

press release



BEST EATS FROM THE STREETS



RWS Street Eats is back for its second year from 9 to 19 August at Resorts World Sentosa's Malaysian Food Street!

Click [here](#) to view local food blogger Dr Leslie Tay learning the tips and tricks of cooking Vietnamese Summer Rolls from acclaimed Top Chef Vietnam 2014 finalist, Chef Steven Long in Ho Chi Minh City. Catch them at RWS Street Eats on 9 August, 9.30am to 11.30am!

'RWS Street Eats' Returns this August To Fire Up Appetites *The 11-day event will assemble 29 stalls offering Southeast Asia's iconic hawker delights handpicked from Malaysia, Indonesia, Thailand, Vietnam and Singapore*

Singapore, 22 June 2018 – Resorts World Sentosa (RWS) will bring back its popular food event '**RWS Street Eats**' for the second year from **9 to 19 August 2018***. Held at the Malaysian Food Street and the Waterfront at RWS, the 11-day event is a rare assembly of renowned hawkers and eateries from Malaysia, Indonesia, Thailand, Vietnam and Singapore under one roof. They will be whipping up authentic Southeast Asian delicacies, offering tantalizing hawker fare, snacks and desserts – making 'RWS Street Eats' a must visit for the whole family for two weeks in August starting from National Day.

Created to celebrate Southeast Asia's diverse and delicious array of local food in one venue, there will be **a total of 29 stalls**. In addition to the ever popular stalls at Malaysian Food Street, **21 new stalls** are specially brought in for the pop-up event – of which 11 stalls will be helmed by invited overseas cooks from our neighbouring countries. These new stalls will let both Singaporeans and tourists discover and sink their teeth into their coveted dishes without having to travel beyond our shores.

Overseas stalls to look forward to during this limited period include **Pork Star Bali** from Indonesia, famous for its melt in the mouth *Balinese style pork dishes*; **Waroeng Kita**, one of Jakarta's most popular

restaurants, will be dishing up their delicious East Javanese style *Ayam Penyet Belado* (smashed fried chicken with spicy sambal); **Hong Cha** from Kuala Lumpur, Malaysia, which draws crowds hankering for its tasty *Pork Noodle Soup*; **Baan Phad Thai** from Bangkok whose version of Thailand's national dish – made with a secret sauce that comprises 18 ingredients – is voted as one of the best in Thailand; and **Bánh Mỳ P** from Vietnam whose fluffy yet toasty *Banh Mi* (Vietnamese sandwich) is much raved about and is a must try for any visitor to Hanoi.

Special guests cooking at 'RWS Street Eats' this year include the highly-acclaimed **Top Chef Vietnam 2014 finalist** – Chef Cam Thien Long, also known as **Chef Steven Long**, who will be showcasing his popular *Pho Bo and Vietnamese Summer Rolls*, as well as **Chef Zainal Abidin and Chef Mohd Fairus** from Malaysia, who have captivated crowds around the region with their *Flying Roti Canai*.

Besides the wide range of hearty savoury eats, a pop-up Tidbits Lane along the Waterfront promenade adjoining Malaysian Food Street will offer a variety of delicious snacks and desserts. Make a beeline for irresistible treats such as the pretty handmade *Ang Ku Kueh* (Chinese pastry with glutinous rice skin wrapped around a sweet filling) by **Kueh Ho Jiak**, *Martabak Manis* (Indonesian pancake) by **Pancake Boss**, and the refreshing *Melon Bowl with Soft Serve Ice Cream* by **The Wicked Cream Co**. All these special additions are not to be missed!

The first event day on 9 August, which coincides with Singapore's National Day, will kick off at 9.30am with a breathtaking flying roti canai performance by Chef Zainal Abidin and Chef Mohd Fairus – who are such experts at flipping and spinning roti canai in the air that each flatbread can stretch up to 60cm in diameter! It will be followed by a **cooking demonstration by local food blogger, Dr Leslie Tay**. Known to be passionate about hawker fare and a good cook himself, Dr Tay was recently invited by Chef Steven Long to Ho Chi Minh City to learn about Vietnamese street food. Putting to use what he learnt and to mark this year's National Day, **Dr Tay will be creating a Singapore-inspired dish during the event for selected members of the public to taste and vote** if it should be made available during this year's 'RWS Street Eats'. Those who are interested can visit Dr Tay's Facebook at www.facebook.com/ieatishootipost or Instagram www.instagram.com/ieatishootipost **from 12 July 2018** to enter a contest to stand a chance to take part in this fun interactive activity. [RWS Invites](#) members will also be offered the chance to be a taster at this special event.

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 stay true to 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, **Penang Lim Brothers' Char Koay Teow** and **Sempalit Curry Chicken**.

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. It is set to be the one-stop destination to tuck 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.**

Entry to 'RWS Street Eats' is free. Dishes are priced as low as S\$2 with the average dish price at S\$6. **From 25 June to 8 August 2018**, purchase an **Early Bird Special package online** at www.rwsentosa.com/streeteats and receive goodies (limited daily quantities) worth over S\$20 which includes S\$8 event meal vouchers, a complimentary can of Coca-Cola® (with an option to top up S\$4 for a Tiger Beer) and gifts from Tupperware, Win2 and Tong Garden.

'RWS Street Eats' runs from **9 to 19 August 2018** and is open from **11am to 9pm** from **Mondays to Thursdays**, and **9am to 10pm** from **Fridays to Sundays and on Public Holidays**. Drinks, Phad Thai, Flying Roti Canai, Ayam Penyet Belado and Sempalit Curry Chicken are available daily from 9am. All other stalls are available from 11am. *Malaysian Food Street will be closed for a private event on 18 August (3pm to 10pm).

- Ends -

ANNEXE: NEW EATS AVAILABLE AT 'RWS STREET EATS' (9 – 19 AUGUST 2018)

MALAYSIA	
	<p>Ah Siew Popiah</p> <p>Savour Ah Siew Popiah’s rolls, which are filled with fresh, tasty vegetables and are renowned for being light and airy.</p>
	<p>Flying Roti Canai</p> <p>Come be mesmerised as Chef Zainal Abidin twists, twirls, flips and pulls the elastic dough in the air to thin it - the theatrics makes you forget that this step is vital in ensuring that the resulting Roti Canai is crisp outside, soft inside and fragrant with every bite.</p>
	<p>KL Pork Noodle</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>Ayam Penyet Belado</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>
	<p>Babi Sambal Matah</p> <p>Located in Seminyak, Bali the iconic Pork Star Bali is an eatery renowned for its mouth-watering fusion pork dishes accompanied by fresh and fiery Sambal Matah sauce. What makes them so unique is their cooking philosophy of serving traditional Balinese cuisine with a fresh twist.</p>



Martabak Manis

Treat yourself to a fluffy, chewy piece of Indonesian Martabak Manis! Made just like those in Indonesia using carefully-prepared batter, these come in over 30 flavours, including Red Velvet, Green Tea and more. Satisfy your sweet tooth with some today.

THAILAND



Phad Thai

Baan Phad Thai's version of Thailand's national dish is voted as one of the best in Thailand by travellers on Tripadvisor, Timeout, BK Magazine and Bangkok Best Dining. Interestingly, the secret 18-ingredient recipe comes with a dazzling range of protein choices ranging from vegetarian-friendly ones to crab and seafood.



Thai Boat Noodle

Traditionally served on the boats that travel through the canals of Bangkok, Thai Boat Noodles have become one of the most popular street foods in Thailand. The concept is simple: small portions of either rice or yellow egg noodles with minced pork or tom yam soup served up equally in small bowls.

VIETNAM









Banh Mi

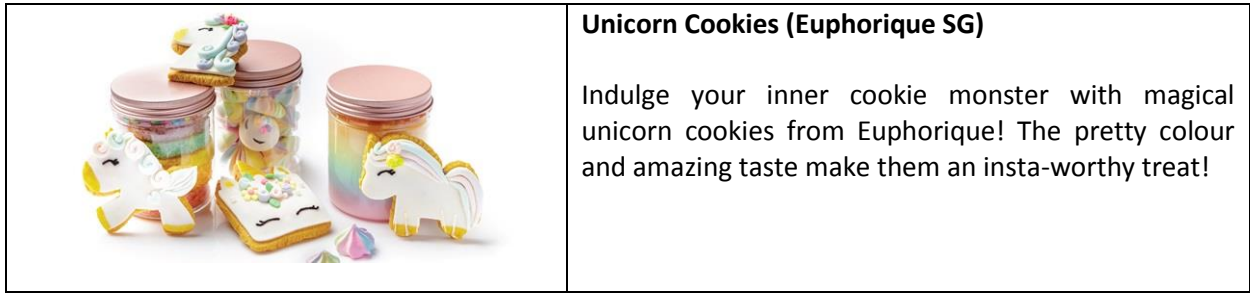
Hungry for some Bánh Mì from Bánh Mỳ P? Then join the very long queue. Rated as the best Bánh Mì on quite a few travel sites, the shop's sandwiches are famous for their crisp-yet-fluffy bread, fantastic fillings and superb sauces.



Pho

Popular amongst both locals and tourists, Sen Tay Ho is renowned for its spectacular variety of high-quality Vietnamese delights. The eatery's signature Beef Noodle Pho is an easy soup to fall in love with. The chewy noodles, savoury broth, the tender slices of beef make the dish a must try Pho-sure!

	<p>Vietnamese Summer Rolls</p> <p>Acclaimed Top Chef Vietnam 2014 finalist Chef Cam Thien Long certainly knows his way around good Vietnamese Summer Rolls. His come with fresh, crunchy vegetables specially selected for their fragrance, aromatic leaves and cool noodles, which are all wrapped in paper-thin rice paper. A refreshing delight for summer, and a Vietnamese dish to remember.</p>
SINGAPORE	
	<p>Ang Ku Kueh (Kueh Ho Jiak)</p> <p>Savour Kueh Ho Jiak's delicious Ang Ku Kuehs - if you can bring yourself to bite into these pretty creations! These modern versions of the traditional Chinese snack features soft glutinous rice skins that are naturally-coloured by sweet potatoes, and a sweet filling. Some of Kueh Ho Jiak's kuehs even have cartoon characters on them!</p>
	<p>Pineapple Tart (KELE)</p> <p>Featured in the Michelin Guide and winner of Jurong Point Shopping Centre's 'The Search for the Best Pineapple Tart' competition, KELE's sweet and tangy pineapple tarts are famous for their delicate buttery crust.</p>
	<p>Melon Bowls and Soft Serve Ice Cream (The Wicked Cream Co.)</p> <p>A refreshing & unique melon bowl, topped off by premium ice cream crafted from scratch. How could you possibly resist that?</p>
	<p>Min Jiang Kueh (Pancake Boss)</p> <p>Pancake Boss' Martabak Manis has been compared to the local Chinese Min Jiang Kueh so regularly that the shop is paying tribute to the beloved chewy breakfast favourite with their own version!</p>
	<p>Traditional Tidbits (Munch Munch)</p> <p>Take a stroll down memory lane and re-live the good old days by munching on your favourite old-school Singaporean biscuits, packet cakes, crackers and sweets!</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 world-class attractions including Universal Studios Singapore, S.E.A. Aquarium, the Maritime Experiential Museum, 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 seven 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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MEDIA CONTACTS

Resorts World Sentosa
 Chloe Li
 Tel: + 65 6577 9759
 Email: chloe.myli@rwsentosa.com

Ogilvy (for Resorts World Sentosa)
 Joy Francisco
 Tel: +65 6213 7842
 Email: joy.francisco@ogilvy.com

EDITORS’ NOTE

1. High resolution photos can be downloaded from link: <https://app.box.com/v/RWSSStreetEats2018>
2. All photos are to be attributed to: *Resorts World Sentosa*