

THE VIBRANCY OF ASIAN CUISINE COMES ALIVE AT CROWN SYDNEY

A luxurious teahouse meets lounge bar and a vibrant Chinese noodle restaurant join Crown Sydney this December

8 September 2020 - Sydney, Australia - Crown Sydney has revealed two unique and vibrant venues will open for Sydneysiders to enjoy this December – Teahouse and 88 Noodle – both of which will bring the colour and energy of Asia to life in what will be Sydney’s newest food destination.

These latest venues join the line-up of impressive restaurants at Crown Sydney comprising a mix of internationally renowned chefs as well as Sydney favourites including On Core by Clare Smyth, Nobu, a'Mare by Alessandro Pavoni, and Woodcut by Ross and Sunny Lusted.

Teahouse

A sassy and playful take on a traditional Chinese teahouse, this lounge bar promises an opulent and whimsical sensory experience. Sit back and indulge in an array of bespoke cocktails, an impressive champagne list, speciality teas and oriental bites.

The ornate bookable Birdcages for guests to sit in are the Teahouse focal point, with plush velvet and gold finishes making it the perfect place to perch at dusk with a cocktail in hand while enjoying oriental bites and small dishes inspired by Japanese and Cantonese cuisine.

The perfect new place to celebrate with friends or enjoy a quiet cocktail, Teahouse will provide guests with some much needed escapism at the end of the day, as talented mixologists create an array of delicious cocktails to try in what will be an incredibly decadent experience.

88 Noodle

A bustling hotspot full of atmosphere, the 88 Noodle experience is reminiscent of the great noodle houses in Shanghai, delivering fast, filling and delicious fare in a vibrant, authentic setting.

Offering a taste of that inexplicable energy that only a Hawker’s Hall in South East Asia can deliver, 88 Noodle will bring together the culture, food and atmosphere reflective of the flavours of China and South East Asia.

Chefs will take centre stage at this venue in an impressive open kitchen where the sensory delight of fresh ingredients and the theatrics of woks tossing fresh noodles will add to the dining experience.

Led by Chef de Cuisine Meena Throngkumpola, the menu will be produce driven and change seasonally. Guests can expect classic dishes from across Shanghai, Singapore, Thailand and Indonesia, such as Laksa, Pho, Japanese sobo cold noodles, Indonesian soto and a range of exquisite barbecued meats and dumplings.



MEDIA RELEASE

Visitors and Sydneysiders alike will have access to an unprecedented array of luxurious offerings, all overlooking one of the world's most enviable views, when Crown Sydney opens its doors in December 2020. The Barangaroo property will include 349 hotel rooms and suites, luxury residential apartments, 14 signature restaurants and bars, premium retail outlets, pool and spa facilities and more.

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