurants in Malaysia to be given Wine Spectator's 2 Glass, Best of Award of Excellence, the restaurant and lounge is also accessible to diners who prefer New World wines, and whites over reds.

While The Olive has seen its share of Michelin starred guest chefs, and notable wine dinners, the restaurant has, since July 2017, marked another milestone by opting to replace its ala carte menu with a choice



of two or three-course menus designed by exciting new culinary talent, the Taiwan-born and New York City-trained chef Steven Chou.

Under Chou, The Olive is entering a new renaissance, with modern cuisine taking the stage in the spirit of change and evolution. The exclusive set dinner menus will present the finest food items that the international world of gastronomy can offer. Yet it will also draw from the bounty of the land in Malaysia, and specifically in Genting Highlands itself. The food checks all the right boxes: gourmet items like M9 Wagyu beef, foie gras, oysters, truffles and caviar; but also unearths hidden treasures, like organic free-range chicken sourced from the foothills of Genting, and fresh hydroponic salad greens grown on the mountain. It is the ideal juxtaposition of the best of the world, and the best of Malaysia.

The menus, which will be rotated on a three-monthly basis, aim to wow diners with modern takes of classic fine-dining dishes, and will see popular staples deconstructed and re-imagined in visually attractive and palatable ways. Starting in November 2017 there will be a choice of two menus – a three-course or four-course which will include amuse bouches and starters.

The new concept at The Olive will also herald new operation times. The Bar & Lounge will operate from 6.00 pm to 1.00 am on weekdays and 6.00 pm to 2.00 am on weekends. Dining hours are 6.00 pm to 11.00 pm. The Olive will be closed on Mondays and Tuesdays. Reservations are highly recommended.