

## Fact Sheet

### **Inspired And Inspiring**

*Culinary surprises await at Ei8hteen, Maxims Hotel, Resorts World Genting.*

The verdant green living wall that marks the entrance to Ei8hteen is a foretaste of things to come. Entering the glass-walled restaurant on the Ei8hteenth floor of Maxims Hotel, Resorts World Genting, one cannot help but feel that a dining experience in such a visually arresting space that offers a feeling of 'Garden in the Sky' would be nothing short of stellar.

Floor to ceiling windows open up on one side to a breath-taking view of the Genting valley, while the other side of the restaurant opens out to the beautiful heated pool and patio. Natural light floods the dining area, while a clever mix of seating options allows both casual and formal dining, with a selection of lounge-like settees, mid-century modern dining chairs, and the impressive, formal length of the exclusive Chef's Table, complete with a weathered tree branch which serves as the table's candelabrum. Lush hanging plants and fresh flowers on the tables add to the conservatory-like feel of the restaurant.

Designed as an exclusive dining venue for those with a yen for culinary exploration, and an appreciation for the finer things in life, Ei8hteen is a one-of-a-kind restaurant and bar concept which unites Cantonese, Japanese, and Western cuisine under the one banner of 'Inspired Cuisine.' Three chefs work together synergistically at Ei8hteen to design menus which bring together some of the best-loved styles and flavours of Cantonese, Japanese and Western cuisine in order to tantalize the taste buds with.

The menu at Ei8hteen is highly dependent on the day's best and freshest produce and ingredients. This offers diners a chance to sample something new nearly every day, based on the creativity of the three chefs. Guests may choose from the ala carte menu, or entrust the choice of dish to the chefs who present a daily Pick of the Day.

Japanese Chef Ikuo Umeda is the undisputed master of food presentation, garnishing his fresh sashimi with pretty edible leaves and flowers, and his cooked items with artfully carved vegetables. His strict adherence to Japanese food preparation standards means that each dish is prepared as authentically as possible.

Cantonese chef Lim Lean Aik infuses ingredients not normally associated with Chinese cooking with traditional flavours. A case in point is his Iberico pork ribs marinated with Chinese herbs,



wine and scallions, and his crispy salted egg tiger prawns. “Although my food is Chinese, it is served on Western-style plating. My job is to capture the essence of a quintessential Chinese dish, and serve it in individual portions. So instead of a whole fish presented to a table of ten diners, I offer a 100 gram steak of glacier toothfish steamed in Szechuan pepper oil which is served fine-dining style to a single diner,” Lim says.

Western Chef John Pathmanaban’s contribution to the mix include grilled Wagyu beef with seared foie gras served in red wine reduction, with Napa cabbage and corn polenta, a combination all of his own devising. He is also known for his seared foie gras with a glaze of 15-year-old balsamic and a grape and onion reduction, drizzled with dark chocolate.

For those who want an all-stops-pulled-out dinner, the Chef’s Table is the best possible demonstration of the talents of the three chefs. Necessitating an advanced booking, the Chef’s Table experience will see the presentation of a degustation menu which is prepared after due consultation with the diners on food preferences and styles.

Far from serving Japanese or Chinese or Western food, the trio of chefs strives to merge their particular preparation methods and pool of ingredients in order to come out with food items which are an inspiring blend of East and West. Nowhere is this more evident than at Ei8hteen’s Hi-Tea. Served from 3pm – 5.30pm daily, each set for two is served in a brass birdcage. Among the tempting, imaginative spread of savouries are smoked salmon on brioche with horseradish cream; American lobster, celery and chives in a soft roll, and ogura cream sandwiches, as well as the quintessential cucumber sandwiches.

The sweet tier of the bird cage is packed with delicate carrot cake, fruit tartlets, egg tarts, as well as classic scones with clotted cream and jam. The set comes with a pot of tea of choice, a refreshing palate cleanser of choy sum (flowering cabbage) and pineapple and a stunning finale of torofuwa espresso pudding flambéed with Hennessy at the guests’ tableside.

Ei8hteen also offers poolside barbecues, and a gin and vodka bar. Special cocktails are also on offer, exclusively crafted by award-winning mixologist Pranil Saam.