

For immediate release

For one night only

An Exclusive Chivas whisky pairing dinner with Gold Bar Cut of the Finest Miyazaki Wagyu at The Olive

Genting Highlands, 19th June 2018 – Fine dining Continental restaurant The Olive at Resorts World Genting will be hosting a very special dinner paired with the beautiful whisky expressions of Chivas. The four-course dinner on June 22, 2018 will marry the exceptional ingredients and skills of the chefs at The Olive with the smooth legacy of the world's favourite blended whiskies. It will also be an opportunity for diners to savour the taste of the beef that has reigned as the champion of Japan's Wagyu Olympics since 2007 – Miyazaki wagyu.

A Chef's Creation amuse bouche, paired with Chivas Regal 12 Year Old, starts the meal to prepare the palate for the richness of the dinner that is to come. Earthy flavours will then take the spotlight in an appetiser of celeriac, chanterelle mushrooms and onion jus, served together with a dram of Chivas Mizunara – a special blend matured in Japanese Mizunara oak casks that imparts a lovely oriental woody incense to the whisky, described as 'kara' by the Japanese. The essence of the soil and forest continues in the soup course – a curried parsnip soup served with apple puree, parsnip chips and wasabi cress – which makes a smooth accompaniment to the exceptionally complex flavours of Chivas Regal Extra, matured in Spanish Oloroso Sherry casks at the world's oldest operational Highland whisky distillery, Strathisla.

The Chivas Regal Extra – a recent addition to the Chivas family in 2015, with notes of oaks, herbs, syrup and apricot – will make a second appearance, paired with the absolute highlight of the menu at The Olive. As the only 'Official Miyazaki Restaurant' in Malaysia, The Olive serves the beef considered by the Japanese to be the finest in their land - and by proxy, the world: Miyazaki wagyu. Deep within the body of the meat is the tenderest cut of Miyazaki beef, affectionately called the Gold Bar. Beautiful enough to be eaten raw, the Gold Bar will be served on the evening lighted seared and soy-glazed, with romanesco broccoli, potatoes, salted carrots and sweet ginger. Miyazaki beef reflects the terroir of its terrain – the pristine Nishinoharu Farm in the Miyazaki prefecture – which makes it a perfect pairing to the deep aromatic flavours of Chivas Regal Extra. The richness of the dinner will then conclude with a decadent berry tartlet with coconut chocolate ganache and cigar-flavoured ice cream – a smokey accompaniment to the buttery toffee and dark chocolate essence of Chivas Regas 18 Year Old.

The Chivas Dinner at The Olive, Resorts World Genting will take place on June 22, 2018, from 7pm

to 10.30pm. Dinner is priced at RM350.00 per pax. The Olive is located on the Lobby Floor of Genting Grand Hotel in Resorts World Genting.

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