

Press Release

“Burger & Lobster” Makes Their Asian Debut in Genting

GENTING HIGHLANDS, 11th January 2017 - When seeking out new food experiences to share with its visitors, the Resorts World Genting was especially taken by the concept behind UK-chain Burger & Lobster. The restaurant was founded in 2011 and went back to an artisanal food preparation ethos which saw them specialising in a limited menu done exceedingly well, in this case, burgers and Nova Scotian lobsters.

The interior of Burger & Lobster is as much talked about as the food it serves. The pared down, less-is-more menu mentality is also reflected in the way the restaurants are designed.

The first in Asia 3,500 sq ft space, Burger & Lobster will debut both the stripped menu and design ethic of the British chain, unveiling of the gargantuan Sky Avenue project and its 600,000 sq ft gross floor area. Sky Avenue promises to elevate the simple pursuits of shopping, eating and sightseeing to an art form. This is one of the reasons the management of Resorts World Genting strove to find exciting new F&B experiences with which to thrill its guests.

Burger & Lobster specialises in premium 650-700g fresh lobsters from Nova Scotia, Canada, which are delivered weekly to the hilltop via KLIA. Due to the volumes the group buys on a weekly basis, they become very affordable and saleable.

Food preparation aside, customers can expect to be submerged in lobster paraphernalia. One whole wall of the restaurant will be decorated with 104 traditional lobster crates which are replicas of the ones used in Nova Scotia. Old oak and aged vitreous ceramic Portuguese tiles will reference the low-light interiors of taverns where off-duty lobstermen warm themselves. Seating at Burger & Lobster will be a mix of dining banquettes and booths, with a focus on decorative lighting. “Keeping to the Burger & Lobster’s interior and concept, lighting needed to be very mellow to set the mood and ambience. It will be the border between club and fun dining,” shares Dato’ Edward Holloway, Senior Vice President of Hotel Operations at Resorts World Genting.

The 150-person capacity restaurant will offer a view of the new Twentieth Century Fox World theme park when it opens. Alfresco seating will also be created despite the non-availability of a terrace. When the theme park is completed, the restaurant will eventually be large enough for 170 diners who undoubtedly will dine on some of the least stressed crustaceans in Malaysia.

The burgers at Burger & Lobster are made purely with 100 percent Australian beef, with no fillers. The patties are served in a custom baked sesame seed brioche bun, and will be topped with beef bacon, cheese, lettuce, tomatoes, onions, the restaurant’s own, in-house pickles, and Burger & Lobster’s secret sauce. The Mayfair, at 168 grams, is their entry-level burger, served with chips. The Original is 224 grams of beefy goodness, also served with chips. The B&L brings the best of both worlds together, with a 224 gram burger with lobster meat served with chips and salad.



Lobsters are steamed or grilled with clarified butter or the restaurant's famed lemon and garlic butter. Served with chips and salad, the lobsters are available in three signature styles, namely The Original, The Big Boy and Chili Lobster.

One of the most popular items at Burger & Lobster are the rolls which feature chunks of fresh lobster prepared in a choice of three different styles. Patrons can choose from Chilli and The Original. The variants are all served chilled in a signature toasted brioche roll, accompanied by chips and salad.

Smaller eaters can preview the quality to come with bar bites such as the B&L Burger, a mini burger topped with lobster meat, Tiger Tiger (tempura prawns, spicy mayo and avocado in mini, buttered rolls) and The Classic which is a scaled down version of the original Burger & Lobster burger.

The dessert menu will have one nod to the local palate, with the inclusion of durian tempura. More conventional restaurant desserts include crème brulee and banana mousse, or a choice of yogurt strawberry, guanduja or stacciatella ice creams.

Burger & Lobster is located at Level 1, Sky Avenue. Operation hours is from 10 am to 10 pm daily. For more information, please call 03-6101 1118 or visit www.rwgenting.com.

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