



THE STAR

## MEDIA RELEASE

# INTRODUCING ELE BY FEDERICO AND KARL

## NEW DINING EXPERIENCE BY FEDERICO ZANELLATO AND KARL FIRLA TO TAKE OVER MOMOFUKU SEIOBO SITE AT THE STAR SYDNEY

**Media Release: Under Embargo Until 8:00am Tuesday 25 January, 2022**

**The Star Sydney** is set to open a new dining concept, **ELE by Federico and Karl**, in early Autumn. Conceptualised and lead by head chefs **Federico Zanellato** (Lumi Bar & Dining) and **Karl Firla** (Oscillate Wildly, Est, Marque). The new restaurant will take over the famed Momofuku Seiobo location at The Star, which occupied the space for the past nine years.

Inspired by the elements - earth, fire, air, water - ELE reimagines dining into an entirely new, immersive experience that engages each of the senses.

From the arrival in the ELE bar, guests will be transported into three distinct drinking and dining spaces - the bar, the dining room and the chefs table - with each experience carefully choreographed by chefs Zanellato and Firla to create an atmosphere that feels akin to the season outside, and of which the menu celebrates.

The progressive menu heroes Australian ingredients and producers in technique-driven dishes, and is paired with compelling visual and sound experiences that tantalise the senses - encouraging diners to switch off from the world, and immerse themselves in the moment.

Offering a moving feast, guests will be taken on a culinary and sensory journey as the meal progresses, with a mix of curtains, projections and art installations separating each space that will seat 15 - 20 diners.

ELE marks the second restaurant partnership for Zanellato and Firla, having successfully run Italian eatery Leo and its cafe and bar space Picco Leo together for two years. Looking to partner once again, the chefs wanted to pay respect to the legacy Momofuku Seiobo left to the space before them, while bringing something completely new to the venue.

Executive chefs Zanellato and Firla expressed their excitement for the new concept. "This is something we have dreamed of creating for some time, so it is incredible to finally see the wheels in motion.

Tasked with ushering the site into a new chapter, we came together and asked what new elements could we utilize and how could we deliver something more than just food? The kitchen layout is already



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beautiful and we didn't want to mess with that, so our goal was to transform the space to make guests feel they are in a completely different environment when they dine with us." said Karl Firla.

Federico Zanellato continued, "When you go to a restaurant or have an experience in fine dining, you leave all of your problems and thoughts behind to immerse and focus on the experience."

"ELE introduces a completely new and exciting way for us to showcase our food. Having the projections, sounds and images around the restaurant is just another way for us to connect deeper with diners so they can immerse themselves further. With our industry facing immeasurable difficulties at present, we couldn't be more excited to welcome diners in for a brand new dining experience."

Further details on the launch of ELE by Federico and Karl will be announced soon.

**ELE by Federico and Karl  
Opens at The Star Sydney  
Late February 2022**

**[www.star.com.au/sydney](http://www.star.com.au/sydney)**

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