

For immediate release

Songkran Festival at Resorts World Genting

Celebrate the traditional Thai New Year with buffet at Coffee Terrace

Genting Highlands, 15 March 2017 – Thai food is undoubtedly among the most popular cuisines in the world. Fresh, fragrant and flamboyant, Thai dishes are enjoyed especially by those who love spicy food, but some of the staples of Thai cuisine like the iconic Pad Thai (rice noodles cooked with a tamarind and fish sauce) and Tod Mun (fish cakes) would easily satisfy every taste.

A wide range of Thai dishes will be featured at Resorts World Genting in April. To enjoy some excellent Thai fare, head for Coffee Terrace at Genting Grand where the Songkran Festival will be celebrated with a Thai-themed buffet from 7 to 16 April.

The Songkran Festival marks the traditional Thai New Year and people there would have fun, engaging in friendly water fights and street parties that would last a week. The element of water plays a significant part in the celebration because of its important role in the agricultural culture of the country.

There will be no water fights at Coffee Terrace, of course, but delicious Thai food will be in abundance. The Songkran Festival Buffet at the restaurant will feature some of the most popular dishes out of Thailand, offering quality, variety and value for money.

It is available for lunch on weekdays (Monday to Friday, from 12pm to 2.30pm) and is priced only at RM44 for adults and RM22 for children. On weekends (Saturday, Sunday and public holiday eve), it is priced at RM50 for adults and RM25 for children. On weekdays, the buffet dinner (5pm to 9.30pm) is priced at RM84 for adults and RM42 for children, while on weekends, it is priced at RM88 for adults and RM44 for children.

A buffet meal is great for a get-together—you get to enjoy a splendid array of food and warm camaraderie with family and friends. Coffee Terrace, with its elegant and warm setting, provides the right ambience for people to meet other folks and swap stories—while feasting on a sumptuous meal.

Featuring both the fiery and the mild from the Northern & Southern Thai

The most popular Thai dishes are included in the Songkran buffet spread at Coffee Terrace, and diners will be able to enjoy food at a variety of heat levels. The hottest food in Thailand is said to come from the northeast region west of the Mekong River called Isan, while most curries in the country originate in the south and central regions. Those who love their curry real hot would be satisfied with green curry or red curry, while those who are not good with hot food would want something like the mild massaman curry. Likewise, Tom Yam dishes are fiery but Tom Kha Gai, a chicken soup of spice-laced coconut milk, is less so.

The Songkran buffet spread at Coffee Terrace has something for everyone; dishes that cater to every taste. Two menus are featured on a rotation basis, with Menu One including appetisers like Thai Fish Cake, Rice Cracker with Chicken Basil, Thai Royal Salad, Thai Pandan Chicken, and Thai Chicken Satay.

Those who love salads and vegetables can look forward to a wide variety including Green Papaya Salad with Dried Shrimp, Seafood Salad with Glass Noodles, Thai Chicken Salad, Boneless Chicken Feet Salad, and the popular Thai Mango Salad. Vegetable dishes are also aplenty, including Mixed Mushroom with Tauchu Thai Style and Fried Baby Kailan with Salted Fish & Fresh Chilli.

Tom Yum soup is, of course, a must—and there are two choices for diners, namely Red Tom Yum Prawn Soup and Clear Tom Yum Seafood Soup.

The main dishes are as appealing, including Red Chicken Curry with Eggplant, Fried Prawn with Glass Noodles, Fried Crab with Yellow Royal Curry, Steamed Fish with Lemongrass & Lime, Beef Mutsamun Curry, Stir-fried Lamb Slice with Garlic & Pepper, Pineapple Fried Rice, Thai Laksa with Condiments, and Phad Thai Talay.

After all that spiciness, something cool and sweet would be heavenly. Diners get to choose from Mango & Sticky Rice, Water Chestnuts in Coconut Milk, Thai Tapioca Pudding, Thai Style Cendol, and fruits, among others. For drinks, there are the refreshing Lemongrass Tea and Coconut Juice, or diners can just enjoy coffee or tea.

The second menu likewise promises value for money and lots of variety. Appetisers, salads, soups and desserts are the same as the other menu, but the main dishes are vastly different: Green Chicken Curry, Thai Fried Curry Crab, Roasted Duck Curry, Fried Thai Basil Prawn, Panang Lamb, Hot & Sour Fish, Thai Otak Otak Seafood, Shrimp Paste Fried Rice, Thai Herbs Noodle Soup, and Phad Thai Talay. Vegetable dishes include Fried Brinjal with Thai Fermented Beans & Prawn Meat and Fried Kailan with Salted Fish & Fresh Chilli.

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

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