



THE STAR

Media Release

THE STAR GOLD COAST LAUNCHES NEW AT HOME DINING EXPERIENCES

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Dining with The Star Gold Coast will take on a new look this week with the venue's popular Mei Wei Dumplings, Garden Kitchen & Bar and Kiyomi all launching special multi-course share menus to be enjoyed at home.

The 'Table for 2' initiative will offer a unique restaurant-at-home experience with each venue showcasing a four to six course seasonal menu, including a selection of the most popular dishes as well as highlighting some of the team's personal favourites.

The Star Gold Coast's Director of Culinary Dustin Osuch said the team were thrilled to be getting back in the kitchen and serving Gold Coasters again.

"We have really missed serving and spending time with our customers every day," he said.

"Food always brings people together, and one of the things I absolutely love about working at The Star is the fact we get to be a part of so many special moments and celebrations. So, while that can't happen on property at the moment, I am excited we can now offer our guests something to enjoy and celebrate at home with their friends and family."

Kiyomi's Chase Kojima explained each course will also be delivered with a set of instructions about how to present the dish, including suggestions on plating up, perfect for diners who want to get a little creative in the kitchen and be part of the process.

"We wanted to create an experience that brings together the many elements we love about a typical restaurant experience such as enjoying multiple courses, unique flavours and different cooking techniques," he said.

He said the launch of 'Table for 2' is just the start of things to come.

“It has obviously been a challenging time for the industry, and it has caused us all to rethink the way we do things. I have been so inspired by the creativity, the adaptability and fresh approaches I am seeing all around me,” he said.

“I am excited to launch this concept while we also continue to work on even more ways to adapt and innovate, offer our guests what they want in these fast-changing times and continue to support our industry.”

In addition to the ‘Table for 2’ sharing menus, The Star’s beverage team has developed a series of hand-crafted cocktails perfect for pairing with the meals including a Japanese Margarita with El Jimador Tequila, Cointreau, Yuzu Juice and Agave, and a Cold-Brew Martini with Sesame Infused Ketel One Vodka, Tia Maria and Coffee. A beverage list including wines, beers and premium spirits will also be on offer.

Guests of The Darling can also enjoy the ‘Table for 2’ menus from a suite overlooking the Gold Coast skyline with a special locals rate. For a limited time, the luxury suite hotel is offering rates from \$299 a night for a Stellar King Suite and from \$499 a night in a stunning Penthouse Suite. Guests can then add their choice of menu for an extra special staycation. Bookings can be made via <https://bookings.star.com.au/107970> or by calling 1800 074 344 and will only be available for a limited period.

TABLE FOR 2 MENUS

MEI WEI DUMPLINGS

For only \$35 per person, Mei Wei Dumpling’s ‘Table for 2’ menu will take diners on a stunning culinary journey showcasing some of the hawker-style venues most popular dishes. The evening will start with the popular pork steamed dumplings, followed by the pork and prawn wonton soup with egg noodles. Diners will then enjoy the spicy kung pao chicken with dried chilli, mushroom and peanuts, served with the popular vegetable fried rice. Dessert on offer will be the deliciously light chilled mango sago cream. The menu is available for \$70 and serves two people.

GARDEN KITCHEN & BAR

Garden Kitchen & Bar will hero some of its most popular dishes from the recently relaunched menu and as always delight diners with only the freshest seasonal produce. For only \$50 per person the Table for 2 experience will start with marinated olives, followed by two entrees of a king prawn salad served with cos lettuce, avocado and a cocktail sauce and Olympus halloumi with pickled figs. The main will hero a braised O’Connor Shortrib served with sides including broccolini with almonds and

crispy roasted rosemary chat potatoes. To finish, Table for 2 guests will enjoy a chocolate trifle with a light crumble and fresh raspberries. The menu is available for \$100 and serves two people.

KIYOMI

Restaurant Executive Chef Chase Kojima and his team have crafted an extensive menu highlighting Kiyomi's wide array of unexpected and complex flavours for \$60 per person. The six-course offering will begin with the kingfish miso ceviche, one of Chase's signature menu items, followed by ocean trout with wasabi salsa and yuzu soy. Chefs will then move to the grill to serve up the chicken robata with shio koji, mushroom and brussels sprouts. The two main courses focus on the very best produce from the sea with the famous Dengakuman miso glazed toothfish with zucchini and shiso, and a seafood bouillabaisse with sambal butter. The dining experience will be completed with the tofu cheesecake for dessert. The menu is available for \$120 and serves two people.

DELIVERY & CONTACTLESS PICK-UP AVAILABLE

The Star's 'Table for 2' menus are available for dinner seven-days-a-week and can be pre-ordered online via thestargoldcoast.com.au. Guests can have their meals delivered within a 10-kilometre radius of The Star Gold Coast (delivery fee applies) or can pick up directly from The Darling Porte Cochere.

ENDS

For further information please contact Rebekah Boyle, Head of Public Relations, The Star Entertainment Group, Ph: 0403 178 800, Email: Rebekah.boyle@star.com.au

Table for 2 Menus

Mei Wei Dumplings

\$70, serves 2

PORK STEAMED DUMPLINGS (4 pcs)

WONTON NOODLE SOUP Pork and prawn wonton, egg noodle

KUNG PAO CHICKEN (🍗) Dried chilli, mushroom, peanuts (GFO)

VEGETABLE FRIED RICE (V, GFO)

CHILLED MANGO SAGO CREAM Citrus, coconut creamy sago, mango puree (V, GF)

Garden Kitchen & Bar

\$100, serves 2

MARINATED OLIVES (V, GF)

KING PRAWN SALAD Cos lettuce, avocado, cocktail sauce (GF)

OLYMPUS HALLOUMI Seared with pickled figs (V, GF)

O'CONNOR SHORTRIB Braised with carrot puree, herbed breadcrumbs, jus (GFO)

SIDES Broccolini with almonds, roasted rosemary chat potatoes (V, GF)

CHOCOLATE TRIFLE Ganache, crumble, mascarpone, raspberries (V)

Kiyomi

\$120, serves 2

KINGFISH MISO CEVICHE Crispy potato (GF)

OCEAN TROUT Wasabi salsa, yuzu soy (GFO)

CHICKEN ROBATA Shio koji, mushroom, brussels sprout (GF)

DENGAKUMAN Miso glazed toothfish, zucchini, shiso (GFO)

SEAFOOD BOUILLABAISSE Sambal butter (GF)

Yumepirika rice

TOFU CHEESECAKE (V, GF)