



# STARS OF STARS 2012

6-18 MARCH



## INTERNATIONAL CHEF EVENTS AT CROWN

CHEF	WHEN	RESTAURANT	COST	BOOKING
<b>Dinner with Thierry Marx and Stephane Bour</b> Hailing from France, Thierry is one of the pioneers of modern gastronomy. Stephane is without dispute one of France's best pastry chefs. Together they will create a fantasy dinner, predicting what diners will be eating in 2032.	<b>7 March</b> 6.30pm - 10.30pm	<b>Number 8 restaurant &amp; wine bar</b> Riverside at Crown, Crown Entertainment Complex, Southbank	<b>\$320.00</b> set menu with matched wines	03 9292 7899
<b>Dinner with Serge Vieira and Jacques Marcon</b> Serge is one of France's best known Michelin star chefs and the exciting new face of French gastronomy. Winner of the Bocuse d'Or, Serge is known for his obsessive use of local ingredients. Jacques works alongside his father, Regis Marcon at their three Michelin star restaurant in regional France.	<b>8 March</b> 6.30pm - 10.30pm	<b>JJ's Bar and Grill</b> Level 1, Crown Towers, Crown Entertainment Complex, Southbank	<b>\$280.00</b> set menu featuring Dom Perignon Champagnes	03 9292 6891
<b>Dinner with Jun Yukimura</b> With three Michelin stars, Jun is one of Japan's most revered chefs. In 2012, he will return to Koko to showcase his extraordinary Japanese masterpieces.	<b>9 March</b> 6.30pm - 10.30pm	<b>KOKO</b> Level 3, Crown Towers, Crown Entertainment Complex, Southbank	<b>\$390.00</b> set menu matched with sake	03 9292 6886
<b>Afternoon tea created by Stephane Bour</b> Stephane is without dispute, one of France's best pastry chefs and will be showcasing his extraordinary pastry prowess at Number 8 restaurant & wine bar.	<b>10 &amp; 11 March</b> 3.30pm - 5.30pm	<b>Number 8 restaurant &amp; wine bar</b> Riverside at Crown, Crown Entertainment Complex, Southbank	<b>\$40.00</b> per person includes tea/coffee or \$60.00 per person includes glass of Champagne	03 9292 7899
<b>Dinner with Mok Kit Keung</b> Chef Mok Kit Keung is executive Chinese chef of the Michelin star restaurant Shang Palace in Hong Kong. With over 35 years of culinary experience, Chef Mok will create a wok-free banquet at Silks.	<b>13 March</b> 6.30pm - 10.30pm	<b>SILKS</b> Level 1, Crown Towers, Crown Entertainment Complex, Southbank	<b>\$320.00</b> set menu matched with Cognac and wines	03 9292 6888
<b>Dinner with Sang Hoon Degeimbre</b> Korean born and Belgium based, Sang Hoon is a two Michelin star chef at L'Air du Temps. Belgium's most progressive chef will share his creations of the moment.	<b>14 March</b> 6.30pm - 10.30pm	<b>Number 8 restaurant &amp; wine bar</b> Riverside at Crown, Crown Entertainment Complex, Southbank	<b>\$250.00</b> set menu matched with wines	03 9292 7899
<b>Dinner with Luisa Valazza</b> Luisa was the first Italian woman to win three Michelin stars. Al Sorriso, the restaurant she runs with husband Angelo, is famed for championing the flavours of the Piedmont. Together they will create an Italian feast, matched with some of Piedmont's best wines.	<b>15 March</b> 6.30pm - 10.30pm	<b>JJ's Bar and Grill</b> Level 1, Crown Towers, Crown Entertainment Complex, Southbank	<b>\$280.00</b> set menu with matched wines	03 9292 6891

## RESTAURANT FEATURE MENUS

Indulge in the gastronomic sensations of the Stars of Stars chefs as they showcase their signature dishes in their host restaurants at Crown. Be sure to visit Crown between 6-11 and 13-18 March to sample the chefs' creations for lunch or dinner, if you miss the chance to attend the exclusive dinners.

**Bookings** 03 9292 5777 to make a restaurant reservation.

Feature menus are available for lunch and dinner\* at the participating restaurants.

## STARS OF STARS GUEST CHEF RESTAURANT FEATURE MENUS

CHEF	CUISINE	RESTAURANT	DATES	
<b>Thierry Marx and Stephane Bour</b>	Thierry Marx: Modern gastronomy Stephane Bour: Techno emotional	Number 8 restaurant & wine bar	<b>6-11 March</b>	Lunch & dinner
<b>Serge Vieira and Jacques Marcon</b>	Serge Vieira: Modern French Jacques Marcon: Traditional French	JJ's Bar and Grill*	<b>6-11 March</b>	Dinner
<b>Jun Yukimura</b>	Japanese	Koko	<b>6-11 March</b> <b>6-10 March</b>	Lunch Dinner
<b>Sang Hoon Degeimbre</b>	Modern gastronomy	Number 8 restaurant & wine bar	<b>13-18 March</b>	Lunch & dinner
<b>Luisa Valazza</b>	Italian	JJ's Bar and Grill*	<b>13-18 March</b>	Dinner
<b>Mok Kit Keung</b>	Chinese	Silks	<b>13-18 March</b>	Lunch & dinner

\* JJ's Bar and Grill is open for dinner only

## STAR COOKING CLASSES

Internationally renowned chefs deliver exclusive hands-on classes at Crown's state-of-the-art hospitality training facility. Each class culminates in a dinner at the chef's host restaurant.

**CULINARIUM TRAINING KITCHEN** Crown Metropol, 8 Haig Street, Southbank

**Cost** \$295.00

**Bookings** 03 9292 5731 - numbers are strictly limited and bookings are essential.

## STAR CLASSES AT CULINARIUM

CHEF	WHEN	COST
<b>Serge Vieira</b>	<b>7 March</b> Star class 3.00pm - 5.30pm Dinner 6.30pm	<b>\$295.00</b> Includes dinner at JJ's Bar and Grill
<b>Thierry Marx</b>	<b>9 March</b> Star class 3.00pm - 5.30pm Dinner 6.30pm	<b>\$295.00</b> Includes dinner at Number 8 restaurant & wine bar
<b>Jacques Marcon</b>	<b>10 March</b> Star class 3.00pm - 5.30pm Dinner 6.30pm	<b>\$295.00</b> Includes dinner at JJ's Bar and Grill
<b>Stephane Bour</b>	<b>11 March</b> Star class 11.30am - 2.30pm Afternoon tea 3.30pm	<b>\$295.00</b> Includes afternoon tea at Number 8 restaurant & wine bar
<b>Luisa Valazza</b>	<b>14 March</b> Star class 3.00pm - 5.30pm Dinner 6.00pm	<b>\$295.00</b> Includes dinner at JJ's Bar and Grill
<b>Mok Kit Keung</b>	<b>15 March</b> Star class 3.00pm - 5.30pm Dinner 6.30pm	<b>\$295.00</b> Includes dinner at Silks
<b>Sang Hoon Degeimbre</b>	<b>16 March</b> Star class 3.00pm - 5.30pm Dinner 6.30pm	<b>\$295.00</b> Includes dinner at Number 8 restaurant & wine bar