

## press release



### Resorts World Sentosa Dishes Up its Inaugural 'RWS Street Eats' Pop-Up Event this August

*The 9-day event will bring together 20 original street food stalls from five Southeast Asian countries in one location at Malaysian Food Street*

**Singapore, 27 June 2017** – More authentic hawker fare will be in store at Resorts World Sentosa's (RWS) popular Malaysian Food Street this August. For the first time, RWS will be bringing together renowned hawkers and eateries from **Singapore, Malaysia, Indonesia, Thailand and Vietnam** under one roof to whip up **Southeast Asian street food delicacies** at its inaugural 'RWS Street Eats' from **12 to 20 August 2017**. Created to celebrate and showcase Southeast Asia's diverse and delicious array of local food in one venue, **11 additional food stalls** will be specially brought in for the pop-up event – of which **nine stalls will be helmed by invited overseas cooks from our neighbouring countries**. The 11 new stalls will complement the nine permanent stalls at Malaysian Food Street to satisfy diners' cravings for their favourite street food from the region.

Stalls to look forward to during this limited period include **Restoran Damodaran Nair** from Pahang, Malaysia, famous for its *Sempalit Curry Chicken* made from a 60 years old secret recipe; **Nona Manis** from Indonesia which will be dishing up their traditional East Javanese style *Ayam Penyet* (Smashed Fried Chicken with Sambal); **Nhā Hāng Viet** from Ho Chi Minh City whose full-bodied *Pho Bo* (Vietnamese Beef Noodles) recipe comes from Chef Đỗ Quang Long of Iron Chef Vietnam fame; **Foon Ta Lop** from Bangkok's Chatuchak Market known for its "to die for" *Papaya Salad and Thai Fried Chicken*; as well as Singapore's very own **Kway Guan Huat Hokkien Popiah** praised for its handmade paper-thin popiah skin.

Opened in 2012, Malaysian Food Street remains one of the most popular eateries in RWS with its curated collection of authentic hawker fare from all over Malaysia. The featured hawkers were selected from over 200 hawkers across Malacca, Kuala Lumpur, Penang and Ipoh. RWS' direct partnerships with the stall owners ensure that the authenticity, quality and flavours of each dish are almost identical to those from the original stalls in Malaysia. Perennial favourites at Malaysian Food Street include **Huen Kee Claypot Chicken Rice**, **Jalan Alor Star KL Hokkien Mee**, **Fung Wong Confectionery** famous for its egg tarts and baked siew baos, and **Penang Lim Brothers' Char Koay Teow**.

Diners will be familiar with the signature interiors of Malaysian Food Street which evoke the perfect sense of nostalgia by re-creating an old street scene with true-to-detail street stalls, facades of shophouses, old buildings and retro furniture. The old-world charm will be further jazzed up for 'RWS Street Eats' with atmospheric lightings, décor and music.

'RWS Street Eats' will be sprawled over a total area of more than 2,400 square metres, including a new outdoor area adjoining Malaysian Food Street. It is set to be the one-stop destination to discover and sink your teeth into a diverse array of authentic Southeast Asian street delicacies at one go. **The event will also feature a charming beer garden created in collaboration with Tiger Beer and pop-up booths** along the Waterfront Promenade including **Durian 36** and **Four Seasons Durians** for durian lovers, and **SiamCoco** for those who wish to cool down with fresh coconut juices. On weekends, there's more reason to enjoy a relaxing evening at 'RWS Street Eats' with **live music performances** by multilingual band *Too Much Drama* as well as **open mic sessions**.

Entry to 'RWS Street Eats' is free and prices for each dish ranges from S\$4 to S\$8. Advance purchase of pre-paid event food vouchers can be made online at [www.rwsentosa.com/streeteats](http://www.rwsentosa.com/streeteats). From now till 11 August 2017, the **early bird special** bundle at only **S\$30** offers eight (8) event food vouchers, a complimentary can of Coca-Cola® (with an option to top up S\$4 for a Tiger Beer) and over S\$35 worth of gift vouchers from OSIM and SodaStream. As the official bank partner of 'RWS Street Eats', **HSBC Bank credit card members residing in Singapore will get to enjoy the early bird deal at a special price of S\$24.**

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## ANNEXE: PROFILES OF FOOD STALLS AT 'RWS STREET EATS'

| SINGAPORE                            |   |
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| <b>Kway Guan Huat Hokkien Popiah</b> | <p><b>Popiah</b>, which means "Thin Wafer" in the Fujian dialect, is a traditional Singaporean spring roll which originated from Fujian, China.</p> <p>First generation hawker Mr. Quek Tren Wen started Kway Guan Huat Joo Chiat Original Popiah &amp; Kueh Pie Tee almost 80 years ago in 1938. Currently, his children are helming the shop as second generation hawkers, preserving the good old taste of their family recipe. While his sons are skillful in making paper-thin popiah skin by hand, his daughters are experts in preparing the popiah filling and condiments including freshly pounded chilli and homemade sweet sauce. Their family heritage of making lusciously wrapped popiah rolls is now poised to be passed to the third generation.</p>  |
| MALAYSIA                             |   |
| <b>Sampalit Kari Chicken</b>         | <p>Sampalit Kari Chicken boasts a 60 years old secret curry recipe that has been passed down for three generations. Their famous <b>Chicken Curry</b>, in an inviting bright red hue, is a delicious blend of dried chili, cumin, coriander, cinnamon, garlic, ginger, curry leaves, coconut milk and other herbs and spices. In addition, the robust, flavourful and deeply aromatic curry is prepared in several batches throughout the day to ensure its freshness. As it is just mildly spicy, it has been very popular with both young and old over the years. The story of Sampalit Kari Chicken started from humble beginnings when its founder Mr. Damodaran Nair, who was selling simple home-cooked Indian food from a pushcart, was forced to move to a nearby village of Sempalit in Pahang during the Malayan Emergency in 1951. Due to the predominantly Chinese community in the village, Mr. Nair adjusted his spice mixture and the locals took an instant liking for his curry dish. In 1978, his son Mr. Asokan Nair took over the business with the help of his family and relatives and the wooden shack was transformed into a 2-storey brick shop with an air-conditioned room. The business is now run by the third generation and includes a branch in Kuala Lumpur.</p> |
| INDONESIA                            |   |
| <b>Nona Manis</b>                    | <p>Named after the popular traditional Indonesian folk song "Nona Manis", the restaurant is one of the most famous eateries in Indonesia. Translated as "Sweet Lady", Nona Manis originates from Surabaya, East Java and serves authentic Indonesian cuisine. There is an emphasis on East Javanese cuisine, which uses less sugar and more chilli in its dishes. It is said that even Indonesian President Joko Widodo frequents Nona Manis. The eatery will be whipping up its signature <b>Ayam Penyet</b> (Smashed Fried Chicken with Sambal) at RWS Street Eats.</p>   |





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| <p><b>Harum Manis</b></p>                     | <p>The name “Harum Manis” is derived from a sweet cotton candy that is native to Indonesia and is popular with children for its crispiness and sweet flavour. Considered one of Jakarta’s best addresses for authentic Indonesian dining with spot on flavours, this elegant restaurant is designed to resemble a traditional Javanese Ningrat house with East Java-born Executive Chef Beni Iskabul at the helm. It will be serving one of its most popular dishes at RWS Street Eats, the <b><i>Soto Ayam Arek Suroboyo</i></b> – glass noodles in a turmeric and lemon leaf scented chicken broth with boiled egg and aromatic crisp crouya.</p>  |
| <p><b>Kembang Goela by Pakis Culinary</b></p> | <p>Established in 2005, Kembang Goela restaurant – one of the most popular restaurants in Jakarta – serves Indonesian dishes which are partly influenced by Dutch cuisine during the colonial period in the 1950s. The eatery will be presenting its specialty dish of <b><i>Dendeng Balado</i></b> at RWS Street Eats. Its unique version of the traditional dish features thinly sliced dried beef that has been fried till crispy and topped with a tantalizing sambal sauce.</p>   |
| <p><b>THAILAND</b></p>                        |  |
| <p><b>Foon Ta Lop</b></p>                     | <p>Located in the busy Chatuchak Weekend Market in Bangkok, this immensely popular Isaan (Northeastern Thai) eatery has been recommended by travel guides far and wide for its refreshing <b><i>Som Tam</i></b> – a papaya salad that is salty, sweet, sour and spicy at the same time with crunchy unripe papaya, peanuts and dried shrimp drizzled with fish sauce, palm sugar and lime juice. Chef Degan Septoadji Suprijadi, one of Thailand’s top chefs and a respected judge on the reality cooking show, Masterchef Indonesia, also praised Foon Ta Lop for its “to die for” fried chicken. Visitors to RWS Street Eats will have the chance to try both the stall’s famous <b><i>Som Tam</i></b> and <b><i>Thai Fried Chicken</i></b>.</p> |
| <p><b>Baan Phad Thai</b></p>                  | <p>Phad Thai was made popular in Thailand during World War II and has since become one of Thailand's national dishes. Situated in a small alley at Charoenkrung 44, Baan Phad Thai is a casual restaurant that devotes itself to this one dish with a few twists: their selection of <b><i>Phad Thai</i></b> ranges from a vegetarian version to more elaborate and popular choices served with crab and seafood. The team behind the eatery is also responsible for some of Bangkok’s most unique dining spots such as Issaya, Namsaah, Kombawa and Pizza Massilia. Heading Baan Phad Thai is Issaya Group’s executive chef Sujira “Aom” Pongmorn, who reinvents the iconic noodle dish with a secret sauce that contains 18 ingredients.</p>     |

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| <p><b>Wantana Mango with Sticky Rice</b></p> | <p>Brought to you from Or Tor Kor Market in Bangkok which is ranked as one of the 10 world’s best fresh markets by CNN, this authentic <b>Mango Sticky Rice</b> will be the sweet fitting end of your food trail.</p> <p>Only large and perfectly ripe Thai mangoes are used, and the sticky rice is infused with a secret coconut milk sauce which imparts an irresistible fragrance!</p>  |
| <p><b>VIETNAM</b></p>                        |   |
| <p><b>Nhā Hāng Viet</b></p>                  | <p>Literally translated as “Vietnamese Restaurant”, Nhā Hāng Viet serves an extensive menu of nearly 200 authentic dishes at its location in Ho Chi Minh City’s busy Bến Thành Market. Its advisor is none other than the famous Vietnamese “Long Chef” Đỗ Quang Long. A veteran chef with more than 30 years of culinary experience, he was the resident “Iron Chef” specializing in Vietnamese cuisine in the first season of the “Iron Chef Vietnam” TV show and subsequently received numerous awards over his career, including the Golden Medal of Vietnamese national food contest, the second-class Labor Medal awarded by the State President, as well as the Ton Duc Thang Award in 2006. Long Chef is also often called upon to promote Vietnamese cuisine overseas, representing the country in food festivals in Switzerland, Sweden, Germany, Belgium, Japan and China. Nhā Hāng Viet will be dishing up its full-bodied <b>Pho Bo</b> (Vietnamese Beef Noodles) that strictly follows Long Chef’s recipe at RWS Street Eats.</p> |
| <p><b>Sen Tay Ho</b></p>                     | <p>Sen Tay Ho is one of Hanoi’s best buffet restaurants renowned for its spectacular variety of high quality Vietnamese delights. They will be bringing their special version of <b>Bun Thit Nuong</b> (Vietnamese Grilled Pork with Rice Noodles) to RWS Street Eats. Its flavourful pork is marinated for 24 hours with a secret house blend of spices like lemongrass, garlic and fish sauce before being grilled over charcoal fire.</p>  |

## ABOUT RESORTS WORLD SENTOSA

Resorts World Sentosa (RWS), Asia's premium lifestyle destination resort, is located on Singapore's resort island of Sentosa. Spanning 49 hectares, RWS is home to four world-class attractions including Universal Studios Singapore, S.E.A. Aquarium, Dolphin Island and Adventure Cove Waterpark. Other attractions include the Asian flagship of a world-renowned destination spa, a casino, six unique hotels and the Resorts World Convention Centre. With the most number of Michelin stars in one destination, RWS offers award-winning dining experiences at renowned celebrity chef restaurants, establishing itself as a key player in Singapore's vibrant and diverse dining scene. The integrated resort also offers world-class entertainment, from original resident productions to concerts and public shows such as the Crane Dance and the Lake of Dreams. RWS has been named "Best Integrated Resort" since 2011 for six consecutive years at the TTG Travel Awards which recognises the best of Asia-Pacific's travel industry.

RWS is wholly owned by Genting Singapore, a company of the Genting Group. For more information, please visit [www.rwsentosa.com](http://www.rwsentosa.com).

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 [www.rwsentosablog.com](http://www.rwsentosablog.com)

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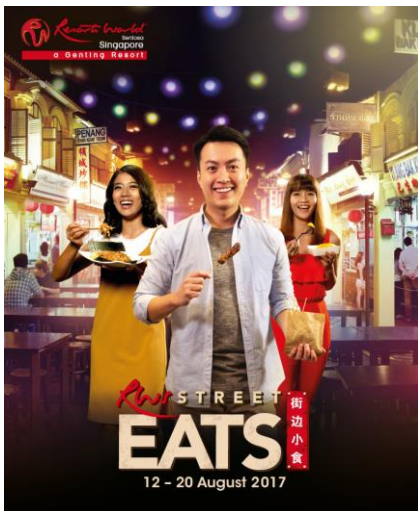
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## EDITORS' NOTE

1. High resolution photos can be downloaded from link: <https://app.box.com/v/RWS-Street-Eats-2017>
2. All photos are to be attributed to: *Resorts World Sentosa*



'RWS Street Eats' will bring together 20 street food stalls from five Southeast Asian countries in one location at Malaysian Food Street from 12 to 20 August 2017.



Perennial favourites at Malaysian Food Street including **Huen Kee Claypot Chicken Rice** (top left), **Jalan Alor Star KL Hokkien Mee** (bottom left), **Fung Wong Confectionery** famous for its egg tarts and baked siew baos, and **Penang Lim Brothers' Char Koay Teow** will feature alongside 11 new pop-up stalls during the event.

