

Star Cruises Chefs Win at the Prestigious Food and Hotel Asia Culinary Challenge 2016 (FCC2016)



Led by Executive Chef Saifol Ikhsan (far right), Star Cruises' chefs won a total of 7 medals including 1 silver and 6 bronzes at the FCC2016. Captain Christian Westergren (centre) of SuperStar Gemini celebrates the achievement with the team.

Singapore, 27 April, 2016 – Star Cruises, the leading cruise line in Asia-Pacific, brought home a total of seven medals, including one silver and six bronzes, during the biennial Food and Hotel Asia Culinary Challenge 2016 (FCC2016). Touted by the international community as one of the region's most reputable culinary competitions in Asia, the FCC2016 was held during the HotelAsia2016 trade show at the Singapore Expo from 12 – 15 April 2016 and featured hundreds of budding culinary talents from around the world displaying their culinary skills.

Star Cruises' Executive Chef Saifol Ikhsan, together with Executive Sous Chef Chris Bartolome and Executive Sous Chef Haron Saad led and mentored the Star Cruises team of fourteen chefs who participated in eight categories in the Individual Challenge segment. Showcasing their culinary talents and innovative creations, the Star Cruises team clinched one silver medal and three bronze medals in the 'Plated Food Displays – Asian Meal' category, as well as an additional three bronze medals in the 'Plated Food Displays – Plate Dishes' and the 'Plated Food Displays - Pastry Showpiece (Chocolate)' categories.



“On behalf of Star Cruises, we are extremely proud once again of our chefs’ achievements at this year’s Food and Hotel Asia Culinary Challenge (FCC2016). As part of our ongoing dedication to culinary excellence, we continue to encourage and support our chefs to actively participate in these regional and international competitions to gain greater experience and to further enhance their culinary skills to deliver top-notch, quality cuisine – reaffirming Star Cruises’ position as the ultimate culinary destination at sea,” said Mr. Ang Moo Lim, President of Star Cruises.

To celebrate these accomplishments, Star Cruises is pleased to announce that guests cruising on board SuperStar Gemini will have the chance to indulge and savour a variety of these notable dishes at Bella Vista, Deck 9, crafted exclusively by Star Cruises’ very own award-winning chefs. Silver medallist Sous Chef Rashidi bin Mohd will showcase two of his winning dishes from the northern states of Malaysia including “*Pais Udang Galah*”, grilled big head prawns, infused with fresh grated coconut and wrapped in banana leaf, as well as another famous northern night market dish, “*Ayam Percik Mak Dara*”, barbeque chicken marinated with turmeric and coconut milk. In addition, bronze medallist Sous Chef Ravi Dullipala will also showcase his winning dishes from India, which include “*Murgh Chicken Tikka Makhani*”, a Punjabi delicacy of mildly spiced curry chicken and “*Zafrani Mackerel Fish Tikka*”, oven-baked marinated mackerel fish with yogurt and spices.

With SuperStar Gemini homeported in Singapore all year round, Star Cruises continues to offer a series of exciting cruise itineraries including a 2-Night High Seas cruise, 2-Night Malacca cruise and 2-Night Port Klang cruise, as well as a 3-Night Tioman Island/Redang Island cruise, 3-Night Penang/Port Klang cruise and 3-Night Penang/Langkawi cruise. Guests cruising on board SuperStar Gemini can expect adventures of all sorts, packed with surprises, including a unique and memorable culinary journey with a wide array of delectable cuisines from across Asia and around the world, all masterfully prepared by Star Cruises’ very own award-winning chefs.

For more information about Star Cruises, please visit www.starcruias.com or follow us at www.weibo.com/starcruias, www.facebook.com/starcruias, www.twitter.com/starcruiasasia and WeChat (SCTA-CHINA).

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



Silver medal winning dishes (Plated Food Displays – Asian Meal category) at the FCC2016 - “Pais Udang Galah’ (left) & “Ayam Percik Mak Dara” (right) now available on board SuperStar Gemini



Bronze medal winning dishes (Plated Food Displays – Asian Meal category) at the FCC2016 - “Murgh Chicken Tikka Makhani” (left) & “Zafrani Mackerel Fish Tikka” (right) now available on board SuperStar Gemini

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

Genting Hong Kong is a leading corporation principally engaged in the business of cruise and cruise related operations along with leisure, entertainment and hospitality activities.

As a pioneer in the Asian cruise industry, Genting Hong Kong took on the bold initiative to grow the Asia-Pacific as an international cruise destination with the founding of Star Cruises, “The Leading Cruise Line in the Asia Pacific”, in 1993. To further expand its cruise portfolio in the region, Genting Hong Kong launched Dream Cruises, the first-ever Asian luxury cruise line to cater to the premium market. Recognized as “The World’s Most Awarded Luxury Cruise Line”, Crystal Cruises extends Genting Hong Kong’s reach in the global up-scale market. The establishment of the Lloyd Werft Group in 2016 through the integration of Lloyd Werft shipyard in Bremerhaven and Nordic Yard’s three shipyards in Germany will capitalize on the growing demand for new cruise ships and realize the company’s global expansion plans for its three cruise brands.

Initiating the Group’s foray into land-based attractions, Resorts World Manila was the first integrated resort in the Philippines when it opened in 2009. A one-stop, non-stop entertainment and leisure destination, Resorts World Manila features world-class entertainment, unique events, and exciting lifestyle options throughout its extensive premises. Genting Hong Kong’s investment in iconic Singapore nightlife brand Zouk – a world-class entertainment institution and trendsetter in Asia’s dance music scene, and perennial top-ten fixture in the annual DJ Mag Top 100 Clubs global poll - further diversifies the company’s appeal to a younger and more dynamic clientele.

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