



THE PRINCE OF PASTRY, STEPHANE BOUR COMES TO CROWN FOR STARS OF STARS



Stephane Bour

'Prince of Pastry', Stephane Bour, is one of Crown's exceptional guests. From 6 to 11 March this man, one of the greatest pastry chefs currently working in France, will be showcasing his extraordinary skills and imagination at Crown's Number 8 Restaurant & Wine Bar. His special appearances during the Melbourne Food and Wine Festival will include two afternoon teas on Saturday 10 March and Sunday 11 March.

Whilst in Melbourne, Bour, previously Executive Pastry Chef for both Marc Menau and Marc Veyrat, will share his experience and deliver all the secrets of molecular pastry making. His search for new experiences and for extending the boundaries of techno- emotional pastry making means he constantly produces new and exciting avant-garde works.

During his time at Number 8 Bour's signature dishes will be showcased alongside a pioneer of modern gastronomy and fellow 'Stars of Stars' chef, Thierry Marx.

Marx and Bour will also collaborative on a once-in-a-lifetime fantasy dinner to take place on Wednesday 7 March at Number 8 restaurant & wine bar, showcasing the dishes of the year 2032 as imagined - and predicted - by this molecular gastronomy super duo.

This year's 'Stars of Stars' is the fourth instalment in this 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 Belgium's Sang-Hoon Degeimbre, Italy's Luisa Valazza, France's Serge Vieira, Thierry Marx and Jacques Marcon, Tokyo's Jun Yukimura and Hong Kong's Mok Kit Keung.

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

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Dinner with Stephane Bour and Thierry Marx

Stephane is without a dispute one of France's best pastry chefs. Together with Thierry Marx, one of the pioneers of modern gastronomy, they will create a fantasy dinner, predicting what diners will be eating in 2032.

Venue: Number 8 restaurant & wine bar

Date: Wednesday 7 March 2012

Cost: \$320 set menu with matched wines

Bookings: Reservations are essential and can be made by contacting +613 9292 7899

Thierry Marx and Stephane Bour feature menu

Venue: Number 8 restaurant and wine bar

Dates: Tuesday 6 – Sunday 11 March, 2012

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

Afternoon tea created by Stephane Bour

Venue: Number 8 restaurant and wine bar

Dates: Saturday 10 – Sunday 11 March, 2012

Bookings: Reservations can be made by contacting +613 9292 7899

Stephane Bour star class – SOLD OUT

Venue: Culinarium Training Kitchen

Dates: Sunday 11 March, 2012

Cost: \$295.00 (includes dinner at Number 8 restaurant & wine bar)

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



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