



THE STAR

Media Release

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THE STAR SYDNEY HONOURS LUNAR NEW YEAR WITH A SPECTACULAR FESTIVAL OF THE SENSES

The Star Sydney is set to ring in the 2020 Year of the Rat with a stunning host of Lunar New Year entertainment and exquisite menus from 18 January-9 February.

The iconic property is expected to welcome more than 30,000 visitors each day during Lunar New Year, with guests anticipated to enjoy a whopping 7.3 tonnes of noodles, 30,848 dumplings, 7.4 tonnes of prawns and 480kg of lobster throughout the period.

The Star Entertainment Group Chief Marketing Officer George Hughes says the carefully planned line-up of events and specially crafted dishes truly honour the very important international celebration.

“An impressive amount of time, incredible creativity and intricate design goes into the planning of our celebrations to ensure The Star is bursting with all the colour, infectious energy and zest that is synonymous with Lunar New Year,” Mr Hughes said.

“As an extension of our continued commitment to celebrate the cultural diversity of our city and our guests, The Star will again support the Sydney Lunar Festival this year as Associate Partner. The 16-day showcase will see more than 90 events take place in the heart of Sydney from 25 January-9 February.”

ENTERTAINMENT

Daily Performances at The Star | 24 January – 15 February

The Star will play host to a range of free entertainment over the Lunar New Year period, including spectacular ribbon aerialist performances, stilt walkers, lion dancers, and more.

Performing in the Grand Foyer Thursday-Sunday at 7pm, 8pm and 10pm, watch a special Lunar New Year version of Aqualume, combining lasers, water, digital art and live performances by some of the country's most talented aerialists.

Capturing all the Lunar New Year energy of opulence and prosperity, performances will come alive against a backdrop of bespoke scarlet décor featuring three exquisite giant lanterns. To herald new beginnings, the aerialists take to their silks, alighting the lanterns and filling the space with a light that envelops the audience while ink paintings form and dissolve in the background, evoking the blossoms and abundance of spring.

The Star's Lunar Lantern | 23 January – 8 February

Step inside The Star's dazzling Lunar Lantern. This larger-than-life art installation, with its shimmering inner sanctum of gold, will be lighting up the Lunar New Year celebrations at The Star.

The installation measuring 3.5 metres high and 4 metres wide is the perfect back-drop for a Lunar New Year photo. Set at the harbourside entry of The Star, see the spectacular lantern adorned with red tiles featuring the clever, quick thinking rat, or step inside the gold interior to create your own glittering Lunar New Year moment.

SIGNATURE DINING

CHUUKA | 18 January – 9 February

A stunning product of highly acclaimed Chefs Victor Liong and Chase Kojima joining forces, Sydney's most exciting new culinary collaboration, CHUUKA, will embrace the spirit of Lunar New Year. Honouring the art of marrying Chinese flavour with Japanese precision, the CHUUKA style Loh Sang salad with salmon, kingfish and Hokkaido scallops at \$68 is its unique variation of the traditional Prosperity Salad made to toss together with loved ones.

CHUUKA Co-Executive Chef, Victor Liong says the dish is inspired by his South-East Asian background.

"The Loh Sang we are doing at CHUUKA encapsulates the essence of a traditional celebratory dish but features a bounty of sashimi seafood, including kingfish, salmon and scallops. The dressing is brightened with yuzu and sesame oil to add richness," said Victor.

"We arrange it artistically on a platter so everyone can get involved and toss the salad together. The higher you toss, the better the New Year!"

Sokyo | 18 January – 9 February

Embodying the symbolic trait of opulence, multi award-winning Sokyo will feature a stunningly lavish sashimi platter of only the highest-grade lobster, caviar, toro, uni and scampi at \$628, and a deep-fried half snapper with nanbanzuke sauce and coriander salad at \$98.

"Lunar New Year is all about gathering with your loved ones to share a meal and bring in luck, and prosperity for the year ahead. Nothing says abundance and prosperity quite like an extravagant sashimi platter," says Sokyo Executive Chef, Chase Kojima.

Flying Fish | 18 January – 9 February

Flying Fish Executive Chef Peter Robertson will be dishing up a dedicated Year of the Rat banquet set menu at \$88 per head.

"This year we wanted to incorporate the traditional themes of Lunar New Year to the menu as well as have a fun take on some Australian/Cantonese classics like honey prawns," said Peter.

The menu will feature:

- Prawn toast with fish fragrance
- Rock oyster, turmeric dressing
- Marinated tuna, enriched rice, sesame and aged soy
- XO pipis, coconut bread
- Honey prawn
- Charcoal roast Cape Grim beef fillet with oxtail sauce
- Broccolini with salted chilli
- Palm sugar macerated pineapple, coconut and pandan

BLACK Bar & Grill | 18 January – 9 February

Also embracing the auspicious tones of Lunar New Year, the BLACK Bar & Grill menu will feature a special dish of Black Lip Abalone and Kombu Butter at \$68.

“Abalone represents good fortune so it was a must to have on the menu this Lunar New Year,” said BLACK Bar & Grill Executive Chef, Dany Karam.

CASUAL DINING

Fat Noodle | 18 January – 9 February

Celebrate Lunar New Year with friends and family by sharing flavourful dishes at Luke Nguyen’s Fat Noodle. Inspired by Asia’s vibrant street food scene and embracing the auspicious Lunar New Year period, Fat Noodle will be dishing up a special menu including –

Prosperity – ‘Fa Fa Fa’ Salmon Yu Sheng salad \$28.80

Wealth – Steamed silver pomfret Teo Chew style, aged pork ham, sour plum & salted mushroom greens \$38.80

Fortune – Free range chicken wrapped in lotus leaf, conpoy, shitake mushroom & dried oyster \$38.80

Longevity – Wok tossed somen noodle, jumbo prawn, scallop, shimeji mushroom and golden chives \$26.80

Harvest Buffet LNY Feast | 18 January – 9 February

All throughout the Lunar New Year period, feast on Asian inspired dishes such as roasted duck, crispy pork belly, dumplings, Cloudy Bay clams with XO sauce and more, alongside Harvest Buffet mainstays such as roasts from the carvery, pizza, pasta, soups, salads and sweet treats from the decadent dessert bar featuring three chocolate fountains.

Harvest Buffet Seafood Feast | 22 January – 26 February

Visit Harvest Buffet on Wednesday nights to enjoy a massive Lunar New Year inspired seafood extravaganza for \$79pp. Featuring crab, oysters, mussels, scallops and so much more, along with all your buffet favourites and a glass of bubbles on arrival.

Food Quarter | 18 January – 9 February

Enjoy Lunar New Year inspired cuisine at Food Quarter including:

- Auspicious – Braised pork belly in claypot, Japanese tofu, sugar snap, shitake mushroom & fragrant jasmine rice \$28
- Fortune – Steamed whole grouper, premium soy sauce, ginger & shallot \$38
- Longevity – Braised seafood with e-fu noodle, Chinese broccoli, XO sauce \$28

For more information visit www.star.com.au/lny

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