



Crown's Iconic Chinese Restaurant, Silks, Welcomes Two Michelin Star Chef,

Peter Chan as New Executive Chef

Melbourne, Australia, April 2012. Crown Melbourne's Chief Executive Officer, Greg Hawkins is pleased to announce the appointment of renowned Michelin Star chef, Peter Chan, as Silks' new executive chef.

Most recently, Peter Chan was executive chef of two Michelin Star restaurant, Wing Lei located at Wynn Macau. Chef Chan is revered for his innovation, creativity and authentic Cantonese dishes. He is regarded as one of Asia's most consistent chefs and has secured a Michelin Star for two consecutive years before being awarded a second Michelin Star for Wing Lei in December last year in the 2012 Michelin Guide Hong Kong and Macau.

Originally designed to encourage motorists to venture out of Paris and visit regional French restaurants, the Michelin Guides' awarded stars are widely acknowledged as one of the world's most prestigious accolades for restaurants. The Michelin Guide defines five criteria for awarding stars, the quality of ingredients, the flair and skill in preparing them and combining flavours, the chef's personality as revealed through the cuisine, value for money and consistency.

"We are extremely honoured to have Chef Chan join Crown. Silks has always been a drawcard for those wishing to experience some of Melbourne's best Chinese dishes in a stunning setting that overlooks Melbourne's Yarra River. Recently, we have also welcomed Emily Wang, Silks' Chinese operations manager, upgraded the Tony Chi-designed restaurant and added an extensive selection of regional dishes from Northern China. The arrival of Peter Chan as executive chef at Silks completes the evolution of Silks and we are excited about entering a new era for one of Crown's most revered establishments," comments Greg Hawkins.

Hong Kong-born Chef Chan's culinary career began over 30 years ago in his uncle's kitchen where he took part in a comprehensive apprenticeship to learn all facets of Chinese cooking.

He has a reputation for using only the freshest premium ingredients, prepared with passion and showcased without excessive adornment. Chef Chan is also regarded as an experienced chef who takes pride in mentoring and leading a dedicated kitchen brigade.

Prior to his appointment as executive chef at Wynn Macau's acclaimed Wing Lei, Chef Chan was chef de cuisine at both Grand Hyatt Taipei and Grand Hyatt Taiwan.

Chef Chan speaks Mandarin, Cantonese and English.

Silks is open 7 days a week for lunch and dinner.

Bookings may be made by contacting Silks on 03 9292 5777.



To obtain high-resolution images or to arrange an interview with Peter Chan, please contact:

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