

*For immediate release*

## **Steamboat Galore at Resorts World Genting**

### ***An unforgettable meal fosters togetherness***

**Genting Highlands, 18 February 2017** - A steamboat meal at Resorts World Genting is transformed into an extravagant, luxurious dining experience, tailored to bring contentment and foster togetherness. Once called a 'poor man's meal' for its economical ingredients and basic cooking method, 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 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, offering 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 third room can also seat up to 20 guests, but offers an individual steamboat pot. The fourth room can seat 15 around its spacious single dining table, which is also offering an individual steamboat pot.

Steamboat first set menu is priced at RM1,000 (member) and RM1,100 (non-member). The menu consists of chicken soup, grouper slices, lamb, beef striploin, grass prawns, crispy smoked duck, chicken drumstick, sea cucumber, scallops in half shell, green mussels, shiitake mushroom, wintermelon, Chinese cabbage, glass noodles and yam.

Second set menu is priced at RM1,500 (member) and RM1,650 (non-member), features Boston lobster as an additional menu item, alongside the offerings from the original set. This two set are meant for eight to ten people.

The Seafood Sauna Layer Pot Set priced at RM688 (member) and RM758 (non-member) has been designed for groups of seven to ten people, and features 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.

For those seeking a more bespoke meal, and opting for something other than steamboat, a Chinese Set menu for eight to ten people is priced at RM1,188 (member) and RM1,308 (non-member). It offers seafood porridge, steamed patin, poached prawns in Chinese wine, steamed chicken with Chinese herbs, chilli crab with mantou rolls, cheng miew with mushrooms, Boston lobster sang mee, and a mixed fruit platter.

Equally sumptuous is the RM1,688 (member) and RM1,858 (non-member) set, also for eight to ten diners. This menu offers 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 a mixed fruit platter. These 2 Chinese Set menu required advance order 3 days in advance.

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

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

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