



## MOK KIT KEUNG, MASTER OF THE WOK COMES TO CROWN FOR STARS OF STARS



### Mok Kit Keung

Mok Kit Keung from Hong Kong's two Michelin-starred Shang Palace is one of Crown's exceptional guests. From a restaurant famous for serving Cantonese specialties that evoke the grandeur of traditional China, Keung will install himself as guest chef in residence at Silks at Crown from 13 to 18 March.

Keung, inspired by his uncle, also a chef, was trained in traditional Cantonese cuisine but spent almost two decades in Singapore working at the prestigious Raffles Hotel among others. The unique style of Singaporean culinary culture has added an artistic and modern touch to his style and repertoire which includes dishes such as braised bird's nest with pumpkin cream - Japanese style, braised spare rib in chin kiang vinegar with cabbage and oven baked cod fillet with egg white and conpoy.

In his distinguished 35-year career Keung has prepared meals for King Mohammed VI of Morocco, the President of Russia and many other prominent dignitaries and celebrities from around the globe. A thoroughly modern Chinese chef, Keung is an induction aficionado and, during his time at Silks, will present an extraordinary, not-to-be-missed banquet of wok-free Chinese dishes.

The 'Stars of Stars' is the fourth instalment in Crown's innovative Michelin Star focused 'Stars' series, following on from 'Stars of Europe' (2009), 'Stars of America' (2010) and 2011's 'Stars of Spice'. The other seven guest chefs for 2012 are Italy's Luisa Valazza, France's Thierry Marx, Jacques Marcon and Stephane Bour and Serge Vieira, Tokyo's Jun Yukimura and Belgium's Sang-Hoon Degeimbre.

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For further information or to obtain high resolution images, please contact:

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### **Dinner with Mok Kit Keung**

Venue: Silks

Date: Tuesday 13 March 2012

Cost: \$320 set menu matched with Cognac and wines

Bookings: Reservations are essential and can be made by contacting +613 9292 6888

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### **Mok Kit Keung feature menu**

Venue: Silks

Dates: Tuesday 13 – Sunday 18 March, 2012

Bookings: Reservations can be made by contacting +613 9292 5777

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### **Mok Kit Keung star class**

Venue: Culinarium Training Kitchen

Date: Thursday 15 March, 2012

Cost: \$295.00 (includes dinner at Silks)

Bookings: Reservations are essential can be made by contacting +613 9292 5731