

For immediate release

## **Fabulous lobster specialities at RWG**

*Enjoy them braised, pan-fried or stir-fried at five restaurants at the resort*

**Genting Highlands, 11 March 2017** – All manner of seafood can be enjoyed at Resorts World Genting, but for this month, there is special emphasis on lobster—and you can feast on fabulous lobster dishes at five restaurants. You can savour the crustacean in different flavours—each restaurant employs a different cooking method in preparing a feast fit for a king.

Lobsters are perhaps best enjoyed when a moist-heat cooking method like braising is used. And if you like your lobster done this way, you can enjoy it at Genting Palace, Seasons, e18hteen Inspired Cuisine! and Resort Seafood. All three have lobsters in the limelight from this month onwards.

On the other hand, if you prefer stir-fried, awaits at Imperial Rama. Whatever your choice, you can be certain that the freshest ingredients are used—and that when you bite into the seafood, you will find it succulent and bursting with flavour.

### **Where to enjoy lobster at RWG**

Even if you are a lobster novice, you will enjoy the lobster specialities on promotion in the different Resorts World Genting restaurants. You can expect the regal-looking crustacean to be beautifully presented on a plate, beckoning you to take a bite—and become satiated—at Genting Palace that is located on the 2nd Floor of Genting Grand.

Braising is a combination-cooking method that uses both moist and dry heats: the food is first seared at a high temperature before being cooked in a covered pot at a lower temperature while sitting in liquid. At Genting Grand, the chefs demonstrate great expertise in employing this technique.

For evidence of this, try the restaurant's Braised Live Boston Lobster with Superior Stock. The restaurant opens from noon to 2.30pm for lunch, and from 6pm to 9.30pm for dinner.

Another elegant venue where you can enjoy lobster is Seasons, located on the Lobby Floor of Genting Grand. The speciality on offer is Braised Live Lobster with Noodles. The restaurant opens from noon to 3pm for lunch, and from 6pm to 10pm for dinner.

Resort Seafood is another place at the resort to enjoy lobster. The restaurant, located on Level 1 of Resort Hotel, presents Braised Live Lobster with Egg Noodles selling at RM38 per 100gram (Member), RM42 per 100gram (Non-Member) this month. The eatery opens from noon to 2.30pm for lunch, and from 6pm to 9.30pm for dinner.

Yet another elegant venue to enjoy live lobsters is at e18hteen Inspired Cuisine, located on the 18th Floor of Maxims Hotel, food connoisseurs in particular may want to check out the lobster dish of Umami Dashi Broth Lobster served with Sumiso priced at RM218.00 net (member) & RM238.00 (non-member) – Expect a burst of Umami flavour on your palate coupled with a reduction of Sumiso Sauce, hydrated Wakame & spring Root Vegetables. The restaurant opens for lunch from 12.00pm till 2.30pm, and at 6.00pm till 10.30pm for dinner. Drop by for their exquisite Hi Tea Set priced at RM128.00 for Two during 3.00pm till 5.30pm.

To enjoy your lobster stir-fried, head for Imperial Rama on Level 2, Maxims. Stir frying is the preferred cooking method for this dish here. In this technique that originated from China, ingredients are stir-fried in a small amount of hot oil in a wok.

Stir-fried Boston Lobster with Lemongrass and Lime Leaf Sauce is as delicious as it sounds. The restaurant opens from noon to 3pm for lunch, and from 6pm to 10pm for dinner.

For more information, call +603 6101 1118 or visit [www.rwgenting.com](http://www.rwgenting.com)

- End -