



THE STAR

## Media Release

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### THE STAR SYDNEY BRINGS AN INTERNATIONAL CELEBRATION OF THE YEAR OF THE OX

Strong, resilient and family-focused: The Star Sydney is set to celebrate 2021 Lunar New Year with spectacular offerings befitting the Year of the Ox.

Live entertainment, opulent dining experiences and mouth-watering special menus will usher in the globally celebrated new beginning from Monday 1 February until Saturday 28 February 2021.

As ongoing restrictions prevent many people from travelling overseas for traditional family celebrations, The Star is poised to become Sydney's Lunar New Year hub.

The Star Entertainment Group Chief Marketing Officer George Hughes said the iconic venue was thrilled to help guests and visitors celebrate the auspicious occasion with their family and friends.

Mr Hughes said colourful entertainment and uniquely crafted dishes honoured the important cultural celebration and infused it with international flair.

"An incredible amount of thought, care and attention has gone into every detail of The Star Sydney's Lunar New Year celebration to ensure an authenticity and energy that truly reflects such a significant occasion," he said.

"Our acclaimed chefs have crafted lavish menus and their talented kitchen teams are preparing to serve a staggering 820kg of scallops, 1200 kgs of lobsters, 12,300 dumplings and 5,200kgs of noodles during the celebration."

Mr Hughes said grand Lunar New Year celebrations cemented The Star as the premier destination in Sydney to play, stay and dine.

#### CHUUKA | 1 February – 28 February

CHUUKA Co-Executive Chef Victor Liang has drawn from his Chinese Malay roots to craft a CHUUKA Style Yu Sang Salad, stamping his personal touch on the traditional celebratory dish.

The shared meal (\$68) heroes green lip abalone, complemented by the irresistible flavour punches of traditional and contemporary ingredients including pomelo, summer mango, green papaya and pickled ginger.

"Yu Sang translates to Prosperity Toss Salad and is a fun and tasty dish symbolising abundance, prosperity and vigour," Victor explained.

"Each ingredient is presented individually on a platter with tradition dictating everyone at the table toss the salad together. The higher you toss, the better the New Year!"

#### Sokyo | 1 February – 28 February

Sokyo Executive Chef Chase Kojima embraces opulence with a jaw-dropping Sashimi Platter (\$628) featuring lavish portions of the highest-grade lobster, caviar, toro, scampi and meltingly fresh fish.

"This exquisite platter is designed to bring families and friends together in a luxurious celebration of new beginnings and the promise of an abundant and prosperous new year," Chase said.

Sokyo has also created a signature Lunar New Year dish of Pork Belly braised in Chinese five-spice with yuzu apple and fried ginger (\$68).

### **Flying Fish | 1 February – 28 February**

Seafood stakes its claim as the hero ingredient in Flying Fish's Lunar New Year menu with flavoursome twists on classic dishes.

Executive Chef Peter Robertson will serve Prawn, Scallop & Pork Potstickers (\$18), Moreton Bay Bug Spring Rolls (\$18) and the intriguingly named Typhoon Shelter-Style Salt & Pepper Cuttlefish (\$38).

"The Year of the Ox is characterised by the traits of honesty and hard work and that's exactly what we had in mind when crafting our menu – authentic dishes that recognise and reward the fresh and simple flavour of premium seafood," Peter said.

### **BLACK Bar & Grill | 1 February – 28 February**

BLACK Bar & Grill will unleash a spectrum of delicate flavours with a trio of bold and auspicious Lunar New Year dishes, said Executive Chef Dany Karam.

Indulge in Black Lip Abalone with wakame butter (\$78), savour 500g of grilled Alaskan King Crab with conpoy butter (\$88) or go all out and share a 1.5kg MBS7+ Wagyu Tomahawk steak served with bone marrow and saw tooth coriander gremolata (\$488).

"Each dish represents good fortune and prosperity and is designed to bring families and friends together in celebration and enjoyment," Dany said.

### **Fat Noodle | 1 February – 28 February**

Celebrate the Year of the Ox with friends and family by sharing signature dishes and Lunar New Year banquets at Luke Nguyen's Fat Noodle. Inspired by Asia's vibrant street food scene and embracing this auspicious period of new beginnings, Fat Noodle's special menu includes:

- Lucky Kingfish & Salmon Yu Sheng (\$36.80)
- Chicken Money Parcel (\$18.80)
- Deluxe Treasure in Claypot with Braised Baby Abalone (\$43.80)
- Fortune - Lobster in Golden Lava Style with Creamy Salted Egg Yolk (\$48.80)
- Seafood Longevity Noodle with King Prawn, Scallop and Blue Swimmer Crab Meat (\$28.80)
- Chilled Pumpkin Cream & Purple Rice (\$12.80)

#### **3-Course Banquet Menu for 2 (\$91.40)**

- Chicken Money Parcel
- Deluxe Treasure in Claypot with Braised Baby Abalone
- Seafood Longevity Noodle with King Prawn, Scallop and Blue Swimmer Crab Meat

#### **4-Course Banquet Menu for 2 (\$117)**

- Chicken Money Parcel
- Deluxe Treasure in Claypot with Braised Baby Abalone
- Seafood Longevity Noodle with King Prawn, Scallop and Blue Swimmer Crab Meat
- Chilled Pumpkin Cream & Purple Rice

### **Food Quarter | 1 February – 28 February**

The chic and cheerful Food Quarter dining space dishes up Lunar New Year-inspired cuisine daily including:

- Deep-Fried Whole Barramundi in Singapore Chilli Sauce (\$38.80)
- Australian Scallop & Egg White Fried Rice (\$38.80)
- 8-Hours Braised Pork Hock in Masterstock (\$33.80)
- Wok-Tossed Lobster with E-Fu Noodle and XO Sauce (\$48.80)

For more information visit [thestarsydney.com.au/lunar-new-year](http://thestarsydney.com.au/lunar-new-year)

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