

For immediate release

Celebrate the holy month of Ramadan at Resorts World Genting with the Ramadan Buffet at Rajawali Coffee House

The festive feast will include over a hundred traditional Malaysian dishes

Genting Highlands, 25th April 2018 – That festive time of the year has come again! Resorts World Genting invites all Malaysians to celebrate the holy month of Ramadan and the beginning of Syawal and Hari Raya Aidilfitri at its Ramadan Buffet at Rajawali Coffee House at Awana Hotel. Come as a family, as a group or as a company to break fast to a mouth-watering array of traditional Malay dishes from May 18 to June 13, 2018.

Over a hundred dishes from all parts of Malaysia will feature in the Ramadan Buffet. Start the meal the traditional way with a sweet bite of premium *kurma* dates, imported from Iran, Tunisia and Morocco. A Malaysian Ramadan buffet should then begin with that most Malaysian of street food – Satay, with a special Gerai Satay serving up Chicken, Beef and Lamb skewers along with seafood Otak-Otak and a full array of sides, including Rice Cake, Cucumber, Bombay Onion and Satay Sauce. A special Sup Citarasa Awana stall – a restaurant specialty – will be doling out bowls of Sup Gear Box ‘Lambreta’, Sup Perut, Sup Daging and other treats, served with Roti Banggali to mop all that liquid goodness.

A whole Spit-roasted Australian Lamb with Homemade Black Pepper Sauce and Mint Sauce takes centre stage, introducing Rajawali’s delicious choices of grilled meats, which include Ayam Percik with Sos Percik Merah and Rojak Ayam. An Ikan Bakar stall offers fresh local favourite fish varieties – Kembung, Siakap, Kerapu, Keli, Tenggiri, Terubuk, Patin, Tongkol, Cencaru and Tilapia – all grilled to crispy perfection that is best served with a dollop of Sambal Celup, Sambal Belacan, Sambal Cincaluk, Budy or Air Assam. The selection of seafood expands at the next stall, with fresh Crabs, Prawns, Squid, Ikan Kembung and Fish/Squid Balls cooked Goreng Tepung style.

A Malay feast is not complete without rice, and that appears here in different forms, like fluffy Nasi Dagang, Nasi Kerabu, Nasi Briyani and Nasi Putih. This will be the vessel for the creamy punch of curries and dishes from the main station – including Gulai Lemak Daging Salai, Asam Pedas Ikan Pari, Rendang Tok, Patin Tempoyak, Pajeri Terung, Tempeh with Potatoes and Japanese Taufo with Mushrooms – or Nasi Kandar-style recipes from the Penang station, which include Kari Kepala Ikan, Kambing Masala, Kari Sotong, Chicken Prathal and Dalca Sayur. Rice also appears in the Bubur Lambuk station, to be eaten with a variety of sides including Serunding Kelapa/Ayam/Daging, Prawn, Minced Beef, Salted Radish, Anchovies and Chili Padi Kicap.

But don't forget the traditional Roti John, served with Beef, Chicken or Sardines. Or the crispy selection of breads from Murtabak, Roti Canai and Roti Telur to Puree, Chappati, Dhosai and Idli. Noodles get the spotlight at the Ipoh counter, with Ipoh Curry Mee and Char Koay Teow, alongside Sotong Kangkung, while a dedicated Laksa stall showcases Laksa Kedah, Laksa Johor, Mee Jawa, Mee Bandung and Mee Rebus. Assuage the guilt of all that rich food with fresh Ulam – choose from Kerabu Kacang Botol, Kerabu Taugeh, Kerabu Mangga, Kerabu Kaki Ayam and Kerabu Perut Lembu, to go with crunchy Genting Garden Salad leaves, Tauhu Sumbat, Rojak Buah and Pasembor.

Do leave room for dessert. Rajawali impresses in this department, with a rainbow selection of over 50 homemade Malay Kueh, of various colours, textures and ingredients from Kueh Lapis, Kueh Bingka Uni Kayu and Kueh Talam to Lepat Pisang, Badak Berendam and Kueh Sago Merah. Traditional puddings like Bubur Cha-Cha, Pekat Pisang Raja, Ais Batu Campur and Cendol offer a silky alternative, while children will be delighted by huge selection of ice creams. Finish the evening on a tropical note with fresh local fruits – including Nangka, Cempedak, Ciku, Dukong, Langsat, Mata Kucing, Manggis and Rambutan – or a choice of pickled Jeruk Nyonya Masdor. Wash the feast down with a traditional selection of Malaysian drinks, including Sirap Bandung, Sirap Selasih, Soy Milk, Air Mata Kucing, Air Asam Boi, Teh Tarik and fresh fruit juices.

The Ramadan Buffet at Rajawali Coffee House runs from May 18 to June 13, 2018 followed by Hari Raya Aidil Fitri Buffet exclusively available on 15th & 16th June 2018. The buffet is priced at RM110 nett per person (Adult) and RM55 nett per person (Children below 12 years old and Senior Citizens above 60 years old). For advance bookings, enjoy an early bird rate of RM90 nett per person (Adult) applicable for bookings made before 20th May 2018. For reservations, kindly email awana.rajawali@rwgenting.com or call 03 6436 9000 / 019 388 0390.

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