

For immediate release

A Little Piece Of Spanish Heaven

Authentic tapas restaurant opens in Resorts World Genting

Genting Highlands, 17 August 2017 - When a sidestep out of the frenetic bustle of Resorts World Genting's newest lifestyle hub is needed, the rustic haven of La Fiesta, located in the newly launched Sky Avenue, may be just what is called for. This little piece of Barcelona is set to become one of Malaysia's more notable Spanish restaurants, with a menu which offers every robust, flavourful and memorable aspect of the country. Cozy and intimate, La Fiesta is designed in traditional Catalan eatery style, with tiled arches, an earthy palette and muted lighting with 85 seating capacity. The open kitchen which greets guests takes centre stage, and it is from here that some of Spain's signature flavours emerge.

The pride of place (and plate) is reserved for the Spanish Iberico pig. The Iberico pig is a rare breed, found only in Spain, which can trace its ancestry back to the cavemen of the Iberian Peninsula. They are prized for their heavily-marbled meat which is made into the renowned Iberico ham, and the rich, nutty flavour of its pork, which is a result of its acorn-rich diet. Fittingly, the best of Iberico ham (jamon) is available at La Fiesta. Selections from gold standard producer Joselito, whose hams have been used by Spanish culinary geniuses like Ferran Adrià, Juan Mari Arzak and Andoni Luis Aduritz, are featured extensively, and make an appearance on the Iberico, chorizo (sausage) and salchichon (summer sausage) platters.

For a helping of Valencia, La Fiesta offers both gourmet and rustic variants of paella, with a signature Canadian lobster version, as well as the more common squid ink option. There are familiar tapas - calamares a la Andaluza (deep-fried calamari with garlic mayonnaise dip), albondigas con sepia (pork and beef meatballs with cuttlefish) and patatas bravas (potatoes in spiced tomato sauce) – as well as some stellar regional specialties such as matrimonio (a combination of anchovies in vinegar and salted brown anchovies on bread, deemed a the

perfect marriage, hence the name of the dish), pan tumaca (a thick olive oil-infused paste of fresh tomatoes on toasted bread) and salmorejo, an Andalusian tomato puree soup.

Also in the offering is a stellar selection of Spanish cheeses. Spain has over 30 cheese making regions across the country, with each region protected under appellation of origin controls very much like French wine-making, which regulate every aspect of production ranging from which hills animals can graze on, to how humid the curing room can be. On La Fiesta's cheese board is the creamy and intense Tortas de Casar which is produced from raw milk from Merino and Entrefino sheep. The milk for this cheese is curdled using the natural coagulants found in Cardoon thistles.

For something decadently rich and creamy there is Arzúa-Ulloa cheese which comes from the northwestern corner of Spain in the region of Galicia, and which is produced using raw or pasteurized cow's milk. Other equally stellar cheese choices are the nutty Garrocha, smoky semi-soft Diazabal, blue semi-soft Cabrales, the famed bitey, semi-hard Manchego and the delightfully balanced Petit Nevat, with its earthy, mushroomy flavour.

An authentic a menu deserves an equally authoritative wine list. La Fiesta scores full marks for this, with a wine list headed by some glorious cava. Cava (Spanish sparkling wine) is made in the same way champagne is produced, although with different grapes – Macabeu, Parellada and Xarello (all white). Chardonnay, Pinot Noir, Garnacha and Monastrell are also used. Cava selections include Freixenet Cordon Negro, Freixenet Malvasia, Segura Viudas Gran Cuvee and Segura Viudas Reserva Heredad which are all commendable cavas in their respective tiers.

Some of Spain's most beloved grapes also make it to the wine list, including Albariño (Bodega Castro Martin Albariño), Verdejo (Valdubon Verdejo), Garnacha Blanca (Garbo Garnatxa Blanca) and Tempranillo (Pago de Los Capellanes Joven). There is also an extensive drinks and cocktail selection, as well as sangrias, punches, craft beers and artisanal tonics and sodas. In the habit of



the Spanish, grazing, and the revisiting of favourite tapas are a must, accompanied by enough cava (or the tippie of choice) to make colour rise in the cheeks.

The restaurant is opened daily from 11 am to midnight on Saturday and Sunday and public holidays from 11 am to 10 pm and Monday to Thursday 12 noon to 10 pm and Friday and eve of public holidays from 12 noon to midnight.

For more information, please contact 03-6101 1118 or visit www.rwgenting.com.

- End -