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Resorts World Genting triumphs at the Malaysia International Gastronomy Festival 2018

A total of 22 awards were won including the Best Marketing Award

Genting Highlands, 1st November 2018 – Gaining rapid social buzz recently is Resorts World Genting is a food haven that awaits many. The resort is replete with restaurants and dining outlets to suit gourmets, gourmands and gastronomes alike to over 100 F&B outlets, including halal and non-halal ones, ranging from oriental, continental, local favourites to cafes that cater to their palate. The high standard of the cuisine offered at the resort was acknowledged at the Malaysia International Gastronomy Festival (MIGF) 2018. The festival, which has established itself for the past 18 years, awards the finest restaurants in Malaysia.

The festival kicked off on 31 August with the gala launch and concluded spectacularly with a spectacular affair at the MIGF Awards & Finale Celebration held on 31st October at Ruyi, Bangsar Shopping Centre, a total of 22 awards were won collectively by The Olive, e18hteen, High Line and for Resorts World Genting as a whole. Dato' Edward Arthur Holloway, Executive Vice President of Leisure and Hospitality at Resorts World Genting said "Our team at Resorts World Genting which includes everyone from the chefs to the serving staff always put in their all to provide our guests with an unforgettable dining experience. We have always prided ourselves in ensuring the highest quality of food that we serve to every single person that walks through our doors and it gives me great pleasure tonight to see the 22 awards that we have amassed from the MIGF 2018." Resorts World Genting won the Best Marketing Award and the Best Marketed Restaurant of the Festival for The Olive, e18hteen and High Line.

Out of the restaurants at Resorts World Genting, The Olive Restaurant & Bar from Genting Grand Hotel swept the most trophies with a total of 14 awards. Amongst the top awards that the restaurant amassed were The MIGF Golden Chef Award for Outstanding Western Cuisine and The Golden Cauldron Finalist Award. The Olive is the epitome of sophistication which offers contemporary continental cuisine with over 700 labels of imported wine, 50 premium whiskeys and cigars. The Olive prides itself on excelling in all aspects particularly the standard of cuisine, overall service and the creativity of the chef, kitchen and the entire restaurant team. The restaurant is led by Chef Radzuan Hamzah and previously won the Best Golden Cauldron Award in MIGF 2012 & 2015, along with 70 other awards since MIGF 2007.

Another establishment worth mentioning would be e18hteen Inspired Cuisine located in Maxims Hotel which offers Chinese food in a way that heralds a new renaissance to this time-honoured cuisine led by Chef Jimmy Poh. Beginning with only the finest quality ingredients, e18hteen Inspired Cuisine's chefs present healthy and organic food with a fresh, vibrant slant.

Freshly grown organic vegetables are sourced from the Genting Garden, ensuring that produce is picked at its best where diners are seated next to the pool and enjoy stunning eighteen-story views of the surrounding 130-million years old rainforest. e18hteen won the Diner's Choice for Most Outstanding Soup, Diner's Choice for Most Outstanding Starter/Appetiser (Warm) and the Diner's Choice for Most Outstanding Main Course- Fish/Seafood.

As a prelude to the finale during the festival held from 1-30 September, food lovers visited The Olive and e18hteen to enjoy a host of generous festival offers which led them to win the Judges' Choice for Best Festival Offers. The restaurants also created a special Festival menu for visitors exclusively for the event at festival prices. The theme for this year was Muhibah Chefs! Good Food Brings Us Together! And that certainly was the case with specials on the menu at The Olive such as A5 Miyazaki Beef in puff pastry served with honey mustard and micro cress salad whilst e18hteen served up Live Wallago Attu 'Tapah' with steamed Wallago Attu, black rice with wolfberry, hon mushroom and roasted baby roma tomato in Chef Special Sauce that were enjoyed by patrons.

At the TASTE MIGF on 1 & 2 September, the festival restaurants were gathered in a special Theatre of Cuisines. Food lovers and the general public enjoyed a full on feast and Resorts World Genting was on hand to offer their fair share of good eats. High Line brought to the table the Nasi Lemak Lobster and grilled sausage lamb merquez, served on a pretzel bun led by Chef Muhamad Muhader. Here, High Line took home two awards: the Most Popular Restaurant at TASTE MIGF for Gastro Dollars collected and Portions sold. High Line is newly opened at the SkyAvenue mall and consists of strongly evocative food offerings served from seven distinct kiosks or food hubs consisting of Carnivore, Jon Bing, Brooklyn Brewery, Back in Time, Seafood Market, Asian Heroes as well as Burgers & Shots. Guests can mix and match F&B selections, purchasing from different kiosks, and laying out their own buffet picnics in an eye-catchingly designed, eclectic area with alfresco dining and breathtaking views.

For more information, call +603 6101 1118 or visit www.rwgenting.com

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