

For immediate release

Steamboat Galore at Resorts World Genting

An unforgettable meal fosters togetherness

Genting Highlands, 23 April 2017 - A steamboat meal at Resorts World Genting is transformed into an extravagant, luxurious dining experience, tailored to bring contentment and foster togetherness. The steamboat meal has now been elevated into a showcase of the freshest and most luxurious meal items at Resort Seafood Steamboat.

The restaurant offers three different steamboat packages to allow diners to make their selection from an array of raw and marinated ingredients, which can then be cooked at their tables. Larger groups, or those seeking a more private meal, can opt for a private room.

Resort Seafood Steamboat now offers four private rooms. The first two private rooms accommodate two dining tables, making them ideal for larger groups or families of up to 20 persons. The highlight here is the Seafood Sauna Layer Pot Set which comes pre-assembled, with the food items arranged in tiers and supposedly to be eaten layer by layer.

The Seafood Sauna Layer Pot Set has been designed for groups of eight to ten people and available in two different types of set menus.

1st set features Boston lobster, tiger grouper, sea cucumber, live crab, grass prawn, squid, scallops in half shell, green mussel, salmon fish head, enokitake mushroom, shiitake mushroom, king oyster mushroom, chilli fish ball, "fuzuk" mushroom roll, teochew wantan, sui kow dumplings, fish ball, crab meat [unbreaded], chicken supreme slice, sweet corn, vegetables, egg and the finale is ginger egg fried rice.

2nd set features Alaskan crab, Boston lobster, tiger grouper, sea cucumber, grass prawn, squid, scallops in half shell, green mussel, beef striploin, enokitake mushroom, chimaji mushroom, shiitake mushroom, king oyster mushroom, chili fish ball, "Fuzuk" mushroom roll, sui kow dumplings, fish ball, crab meat [unbreaded], chicken supreme slice, sweet corn and the finale is ginger egg fried rice.

For those who prefer to choose their soup and eat at their leisure, the third and the fourth room offer individual steamboat pot. These rooms can seat 20 and 15 guests respectively.

There are two set menus for the Steamboat ranging from RM1,180 to RM1,650. The menu consists of chicken soup, live crab, tiger grouper, sea cucumber, grass prawn, pacific clams, scallops in half shell, green mussels, enokitake mushroom, shiitake mushroom, king oyster mushroom, chilli fish ball, "Fuzuk"



mushroom roll, teochew wantan, sui kow dumplings, grab meat [unbreaded], chicken supreme slice, spinach, white bean curd, egg, noodles just to name a few!

For those seeking a more bespoke meal, and opting for something other than steamboat, a Chinese Set menu for eight to ten people is also available that offers Boston lobster with superior soup, tiger grouper steamed “Hong Kong-style”, crispy smoked duck, stewed abalone with sea cucumber & mushrooms, grass prawn soup with Chinese cabbage, steamed scallops with garlic, seafood fried rice and a mixed fruit platter.

Three days advance order is recommended.

**All steamboat prices and item are subject to change without prior notice*

For more information, call +603 6101 1118 or visit www.rwgenting.com

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