

For immediate release

Hi-Tea In The Clouds

E18hteen Inspired Cuisine presents hi-tea with a modern oriental infusion

Genting Highlands, 7 February 2017 – Ingenuity is the spice used most liberally at Resorts World Genting. Not content with excelling at the expected, the chefs at Resorts World Genting are constantly challenged to go beyond. At E18hteen Inspired Cuisine on the 18th Floor of Maxims, pushing the boundaries and finding the sweet spot has become something of a raison d'être.

It is little wonder, therefore, that the hi-tea being offered at E18hteen Inspired Cuisine from 3.00 pm to 5.30 pm daily, and priced at RM 128.00 nett (Member) for two persons, the stylish hi-tea serves up a mix of East and West, firmly anchored by a good strong cuppa.

Guests are eased slowly into the creative genius of the E18hteen's creative culinary brigade with the first plate featuring delicate portions of cheesecake, carrot cake and fruit tartlets. The first inkling that all is not as it looks to be is the inclusion of a feathery light Chinese egg tart ensconced in buttery, crumbly pastry.

The second round of delights feature smoked salmon on brioche with horse radish cream, American lobster, celery and chives with homemade mayo in a soft roll, along with the ubiquitous cucumber sandwich. The presence of an Ogura cream sandwich hints at the surprises to come, as interspersed between classic scones with clotted cream and jam are oriental golden rolls and choy sum with pineapple.

The modern oriental influence is ramped up for the third course which features an epic Torofuwa espresso pudding with Hennessy flame and snow frog with fresh almond milk.

This fresh new take on a conventional hi-tea will run only for a limited time, and thus reservations are recommended.

Kindly call 03-61052968 for reservations.

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