

press release



‘RWS Street Eats’ returns this May with Hidden Gems from the Streets across Asia

*Back for the third year, the 10-day event will assemble over 20 stalls from
Malaysia, Indonesia, Thailand, Vietnam, Taiwan and Singapore*

Singapore, 25 March 2019 – Resorts World Sentosa’s (RWS) popular food event ‘RWS Street Eats’ (圣淘沙名胜世界‘街边小食’美食节) which attracted more than 100,000 last year will return from **3 to 12 May 2019*** with brand new eats scoured from the streets around the region. Held at the Malaysian Food Street at RWS, the 10-day event this year will specially bring hidden gems – hawker stalls known only to the savviest of locals in their country – from Malaysia, Indonesia, Thailand, Vietnam and Taiwan to our sunny island. It will be a street food extravaganza featuring authentic lip-smacking regional delicacies, as well as snacks and desserts from some of Singapore’s best spots all in one place!

This year’s ‘RWS Street Eats’ will boast **a total of 24 stalls**, offering a wide variety of deliciousness. In addition to the ever popular stalls at Malaysian Food Street, **14 new stalls** are specially brought in for the pop-up event.

A Diverse Showcase of the Best Street Eats from the Region All Under One Roof

Overseas stalls to look forward to during this limited period include

- **Projek Nasi Lemak** from Penang, famous for its signature *Lobster Nasi Lemak*, *Assam Fish Nasi Lemak* and *Eggplant Nasi Lemak*, crafted by third generation hawkers;
- **Waroeng Kita**, one of Jakarta’s most popular restaurants, known for their delicious East Javanese style *Ayam Penyet Belado* (smashed fried chicken with spicy sambal);

- **Zong Khamoo** from Bangkok, a 40-year-old institution whose beloved *Pork Trotter Rice* continues to draw long queues every day;
- **Mama Tom Yum Noodle** from the Rayong Province in Thailand, whose sour, spicy Tom Yum Goong noodle soup makes it the local haunt;
- **San Wei Qiao** (三味巧崇德店), a local favourite in Kaohsiung, Taiwan, will be bringing its traditional *Bamboo Sticky Rice* (筒仔米糕) to 'RWS Street Eats' – glutinous rice drenched in a thick, delicious sauce, topped with succulent meat; and
- **Mee Lang** (麵廊) from Taichung, Taiwan, which is always packed, will present its signature *Dan Zai Noodles* (擔仔麵), a tasty minced pork and shrimp noodle where the flavourful soup is simmered for hours.

Top Chef Vietnam 2014 finalist – Chef Cam Thien Long, also known as **Chef Steven Long**, will be returning to 'RWS Street Eats' in May to whip up his signature *Beef Noodle Pho*. With its springy noodles, comforting, savoury broth and tender slices of beef, his *Pho* was among the most well-received dishes in the past two editions of 'RWS Street Eats'!

Snacks and Desserts from Singapore's Popular Spots

In addition to the wide range of hearty savoury eats, the smorgasbord of attractive snacks and desserts at 'RWS Street Eats' will also tantalize your taste buds. Do not miss *Nonya Ang Ku Kueh* and traditional nine-layered steamed rainbow-coloured *Kueh Lapis* from **Molly's Kueh**, *handmade floral jelly cakes* from **Wishing Upon a Cake**, freshly made *churros* with gourmet sauces by **Churros Republic**, as well as *Mango Sticky Rice Soft Serve* by **The Wicked Cream Co** which is exclusive to RWS Street Eats.

Malaysia's Finest Hawker Fare

Opened in 2012, Malaysian Food Street is a successful brand name established by RWS, featuring many authentic and original stalls direct from Malaysia that have stood the test of time. Perennial favourites such as **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** can also be enjoyed at 'RWS Street Eats'. RWS' direct partnerships with the stall owners ensure that the authenticity, quality and flavours of each dish stay true to the original stalls in Malaysia.

Go Online to Snag the Early Bird Deal, Valid Till 2 May 2019

Entry to 'RWS Street Eats' is free. **From 25 March to 2 May 2019**, an **Early Bird Special offer of \$15 for four tasting dishes can be purchased online** at www.rwsentosa.com/streeteats or at all Ticketing Booths at RWS. The offer includes complimentary goodies from Tupperware or Win Win snacks (while stocks last) and discount vouchers for Authentic Tea House drink and Tiger Beer.





Event Details





'RWS Street Eats' runs from **3 to 12 May 2019** and is open from **10am to 9pm** from **Mondays to Thursdays**, and **9am to 10pm** from **Fridays to Sundays and on Public Holidays**. *Malaysian Food Street will be closed for a private event on 4 May (3pm to 10pm).

- Ends -

ANNEXE: HIGHLIGHTS OF 'RWS STREET EATS' (3 – 12 MAY 2019)

MALAYSIA	
	<p>Projek Nasi Lemak (Projek椰浆饭)</p> <p>You may have had nasi lemak, but have you ever had nasi lemak with lobster? At Projek Nasi Lemak, the third generation hawkers from Penang, Malaysia have reinvented their family's age-old heritage recipes to create their signature dish of Lobster Nasi Lemak. Served on a traditional banana leaf on a rattan tray, each serving comes with crispy anchovies, pickled cucumber, crunchy peanuts, a fried egg, spicy sambal, and even blue rice dyed using butterfly pea flowers. Besides cheese-baked local 'leng heh' (lobsters), you can also choose your nasi lemak to be served with chicken, fish, prawns or giant squid. Hugely popular back home, don't miss this chance to discover what happens when old recipes are given new life in the hands of inventive millennials.</p>
	<p>Penang Char Koay Teow (檳城林兄弟炒粿条)</p> <p>The Lim Bros Char Koay Teow was founded by the Lim Brothers when they were just 16 years old. Since then, the duo has achieved fame in Penang and won many fans over with its Char Koay Teow – fried flat rice noodles. What makes the dish such a favourite is the delicious “char” flavour from the sizzling hot wok.</p>
	<p>Sempalit Curry Chicken (新巴力咖喱鸡)</p> <p>Invented by Mr Damodaran Nair in Sempalit, Pahang in 1951 for Chinese customers, this beguiling, inviting and colourful chicken curry seduces the palate with just a hint of spiciness and plenty of creaminess. Since then, the secret curry recipe has been passed down for three generations to Chef Dinesh of KariGuys. The curry is still lovingly prepared the old-school way – in batches throughout the day using coconut milk, cumin, and a heady assortment of other spices for maximum freshness.</p>

	<p>KL Jalan Alor Hokkien Mee (吉隆坡厨留鲜福建面)</p> <p>Founded in 1976, Mdm Lem's stall serves her famous dish, which features thick, chewy noodles dripping with rich, black gravy and succulent pieces of pork, squid and prawns. It's all fried with flair over an intense flame to achieve a perfect balance of the flavours of light and dark soya sauce.</p>
	<p>Hong Cha KL Pork Noodle (吉隆坡洪茶馆猪肉粉)</p> <p>Located at Overseas Union Garden in Kuala Lumpur, Hong Cha Restaurant serves steaming bowls of signature pork noodle soup, which has become a local legend because of the generous amounts of ingredients such as squid and small prawns that give the soup a wonderful savoury-sweet taste.</p>
INDONESIA	
	<p>Waroeng Kita Ayam Penyet Belado (印尼炸鸡)</p> <p>Founded by Chef Faizal Admodirdjo, Waroeng Kita is famous for its delicious Ayam Penyet Belado. Originating from East Java, Indonesia, Ayam Penyet means "smashed chicken" in Javanese. The chicken is first marinated with a mouth-watering blend of aromatic herbs and spices, before being deep-fried to perfection.</p>
THAILAND	
	<p>Thailand Tom Yum Mama Noodle (Lan Jie “Moon & Pak Tiao”) (冬炎面)</p> <p>You may not have heard of them before, but the incredibly delicious Thai Tom Yum Mama Noodle is a hit with locals, boasting long queues and satisfied customers everyday. The culinary team have perfected the art of creating a sour, spicy Tom Yum Goong that bursts with flavour in every spoon. Couple that with the springy handmade noodles to add to the mouthfeel and a smorgasbord of seafood ingredients, and you've got one hot mama of a Thai Tom Yum Noodle.</p>

	<p>Zong Khamoo (焖猪脚饭)</p> <p>A family business passed down from generation to generation, come discover one of Bangkok's favourite street foods at the one and only Zong Khamoo! Serving up beloved Thai Khao Kha Moo, or Braised Pork Leg on Rice, this 40 year old restaurant is run by Chef Zong, and uses a unique recipe that combines Kha Moo and Chinese five-spice pork. Slathered with a delectable secret gravy, it's no wonder that this humble but popular establishment has drawn countless fans queuing for a bite each and every day, and a must-try for any foodie.</p>
VIETNAM	
	<p>Pho (越南牛肉粉)</p> <p>Acclaimed Top Chef Vietnam 2014 finalist Chef Steven Long will personally prepare his signature Beef Noodle Pho. Discover the flavours of Vietnam in this must try Pho-sure!</p>
TAIWAN	
	<p>San Wei Qiao (三味巧崇德店)</p> <p>Love Fan Choy from our local hawkers? Have a taste of Taiwan's <i>Bamboo Sticky Rice</i> (筒仔米糕), drenched in a thick, delicious sauce, topped with succulent meat, and a delight in every bite.</p>
	<p>Mee Lang (麵廊)</p> <p>Originating in Tainan over a century ago, the <i>Dan Zai Noodles</i> (擔仔麵) is a seemingly simple snack, but boasts a smorgasbord of flavours that packs a punch from the moment you take a bite, rich with the tastes of shrimp, shrimp, and more shrimp still.</p>

SINGAPORE



Kway Guan Huat Joo Chiat Hokkien Popiah (郭源发如切薄饼)

Based on an authentic family recipe passed down from generation to generation for over 70 years, this popular local delicacy is lovingly crafted by Kway Guan Huat Hokkien Popiah's Mr Quek Tren Wen since 1983 and all his children, and even his family's third generation. They've mastered this heritage recipe, which utilises freshly pounded chilli and homemade exotic fruit sauce, making this a delicacy to savour and remember long after the last bite.



Wishing Upon a Cake

This unique cake shop pipes dreams into reality by crafting artistic 3D images within tasty jelly cakes; which almost look too good to eat!

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 world-class attractions including Universal Studios Singapore, S.E.A. Aquarium, the Maritime Experiential Museum, Dolphin Island and Adventure Cove Waterpark. Complementing the adventure and adrenaline of its theme parks and attractions are six unique luxury hotels, the world-class Resorts World Convention Centre, a casino and the Asian flagship of a world-renowned destination spa. RWS offers award-winning dining experiences and exciting cuisine from around the world across its many renowned celebrity chef restaurants, establishing itself as a key player in Singapore's vibrant and diverse dining scene and a leading gourmet destination in Asia for epicureans. The integrated resort also offers world-class entertainment, from original resident productions to concerts and public shows such as Crane Dance and Lake of Dreams. RWS has been named "Best Integrated Resort" since 2011 for eight 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.

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 www.rwsentosablog.com

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EDITORS' NOTE

1. High resolution photos can be downloaded from link: <https://app.box.com/v/RWSSStreetEats2019>
2. All photos are to be attributed to: *Resorts World Sentosa*