

*For immediate release*

## Celebratory steamboat this CNY at Resorts World Genting **Festive meal that fosters togetherness**

**Genting Highlands, 27 December 2016** - The seemingly humble steamboat is a most ideal meal for fostering togetherness in the family. The simple act of gathering together to share in a meal that involves tossing food ingredients into a simmering pot, does carry much significance for those seeking to socialise and renew ties with others.

This coming Chinese New Year, indulge in this heartwarming act of interaction with family and friends at Resort Seafood Steamboat, the ultimate place to enjoy the traditional Chinese steamboat at Resorts World Genting.

The newly renovated restaurant offers three different steamboat packages and two other festive packages in celebration of the Year of the Rooster. For the steamboat meal, diners get to choose from an array of raw and marinated ingredients to toss into simmering stock in a big pot that sits on a tabletop gas burner. The simmering stock will no doubt tempt with its aromatic flavour and it is up to the diners how thick or thin they want it to be.

Groups that want privacy can choose from the four private rooms available—Treasure, Sauna, Spring, and Imperial. Both Treasure and Sauna have two dining tables each, so can take in 20 pax. These two rooms offer menus for Seafood Layer Pot Set—you are supposed to eat the seafood layer by layer, starting from the top.

Likewise Spring has two dining tables and can also take in 20 pax, but it has an individual steamboat pot. Imperial, on the other hand, has one big dining table and caters for 16 pax. It also has an individual steamboat pot.

Among the three menus on offer is the Private Room Steamboat Set for eight to 10 people. The menu consists of chicken soup, grouper slices, lamb, beef striploin, grass prawn, crispy smoked duck, chicken drumstick, sea cucumber, scallops in half shell, green mussels, shiitake mushroom, wintermelon, Chinese cabbage, glass noodles and yam.

The Private Room Steamboat Set is for between eight and 10 people. The menu has an extra ingredient not found in the other menus namely Boston lobster—and the other ingredients remain, namely chicken drumstick, grouper slices,

lamb, beef striploin, grass prawn, crispy smoked duck, chicken drumstick, sea cucumber, scallops in half shell, green mussels, shiitake mushroom, wintermelon, Chinese cabbage, yam, glass noodles and chicken soup.

For groups with between seven and 10 people, another option is the Private Room Seafood Layer Pot. The ingredients that tempt in this menu: mud crab, squid, salmon fish head, grouper slices, Script Venus clams, scallops in half shell, sea cucumber, grass prawn, green mussels, Chinese cabbage, enokitake mushroom, shiitake mushroom, sweet corn, and King's noodles.

If a steamboat meal isn't what you have in mind, Resort Seafood Steamboat can still deliver—there are two elaborate menus featuring festive dishes that are certainly worth savouring. The Private Room Chinese Set for eight to 10 people offers Seafood Porridge, Steamed Patin Home Style, Poached Prawns in Chinese Wine, Steamed Chicken with Chinese Herbs, Chili Crab with Mantou Rolls, Cheng Miew with Mushrooms, Boston Lobster with Sang Mee, and Mixed Fruit Platter or the set comprising of Boston Lobster with Superior Soup, Tiger Grouper Steamed Hong Kong Style, Crispy Smoked Duck, Stewed Abalone with Sea Cucumber and Mushrooms, Grass Prawn Soup with Chinese Cabbage, Steamed Scallops with Garlic, Seafood Fried Rice, and Mixed Fruit Platter.

For more information, call +603 2718 1118 or visit [www.rwgenting.com](http://www.rwgenting.com)

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