



THE STAR

Media Release

## A TRUFFLE LOVER'S DREAM AT THE STAR THIS WINTER

4 July 2019

Discover and indulge in winter's culinary gem, the exquisite truffle, as The Star Entertainment Group celebrates Truffle Month across its multi award-winning signature dining destinations.

The enticing aromas and stunning flavours of the truffle are set to engulf The Star Sydney, The Star Gold Coast and Treasury Brisbane from July 1, with meticulously crafted truffle-infused menus.

The highly-anticipated Australian winter truffle harvest continues to gain momentum each year as the delicacy remains among the most expensive natural foods in the world.

Unable to be farmed, raised in a greenhouse, or made in a laboratory, the deeply pungent wild fungus is a pure product of Mother Nature's magic and has an undisputed hold over chefs worldwide.

Executive Chef of The Star Sydney's Sokyo and The Star Gold Coast's Kiyomi, Chase Kojima said the allure of the truffle is very real in the culinary world, and often touted as the 'black diamonds of the earth'.

"Our highly skilled and acclaimed team of Executive Chefs at The Star have honoured this intensely fragrant and delicious ingredient by crafting divine dishes, from entrees through to desserts, to feature across our signature dining venues.

"We have sourced the finest product from Australian truffle forests famed for producing some of the most revered black truffles, including Manjimup, Western Australia and Braidwood and Harold's Cross in New South Wales."

The team behind Truffle Month at The Star also includes renowned Executive Chef of Flying Fish Peter Robertson, celebrity Chef Luke Nguyen from the award-winning Fat Noodle, BLACK Bar & Grill's highly decorated Dany Karam and Black Hide by Gambaro at Treasury Brisbane's exciting new Head Chef Tom Mumford.

Each Chef in The Star's award-winning culinary team has drawn on their unique knowledge and skillset to design bespoke menu items that triumph the truffle and celebrate winter dining at its best.

### **The Star Gold Coast (Truffle Month menu items available from July 1 to 31)**

Savour the truffle charm with famed Executive Chef Chase Kojima's decadent small eats featuring fresh black truffle slices at award-winning Kiyomi. Specially designed dishes include Pacific Oyster,



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Tosazu and Chive at \$10 each; Chase Toro Toro Sushi of Toro Tartar, Blue Fin Toro, Tasmania Uni at \$25 each and Kagoshima Wagyu MBS 12+ Nigiri and Tosazu at \$22 each.

Or truly relish in all the delicacy's earthy magic with lush mains featuring fresh black truffles including Wagyu 9 +Toban, Asian Mushrooms, Daikon, Asparagus, Yakiniku Sauce for \$80; Tooth Fish Toban, Asian Mushrooms, Baby Corn for \$70; or Whole Flounder, Brussel Sprout, Capers, Lemon, Dashi Butter at \$65.

Truffle inspired dishes will be matched with specialty cocktails and exquisite wines at Cucina Vivo for the 'Alla Tartufo' four course set menu. Serving four stunning dishes featuring tartufo, or the white truffle, the set menu includes Fontina and Truffle Arancini with a Black Crumb garnished with Crisp Kale dressed in Truffle Honey, Tartufo and stracciatella (truffle and buffalo curd) agnolotti served with fresh shaved truffle, Filetto alla tartufo (Stanbroke beef fillet pached in Black Truffle Sauce Perigord with Sicillian potato gratin) and the ultimate indulgent finish, a hazelnut mousse with truffle ice cream and winter raspberries.

Incredible value at just \$140 per person, the Alla Tartufo menu can also be enjoyed with a glass of wine with each course at an extra \$40 per person. Truffle Month menu items are also available individually.

Home of the Gold Coast's finest Chinese cuisine, Imperial at The Star is also embracing Truffle Month, with Chef Song Yao Su merging the delicate black gem with the freshest ingredients to create an indulgent and authentic menu.

Highlights include Double-boiled black truffle, sea cucumber and pearl oyster soup for \$43, Steamed scallop and shrimp dumplings with truffle at \$15, Sautéed scallops with black truffle at \$50 and Black truffle crab meat fried rice for \$50.

### **Treasury Brisbane (Truffle Month offers available July 1 to 31)**

Fresh from celebrating its first birthday in indulgent fashion, Black Hide by Gambaro at Treasury Brisbane will elevate its new winter menu throughout July with sought-after Western Australian Manjimup truffles.

Head Chef Tom Mumford has harnessed the unique flavour profile of the seasonal delicacy to create two sensational sides to complement its extensive selection of world-class Australian Wagyu and Angus steak cuts, with truffle butter and fresh shaved truffle added to diners' choice of steak for \$32.50, along with a truffle fried egg for \$35. Additional truffle infused offerings include Gnocchi with Parmesan Cream and Fresh Black Truffle at \$45.50.

### **The Star Sydney (Truffle Month menu items available from July 1 through to August 31)**

Across Truffle Month at The Star Sydney, Sokyo mastermind Chase Kojima will showcase his Chase Toro Toro Sushi with Uni, Toro and Truffle at \$25 per piece and Whiting Tempura with Shaved Truffle



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and Sokyo Tempura Sauce at \$15 per piece. While for \$180 Sokyo guests will relish in Tajima Sirloin MBS 9+, Roasted Brussel Sprouts, Goma Dressing and Grated Truffle.

The highly decorated Flying Fish will pair truffle with the freshest ocean produce for a lush menu rich in decadent winter flavours featuring a Truffled Brillat Savarin En Croute with Hazelnut Condiment for \$45 and Pan-Fried Snapper, Jerusalem Artichoke and Truffle Sauce at \$55. While the venue's most exquisitely crafted dish of Charcoal Roast Eastern Rock Lobster, Truffle Butter, Truffled Potato and Leek Gratin can be savoured at \$245.

With Executive Chef Dany Karam at the helm, BLACK Bar & Grill has created three decadent dishes honouring the magic of the truffle jewel, including Jerusalem Artichokes of Cream, 62 Degrees Farm Egg, Parsley, Crispy Bread Truffle for \$36 and Rangers Valley Fillet of Grilled Bone Marrow, Smoked Bacon and Oxtail Salad, Shaved Truffle and Shiraz Jus at \$72. While the classic Crème Brulee shines with an earthy twist featuring a stunning Chestnut and Truffle Ice Cream for \$29.

While those hungry for a dynamic Asian Street Food experience this Truffle Month, culinary adventurer Luke Nguyen's Fat Noodle will serve a Deluxe Seafood and Truffle Fried Rice featuring Succulent King Prawns, Scallops and Flying Fish Roe for \$38.80.

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**For more information:**

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