

press release

Resorts World Sentosa® opens its Malaysian Food Street on 12 January 2012

Bringing together the best hawker food from Malaysia in a nostalgia-themed dining destination

SINGAPORE, 6 January 2012 – Reminiscing about that plate of KL hokkien mee during your last trip to Malaysia? Travelling hundreds of miles to Malaysia to taste authentic hawker fare will soon be a thing of the past. Resorts World Sentosa has gathered the best of Malaysia’s bona fide hawkers under one roof in its very own Malaysian Food Street.

Opening on 12 January, foodies can get to taste and try legendary Malaysian favourites such as the Famous Jalan Alor KL Hokkien Mee, Kuala Lumpur’s Huen Kee Claypot Chicken Rice, Malacca’s Chicken Rice Ball and the original purveyor of lor mee in Penang—Penang’s Hai Beng Hainan Lor Mee.

With Malaysia known to be a food haven offering many unique specialties from every state, handpicking the hawkers to bring to RWS’ Malaysian Food Street turned out to be a time-consuming, but eye-opening task. The stringent selection process was based on recommendations, reputations and taste-tests.

Mr Teo Sian Keong, Director of Operations for RWS’s Malaysian Food Street says, “Last year, I was roped in to be part of a scouting committee whose mission was to track down the best hawker food across Malaysia. We ate at more than 200 hawker stalls over a span of eight months on numerous trips. From Malacca to Kuala Lumpur and from Ipoh to Penang, there were days when we ate the same dish for breakfast, lunch and dinner. But the results are well worth the calories.”

“Not many places cook claypot chicken rice in claypots anymore and less so on charcoal stoves. One of Huen Kee’s winning factors is its unique two-way heating technique which not only uses a burning charcoal stove to cook but coals are placed on top of the claypot to lock in the moisture and flavours of the rice and well-marinated chicken,” expresses Chef de Cuisine Adolf Tan, who oversees Malaysian Food Street’s culinary operations.

Mr Ray Teoh, co-owner of Huen Kee Claypot Chicken Rice in Kuala Lumpur says, “Teo and his team from RWS were very persistent with their offer of inviting us to set up shop at the Malaysian Food Street. We had several reservations, as my mother-in-law Mdm Huen May Lan started this stall in 1986, and during these twenty-five years, a lot of effort had gone in to ensure that the standard of our claypot chicken rice was consistent. At the third attempt, we were convinced that coming to Resorts World Sentosa was

the right fit and that we will work closely with the RWS team to uphold our cooking standards and stay true to our traditions.”

Among the 17 food stalls, guests will be delighted to find the internationally renowned Fung Wong Confectionery from Kuala Lumpur, which will be selling its famous egg tarts, kaya puffs and baked siew baos, freshly baked daily. The food street also has two halal-certified stalls showcasing Nasi Lemak, Roti Canai and Nasi Briyani.

Standing at 22,000 square feet, the Malaysian Food Street seats up to 516 guests comfortably. Fully-air-conditioned, it is designed to evoke the look and feel of the streets in Malaysia, with facades of old shophouses, true-to-detail street stalls, and replicas of 1950s-style coffeeshop furniture and street fixtures to set the mood.

The Malaysian Food Street is located at The Bull Ring™, and is open daily from 11am-10pm (Monday-Thursday); 9am-12midnight (Friday to Saturday); 9am -10pm (Sun).

It will welcome its first public guests from 12noon on 12 January.

About Resorts World Sentosa

Resorts World Sentosa (RWS), Singapore’s first integrated resort is located on the resort island of Sentosa. Spanning 49 hectares, the resort has welcomed over 15 million visitors since it opened in January 2010. RWS is home to the region’s first-and-only Universal Studios theme park, a casino, luxurious accommodation in four unique hotels, the Resorts World Convention Center, celebrity chef restaurants as well as specialty retail outlets. The resort also offers entertainment ranging from its resident theatrical circus spectacular Voyage de la Vie, to public attractions such as the Crane Dance and the Lake of Dreams. RWS most recently unveiled the first attraction under the second phase of the Resort – its Maritime Experiential Museum and Aquarium. Still to come are the world’s largest oceanarium called Marine Life Park, a destination spa and two additional hotels. Resorts World Sentosa is wholly owned by Genting Singapore, a company of the Genting Group.

For more information, please visit www.rwsentosa.com.

MEDIA CONTACTS:

Resorts World® Sentosa

Tania Heng
Tel: + 65 6577 9762
Cell: +65 9138 1434
tania.heng@rwsentosa.com

Weber Shandwick Singapore (for Resorts World® Sentosa)

Khushil Vaswani / FangTing Zheng
Tel: +65 6825 8032 / +65 6825 8031
Cell: +65 9127 7024/ +65 9696 9323
kvaswani@webershandwick.com / fzheng@webershandwick.com

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	<p>Malaysian Food Street is designed to evoke the look and feel of the streets in Malaysia.</p>
	<p>1950s-style coffeeshop furniture and street fixtures belonging to that era are recreated to evoke a sense of nostalgia.</p>
	<p>Ah Mei Hokkien Prawn Mee <i>Hokkien Mee \$5.00</i> <i>Hokkien Mee with Pork Ribs \$6.00</i></p>



Famous Jalan Alor KL Hokkien Mee
Fried Hokkien Mee \$6.00



Huen Kee Claypot Chicken Rice
Claypot Chicken Rice \$6.00
Claypot Chicken Rice with Salted Fish \$7.00



Penang Ah Long Lor Bak
Lor Bak set \$8.00
Individual items from \$1.00



Penang Hai Beng Hainan Lor Mee
Hainan Lor Mee \$6.00
Hainan Lor Mee with Pork Belly \$7.00



Penang Lim Brothers' Char Koay Teow

Char Koay Teow \$4.00

Char Koay Teow with Egg \$5.00



Petaling Street Famous Porridge since 1949

Porridge from \$4.50

- *Raw Fish Porridge*
- *Fish and Chicken Porridge*
- *Pork Liver Porridge*
- *Mix Pork Organ Porridge*
- *Chicken Porridge*



Penang Chendol

\$2.50



**Fung Wong Confectionery including kaya puffs,
egg tarts, chicken pies and baked siew baos.**

From \$1.20

Annex 1

Malaysian Food Street



List of Malaysian Food Street stalls

1. Famous Jalan Alor KL Hokkien Mee
2. Fung Wong Confectionery
3. Petaling Street Famous Porridge since 1949
4. Huen Kee Claypot Chicken Rice
5. Ah Mei Hokkien Prawn Mee
6. Penang Hai Beng Hainan Lor Mee
7. Penang Ah Long Lor Bak
8. Penang Lim Brothers' Char Koay Teow
9. Roti Canai & Nasi Biryani
10. Kampung Nasi Lemak
11. Malacca Chicken Rice Ball
12. Petaling Jaya Dim Sum and Drinks
13. Ampang Yong Tau Foo
14. Klang Bak Kut Teh
15. KL Wonton Mee
16. Penang Cuttlefish Kang Kong
17. Desserts/Fruits

Business Hours: 11am-10pm (Mon-Thu); 9am-12Midnight (Fri to Sat); 9am -10pm (Sun)

Prices: Starting from S\$4

Seating Capacity: 516 pax

About the Malaysian Food Street Hawkers

	<p><u>Famous Jalan Alor KL Hokkien Mee (厨留鲜)</u> <i>Original stall in Kuala Lumpur</i></p> <p>At 64 years of age, Mdm Helen Lem is still going strong with her Famous Jalan Alor KL Hokkien Mee stall flourishing with business. Having started the noodle stall in 1976, Mdm Lem has served all kinds of customers and met with many requests; from locals to expatriates and Caucasian tourists. She tries her best to tailor to their demands, like how Indonesian customers prefer their Hokkien mee with only light soya sauce and how others want their noodles long and dark. According to Mdm Lem, the secret to her Hokkien mee recipe is the proportion of light and dark soya sauce that's drizzled over the noodles when stir-frying. The trick is to achieve a delicate balance between the salty flavour imparted by the light soya sauce and the sweetness imbued by the dark soya sauce. Together with the fresh ingredients tossed in like lean pork, prawn, squid, and cabbage, the noodle is served with a home-made chilli belachan (shrimp paste) dip. Customers can also choose from different noodle varieties.</p>
	<p><u>Fung Wong Confectionery (凤凰饼家)</u> <i>Original stall in Kuala Lumpur</i></p> <p>Fung Wong Confectionery has become a household name over the years since it started in the early 1900s. It has gone from selling just six types of pastries to more than 20 varieties now. Famous for its wedding cakes, Melvin Chan will be introducing his great-grandfather's popular egg tarts, kaya puffs, baked char siu bao and many other types of pastries to the Malaysian Food Street. Baked daily, Fung Wong's egg tarts have attained perfection with smooth, moist egg custard nestled in crispy, crumbly pastry shell. Unlike other baked pork buns which are overly dry and becomes very sticky in the mouth, Fung Wong's baked char siu bao is moist and encases a good amount of barbeque pork sauce to satiate the taste buds. Also catering for private events, Melvin says they can bake up to 3,000 baked char siew bao for functions.</p>

Owner Mdm Helen Lem /
林好女士

Pastries from Fung Wong
Confectionery /
凤凰饼家新鲜出炉的酥点



From left: Assistant Lily Lee and owner Vivian Wong /
左起：助手李丽丽；
店主黄秀敏

Petaling Street Famous Porridge since 1949

(茨厂街靚粥- 老字号 1949)

Original stall in Kuala Lumpur



Started in 1949 by Vivian Wong's grandfather who was a migrant to Kuala Lumpur (KL) from Guangzhou, the recipe of the famous Petaling Street porridge has been passed down for three generations over 60 years. The stall in KL is open daily from 4am to 2pm. Most popular during breakfast, Vivian has sold up to 1,300 bowls of porridge on busy weekends. Prior to cooking the porridge, the stock must first be prepared by boiling chicken and pork bones for three hours. It is then added to a mixture of three types of rice grains to be put on the stove for another two hours. Not only is the cooking time crucial, how the porridge is stirred during this time determines its consistency and texture. Vivian's famous crispy intestine pork porridge and raw fish porridge will be available at the Malaysian Food Street.



Ray Teoh /
张兴龙

Huen Kee Claypot Rice

Original stall in Kuala Lumpur



What makes Huen Kee Claypot Rice so palatable is the way it's prepared as well as the marinade for the chicken. Rice, marinated chicken and other ingredients like Chinese sausage called lap cheong are cooked directly in the clay pot on a charcoal stove. Burning charcoal is placed on top of the clay pot as well, so as to lock in moisture and retain the flavours of the rice and ingredients. Ray Teoh, son-in-law of founder Mdm Huen May Lan says that chicken broth is used to cook the rice to give it a full-bodied flavour and before serving it, a mix of sesame oil, shallot oil, Chinese wine (Hua Diao Jiu), ginger sauce, and dark soya sauce is drizzled over the rice and topped with chicken lard. At the Kuala Lumpur stall, they have about 13 charcoal pits to cater to demand, selling up to 200 bowls of claypot chicken rice a day.



Owner Mdm Lim Mooi Moey /
面点老板林美妹女士

Ah Mei Hokkien Prawn Mee (亚妹福建虾面)

Original stall in Penang



Mdm Lim Mooi Moey started the Ah Mei Hokkien Prawn Mee stall with her husband in 1985 and they've been in business for 26 years. Their store is open from 7am to 1pm daily and they sell between 200-300 bowls of prawn mee on an average day. The tedious process of cooking the prawn mee starts with boiling the broth with stir-fried crushed prawn shell, pork bones and ground dried chilli for three hours. With every order, the hot spicy clear broth is then poured into a bowl of kang kong, bean sprouts, prawn, hard-boiled egg, pork rib, vermicelli and egg noodle. Famous for her speciality, Mdm Lim has been invited to Macau and Singapore for Penang-themed food promotions. Her most recent stint was at the York Hotel in Singapore.



Mr Cheah It Kheang's younger sister, Ms Cheah Yit Cheng, also in the family business /
先生的妹妹谢蕙卿，她也是家族茶室的一份子

Penang Hai Beng Hainan Lor Mee

Original stall in Penang



The Hai Beng Hainan Lor Mee is one of the oldest signboards in Penang that sells lor mee—egg noodles in dark, heavy, thickened gravy. With its long history, it has attracted a huge following. Started by Cheah It Kheang's father in 1957, the younger Cheah was introduced to the business when he was just nine years old. Learning the ropes of the trade, he soon graduated from cleaning duties to taking the reins of the kitchen, and has since expanded the business from a street stall to a coffee shop that seats 180 customers. The laborious cooking process involves boiling pork bones for about 11 hours and stirring tapioca starch into the broth to achieve a thick gelatinous consistency, before serving it with a variety of ingredients like stewed hard-boiled egg, mushroom, lean pork, pork lard, pork belly and rice noodles.



**Mr Tang Kek Long and his wife
Mdm Thor Ah Nya /
陈吉隆先生与妻子涂亚惹
女士**

Penang Ah Long Lor Bak (戏班脚阿隆五香卤肉)

Original stall in Penang



Lor bak is essentially marinated minced pork, rolled in paper-thin soybean sheets and then deep fried. It is usually served with a small bowl of Loh—a thick pork broth thickened with corn starch and beaten eggs; and chili sauce. Penang Ah Long Lor Bak stands out from other lor bak stalls in Penang because it sells more than just lor bak, it also offers vegetable options like yam and radish. Owned and managed by Mr Tang Kek Long and his wife, the original Penang stall was set up by his father in the 1960s. On a busy day, he can sell up to 1,000 rolls of lor bak. The loh (dip) made of pork broth, five spice powder and other secret spices, together with the home-made chilli sauce give the lor bak its winning edge. Mr Tang and his wife have also visited Singapore several times to participate in Penang-themed food promotions held at the York Hotel and the Yishun Orchid Club.



**From left: Mr Lim Lak Tee and
elder brother Mr Lim Chye Lin /
左起：林六弟先生；
其兄林才银**

Penang Lim Brothers' Char Koay Teow

Original stall in Penang



This brothers-run business has achieved much fame in Penang and won many fans over with its char koay teow—fried flat rice noodles. Unlike the Singapore char koay teow that uses thick dark soya sauce resulting in a darker and sweeter dish, Penang char koay teow is saltier and lighter in colour. Mr Lim Chye Lin started his own stall when he was just 16 years old and had enlisted the help of his younger brother in his business. Fresh quality ingredients like prawn, clam, Chinese sausage, pork lard and egg are stir-fried with the noodles.



**Mdm Loh Swee Gain and
granddaughter Lee Bee Keow
who assists at the dessert stall /
盧瑞迎女士以及在甜品店帮
忙打点的孙女李美娇**

Chendol

Original stall in Penang



Chendol is a dessert with green jelly and red beans on shaved ice, and drizzled over with coconut milk and palm sugar (gula merah). Mdm Loh Swee Gain's recipe for Penang chendol is originally from her husband. Now, she has her grand-daughter helping her with the desserts stall at the New World Park food court in Penang. Doing everything by hand, Mdm Loh makes the green chendol jelly from scratch as well. The process involves boiling green bean powder, alkaline water, pandan leaf and green colouring over low heat, and passing that soft dough through a sieve to achieve the long slim shapes of the chendol.