

Fact Sheet

The Best Of Two Worlds

Celebrating Thai-Teochew synergy at Imperial Rama, Resorts World Genting

To dine at Imperial Rama is to dine in luxury. Its chrome and marble frontage features beautiful photographs of its enticing menu offerings, and a marble walkway leads to a small foyer where guests are welcomed and then led into the opulent dining area. Those seeking more privacy can opt for one of three private dining rooms which seat 10, 12 and 16 people respectively.

Luxurious ambiance aside, Imperial Rama has earned its place in the pantheon of best restaurants in Resorts World Genting, having catered to discerning diners since 1999. Having been around for close to two decades is testimony to how well-received the restaurant, with its blend of Thai-Teochew cuisine, has been.

There is something for every kind of diner at Imperial Rama. There are simple, perfectly prepared noodle and rice dishes, from phad Thai noodles packed with meat and seafood, to seafood porridge for the lone diner. Larger dining groups can have the luxury of choice from appetizers like the robust shaggy mane mushroom salad with truffle oil which combines chilled honeydew melon pieces with the meaty, warm mushrooms, or classic Thai choices like spicy chicken feet salad or Thai fishcakes.

The better the appetite, the more varied one's dining experience can be, with a choice of Thai soups (tom yam, clear or red), double-boiled black chicken, or the stellar shark's fin bone soup served on a burner. This creamy, almost viscous soup gets its texture from cartilage which has been boiled down, resulting in a pepper-tinged, flavour explosion of wolfberries, sea cucumber, dried scallops and fish maw. Big ticket items include a selection of shark's fin dishes, Buddha Jump Over The Wall, birds' nest, a fine compendium of abalone (Australian, Alisan, Yoshihama), and dried seafood such as sea cucumbers. Also on the exclusive menu is live Empurau, the most expensive fish in Malaysia. Hailing from the swift-running rivers of Sarawak, Empurau are prized for their rich, delicate flesh and firm texture.

Imperial Rama is also known for its fresh, live fish selections, served steamed in hot and sour sauce, deep-fried with fresh Thai chili, steamed or deep-fried with superior soya sauce, steamed Teochew style, braised with spring onions, steamed with crispy ginger and garlic, or steamed with minced pork and preserved radish. The restaurant also offers king prawns, lobsters and scallops.

The extensive menu offers a choice of pork, poultry, meat, egg, bean curd and vegetarian dishes, catering to nearly every taste preference. Thai food fans will enjoy the Thai-style spicy garlic and spring onion pork ribs, green curry chicken fillet, stir-fried free range chicken with Thai chili paste and Thai-style prawn omelette. Fans of the crisp and clean style of Teochew cooking will find some authentic Teochew



items on the menu, including steamed free-range chicken with mushrooms and salted fish, steamed minced pork with preserved dried cabbage, Teochew stir-fried egg with salted pickle, and stir-fried petola (snake gourd) and black fungus in Teochew style.

“The variety at Imperial Rama is a good balance of strong, bold flavours, and simple, fresh items,” says Sous Chef Ng Kim Chin, who has been attached to the restaurant since it began operations. “Thai food is very punchy, with distinct flavours, often with a lot of chilli and heat. Teochew food on the other hand is mild. It depends a lot on the freshness of prime ingredients, and simple cooking methods which bring out the wholesome, natural flavours of the food. That is what makes the Thai-Teochew combination so popular. The flavours balance each other out, and allows everyone a chance to taste something hot and spicy, as well as crisp and fresh,” outlines Ng.

As befitting its prime dining status, Imperial Rama is one of the few Chinese restaurants which has its own wine list, featuring premium Old World wines as well as the newer, fresher styles of the New World. It is also the only restaurant on the mountain to offer the highly-rated durian tempura dessert which is the pulp of premium D24 durians wrapped in a crisp tempura batter. The lure of this dessert is such that durian aficionados come from as far as China to enjoy it. Little wonder therefore, that with this creativity and such a varied menu, Imperial Rama continues to be one of Resorts World Genting’s most prolific restaurants.