



PRESS RELEASE

FOR IMMEDIATE RELEASE

. Judging panel unveiled for The Star Cruises Nasi Kandar Cooking Competition 2013

Hong Kong / Penang, 2 Aug, 2013 – Star Cruises, the leading cruise line in Asia-Pacific, is pleased to announce the star-studded judging panel for The Star Cruises Nasi Kandar Cooking Competition 2013, which will be staged onboard SuperStar Libra from 21 to 23 August.

As a highlight of Genting Hong Kong's 20th anniversary celebration, The Star Cruises Nasi Kandar Cooking Competition 2013 is endorsed by Penang State Tourism and supported by Chefs Association of Malaysia (Penang Chapter) and Malaysian Association of Hotels (Penang Chapter).

Leading the panel of judges as chief judge is renowned celebrity **Chef Sabri Hassan**. The master chef's love for food and cooking is deep-seeded and began over 30 years ago. He has subsequently gained valuable Food & Beverage experience from world-class hotels in different continents. Evidently a man of many talents, Chef Sabri is now a culinary consultant, cooking demonstrator, culinary event manager, TV & Radio host, food stylist, menu and recipe developer, culinary seminar speaker and recipe book author. Chef Sabri has risen to mainstream fame since becoming the host of culinary documentary shows on TV3 and other local TV channels. As an active member of Chefs Association of Malaysia, Chef Sabri's outstanding contribution and inspiring dedication to the culinary arts are well respected by his peers.

Other reputable judges include:



En Zabry Mohamad Bin Madzlan - Bureau Chief of Utusan Malaysia, Penang Office since 2010

En. Zabry joined Utusan Malaysia, Kuala Lumpur in 2002 and was promoted to Assistant Bureau Chief of Selangor Office and Putrajaya Office in 2008 and 2009 respectively. En. Zabry is a food lover who would go to great lengths to hunt for good food. He is particularly passionate about food associated with Penang. He has been very supportive in promoting the Penang and Malaysian culture and cuisine.

Mr. Oo Lean Hooi - Editor-in-Chief of Foodsion Magazine

Being the editor-in-chief of a leading food & travel magazine in Malaysia, Mr. Oo's expertise is beyond question. For 10 years, he has been travelling around the regions to review restaurants and pen features. He finds great pleasure in discovering something truly delicious, learning the story behind it and sharing it with others.

Ms. CK Lam - Food Blogger and Editor of What2See: Best of Penang Food! at <http://www.what2seeonline.com>

As the name implies, Ms Lam's website features the best Penang food. She constantly raves about Penang for its best gastronomical delights and takes keen interest in promoting the cuisine, culture, heritage and events of this "food" state of Malaysia. Since 2007, Ms Lam has reviewed countless restaurants and food outlets. Her website has grown from a basic blog with amateur photos to a popular guide for foodies from all over the world looking for the best of Penang food. She is also a contributor of food and travel for many online portals and local publications including Makansutra Singapore and the Penang Tourist Information Portal, www.visitpenang.gov.my.



Chef Mohamed Bakri B. Mohamed Said

Fondly known as Chef Bakri, he has 26 years of experience working in domestic and international hotel chains. Chef Bakri specializes in Malay/Penang cuisines and his signature dishes include Penang favourites such as Nasi Kandar, Penang Assam Laksa, Pasembor, Daging Rendang Tok and many more. He often attends events to help promote Penang food locally and overseas. Chef Bakri's exceptional taste buds and his dedication for excellence food, coupled with his magnificent culinary cooking skills and a nimble hand in preparing fine cuisine have brought him great honours and praises from his peers and guests.

Chef Billy Lee CH

Chef Billy has 15 years of working experience in various hotels and restaurants around Malaysia. He specializes in Western fusion and local cuisines, as well as F&B management and operation. He is well-versed in cost control, purchasing & receiving procedures, and sanitation & hygiene protocols. He embarked on his culinary journey in 1997. He is now General Operation Manager and Chef of a renowned chain food outlet in Penang. Chef Billy actively competes in culinary competitions in Malaysia and overseas locations, such as Bangkok, Taiwan, Korea and Singapore. He has won a number of gold, silver, bronze medals and three other awards to add to his list of achievements.

Chef Murugan Balakrishnan

With 24 years of working experience in various hotels and restaurants around Malaysia and Cambodia under his belt, Chef Murugan specializes in Indian Cuisine. His humble beginning motivates him to broaden his skills by picking up Western, Malay, Chinese, Nyonya and other ethnic cuisines. His VIP



patrons include His Royal Highest King of Malaysia, the Prime Minister of Malaysia, Federal and State Cabinet Ministers, the Governor and the Chief Minister of Penang and many others. He has represented the Penang Chapter of Chefs Association of Malaysia for Malaysian/Penang Food promotions in Singapore, Hong Kong, Taiwan, China, Thailand and Kuala Lumpur. He has also participated in various culinary competitions to hone his culinary skills. Because of his extensive experience, Chef Murugan is often invited to judge cooking competitions.

The winners of The Star Cruises Nasi Kandar Cooking Competition 2013 will be invited to show off their talent onboard SuperStar Aquarius when the ship is on its seasonal deployment at Kota Kinabalu, Sabah starting 6 November 2013, as well as onboard SuperStar Virgo, which currently homeports in Singapore, when it calls in Penang. Winners of the Gold, Silver and Bronze Medallion Awards will receive RM5,000, RM2,000 and RM1,000 cash prizes, SuperStar Gemini cruises and certificates. Whoever best captivates our passengers' taste buds will win the Guests' Choice Award to bring home a cash and cruise prize.

This cooking competition is divided into two categories – professional and amateur. Skilled chefs, hospitality practitioners, apprentices, homemakers and anyone who loves to cook are welcomed to take the challenge to compete on curry fish head.

A total of 32 contestants (16 from each category) will be selected. Registration closes on 5 August. For more information, please log on to www.starcrui-ses.com or email to nasi.kandar.competition@starcrui-ses.com. You may also visit our Reservation Office at Logan Heritage, No 6. Beach Street, 10300 George Town, Penang.



Food lovers should seize the chance to taste the authentic and delicious Nasi Kandar. Star Cruises is offering a special 30% discount for SuperStar Libra cruises from 21 to 23 August. Booking starts from 1 August to 23 August. Terms and Conditions apply.

On Star Cruises, every journey is a voyage of discovery and surprise.

For more details, please visit www.starcruiises.com or call +852 2317 7711.

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Panel of Judges



Chief Judge: Master Chef Sabri



En. Zabry Madzlan



Mr. Oo Lean Hooi



Ms. CK Lam



Chef Bakri



Chef Billy



Chef Murugan



About Genting Hong Kong Limited (“Genting Hong Kong”)

Genting Hong Kong Limited is a leading global leisure, entertainment and hospitality corporation. A primary business activity of the company is cruise and cruise related operations under the brands of Star Cruises and Norwegian Cruise Line. Star Cruises, together with Norwegian Cruise Line, is the third largest cruise operator in the world that owns a combined fleet of 19 ships visiting over 200 destinations in the world, offering approximately 39,000 lower berths.

Genting Hong Kong’s first foray in a land-based attraction, Resorts World Manila, opened its doors to the public in August 2009. Resorts World Manila is one of the premier leisure brands under the Genting Group and the Philippines’ first one-stop, nonstop vacation spot for topnotch entertainment and world-class leisure alternatives, featuring 3 hotels including a six star all-suite Maxims Hotel, an iconic shopping mall, 4 high-end cinemas and a multi-purpose performing arts theatre.

For more information, please visit Genting Hong Kong website <http://www.gentinghk.com>.

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