

***For immediate release***

## **The Mid-Autumn Festival calls for moon cakes at Resorts World Genting**

*11 traditional favourites and three new inventions are offered in a variety of mouth-watering selections specially produced at the resort*

**Genting Highlands, 5<sup>th</sup> July 2018** – After the New Year and Spring Festival, one of the most important festivals that come to mind to the Chinese is the Mid-Autumn Festival, otherwise known as the Moon cake festival. The event is celebrated with special delicacies made from a dense, wheat flour pastry in a circular shape. To celebrate this joyous season, Resorts World Genting brings a superb selection of moon cakes for visitors to enjoy and take home to their family and friends in the shape of some one-of-a-kind creations as well as tried-and-true flavours.

The mastermind behind these treats that have visitors to Resorts World Genting coming back for more each year is Chef Gan Chee Keong, who places importance on the right ingredients, freshness and meticulous preparation of the food he serves. His vast culinary skills and talent encompasses the production of moon cakes during the Mid Autumn Festival and the pineapple tarts for the Chinese New Year celebration, both of which are among the top selling Chinese pastries for the company. Chef Gan said “The loyal visitors at Resorts World Genting know that we specially produce moon cakes and look forward to it each festive season. I constantly try to outdo myself by adding innovation to my dishes, with an added zest to bring a new yet familiar taste to the discerning palates of my customers.”

The traditional favourites are the Lotus Paste with Single Yolk, Red Bean Paste and White Lotus Paste with Black Sesame. Other moon cakes available are the Low Sugar White Lotus Paste, Lotus Paste with Double Yolk, Green Tea Lotus Paste, Golden Jade with Single Yolk, Assorted Nuts “Ng Yan”, Single Yolk with Pu Er Lotus Paste and Green Tea Paste with Black Sesame Jingsa. The fillings are kept natural with ingredients such as lotus seed, kua chi, black sesame paste and pu er tea. God of Wealth cookies are also available in packs of two.

As always, a new variety of flavours have been created to excite including the Pandan Jade with Buttermilk Custard which has a sweet yet fragrant taste. Also newly on the menu are the Durian Paste with Durian Jingsa and Snow Skin Durian Paste which includes generous amounts of the ‘King of Fruits’, native to South East Asia. The snow skin moon cakes are best enjoyed chilled for a refreshing taste.

At Resorts World Genting, the varieties of moon cakes await visitors at different locations. Mid-Autumn festival celebrants can purchase them at Genting Palace (2<sup>nd</sup> Floor, Genting Grand Hotel), Good Friends Restaurant (Level 2, Maxims Hotel), Sky Atrium (T1, SkyAvenue) from 8 to 24 September, Bar Streets of Level 4 SkyAvenue and First World Hotel Lobby between 21 July to 24 September. The moon cakes will also be available at Wisma Genting One Hub (next to Resort World Tours ticketing counter) from 3 to 21 September, except on weekends and public holidays.

Prices for the moon cakes start at RM16.00 nett per piece. Visitors should not miss out on the special promotion of 20% off for early birds from 21 July to 8 August 2018. Any purchase of four (4) pieces of moon cake will be given a free carrier moon cake box.

For more information, call 603 2718 1118 or visit [www.rwgenting.com](http://www.rwgenting.com)

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