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PRESS RELEASE

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## **Star Cruises Scores New Success at this year's Battle of the Chefs with 27 medals**

**Penang (Malaysia), 6 November, 2014** – Star Cruises, the leading cruise line in Asia-Pacific is pleased to announce that the chefs of SuperStar Libra achieved new success at this year's Battle of the Chefs 2014, clinching a total of 27 medals that include 1 Gold, 5 Silver and 21 Bronze, together with 14 diploma awards, as well as the Most Outstanding US Potatoes Master Chef Challenge Award.

The sizzling culinary battle, featuring over 1,500 local and international chefs from 20 countries like Thailand, Taiwan, Singapore, Indonesia, Japan and China, just to name a few, was recently held from 22 – 25 October 2014 at The Subterranean Penang International Conference & Exhibition Center (sPICE), Penang, Malaysia.

Led by Executive Chef, Mr. Saifol Iskandar Ikhsan, a total of 17 chefs, 1 bartender and 4 housekeeping attendants from SuperStar Libra participated in 21 of the 70 categories such as the Practical- Main Course I (Poultry, Duck, Chicken & Game, either alone or as a combination), Practical- Main Course II (Beef), Practical- Main Course III (Fish/ Seafood, either alone or as a combination), Practical- Main Course IV (Lamb), Display- Fruit & Vegetable Carving (Theme: Fairy Tales), and many more.

Mr. Pradeep Mohan, the 30-year-old Chef De Partie of SuperStar Libra, made a successful competitive debut at this year's competition by winning a gold medal in



the Practical- US Potatoes Challenge Category and clinched the Most Outstanding US Potatoes Master Chef Challenge Award. He impressed the judges with his innovative skills in creating the perfect potato dish, simply entitled 'Trio of Potatoes', consisting of spice mashed potato tikki, masala potato chat and stuffed potato with dried fruits serve with mint and tamarind chutney. He also snatched a silver medal under the Practical- Penang Char Kuey Teow Category.

The other four silver medals winners are Chef De Partie Mr. Muhammad Quzair (Practical- Hot Cooking Western Main Course/ Lamb & Practical- Hot Cooking Western Main Course/ Seafood), Sous Chef Mr. Zulkily Akhir (Practical- Hot Cooking Western Main Course/ Beef) and 2<sup>nd</sup> Cook Mr. Shafiq Juraimi (Practical- Hot Cooking Western Main Course/ Chicken).

Mr Ang Moo Lim, Executive Vice President, Sales, Marketing and Hotels of Genting Hong Kong Limited said, "Once again the chefs of SuperStar Libra excelled and pushed the envelope to deliver an outstanding performance at this year's Battle of the Chefs 2014, making us proud of their hard work and dedication in the arts of culinary. At Star Cruises, we are one another's greatest supporters and we celebrate our individual and team success together. We will continue to provide opportunities for both new and existing talents to showcase their culinary skills onboard our various restaurants across the Star Cruises fleet, offering a wide spectrum of international and authentic Asian cuisines."

In celebration of this year's success at the Battle of the Chefs 2014, Star Cruises is pleased to announce that passengers following the 2D1N High Sea cruise and 4D3N Phuket-Krabi cruise onboard SuperStar Libra will now have the opportunity to indulge in a variety of exquisite cuisines crafted by our award-winning chefs.



The culinary highlights include Mr Pradeep Mohan's gold and silver medal dishes – *'Trio of Potatoes'* and *Kuey Teow Goreng 'Daun Simpok'* (Fried kuey teow noodle) that will be available as ala-carte orders at the Blue Lagoon, the 24 hour-refreshments and at the snacks outlet located at Deck 10. In addition, SuperStar Libra will also showcase and offer many of its other silver medal dishes at the Four Seasons Restaurant (Deck 4) and Spices Restaurant (Deck 10).

The silver medal dishes include *'Medallion of Angus Beef'* (Medallion of beef larded with beef bacon strips, served with pan seared goose liver, buttered vegetables and morel sauce) created by Sous Chef Zulkifly Akhir; *'Duo of Lamb'* (Stuffed prune lamb loin with coriander seed, crusted with pine nut served with green pea tortellini, vegetable anglaise, mint yogurt Chantilly and shallot reduction) created by Chef De Partie Mohd Quzair, and *'Asian Tropica Chicken Roulade'* (Oven baked stuffed marinated chicken with spice minced chicken served with tropical sauce) created by 2<sup>nd</sup> Cook Shafiq Juraimi.

Homeported in Penang, SuperStar Libra is set to offer passengers an exciting culinary adventure with a variety of exciting and authentic flavours from across Asia and around the globe. Star Cruises invites travellers of all ages to embark on the ultimate journey, cruising to various exotic Asian destinations with SuperStar Libra, while enjoying the finest cuisines from our very own award-winning chefs. It's a gastronomical journey not to be missed.

Organized by the Chefs Association of Malaysia (Penang Chapter), the Battle of the Chefs 2014, is held once every two years to unearth new talents and provide a platform for both local and international chefs to create and challenge others in showing heritage cuisine. The event was endorsed by World Association of Chefs



Societies as a Continental Level Competition and is supported by the Ministry of Tourism, Malaysia and the Penang State Government.

For more information on Star Cruises, please visit [www.starcruiess.com](http://www.starcruiess.com)

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



Led by Executive Chef, Mr. Saifol Iskandar Ikhsan (ninth from the right), the chef team from SuperStar Libra was awarded 27 medals and 14 diploma awards as well as the Most Outstanding US Potatoes Master Chef Challenge Award in the Battle of the Chefs 2014. Together with the chef team are Captain Peder Nielsen, Master of MV SuperStar Libra (ninth from the left) and Mr. Yazid Mustaffa, Hotel Manager, SuperStar Libra (eight from the left).



Led by Executive Chef, Mr. Saifol Iskandar Ikhsan, the chef team from SuperStar Libra was awarded 1 Gold, 5 Silver, 21 Bronze medals and 14 diploma awards as well as the Most Outstanding US Potatoes Master Chef Challenge Award in the Battle of the Chefs 2014.



Passengers following the 2D1N High Sea cruise and 4D3N Phuket-Krabi cruise onboard SuperStar Libra will now have the opportunity to indulge in a variety of exquisite cuisines crafted by our award-winning chefs. (From left to right): *'Trio of Potatoes'*, *'Duo of Lamb'* and *'Asian Tropica Chicken Roulade'*.



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

Genting Hong Kong Limited is the leading global leisure, entertainment and hospitality corporation. A primary business activity of the company is cruise and cruise related operations under the brand 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 20 ships visiting over 130 destinations in the world, offering approximately 42,000 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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