

# J media release

Friday December 16, 2016

## **Jupiters expands culinary offering with the launch of two new outlets**



*Jupiters Gold Coast's Executive Chef, Dustin Osuch*

Jupiters Gold Coast's culinary offering continues to grow and evolve with the opening of another two new outlets, Mei Wei Dumplings and M&G Café and Bar, as part of the property's landmark \$345 million transformation.

Boosting the property's gastronomic diversity, the new additions follow the success of award-winning restaurants Kiyomi, Cucina Vivo, and Garden Kitchen & Bar, and will offer more relaxed dining alternatives for visitors and guests.

The Star Entertainment Group Managing Director Queensland Geoff Hogg said the outlets would assist in further cementing the property's reputation as one of the Gold Coast's ultimate dining and entertainment destinations.

"Mei Wei Dumplings and M&G Café and Bar are crucial components in our transition to become The Star Gold Coast; expanding our offering and creating even more fantastic options for guests," said Mr Hogg.

"Whether it's that much needed coffee of a morning, or a spot to catch up with friends over a bite to eat, the new venues will welcome guests with a relaxed and sociable setting."

# J media release

With a name that translates to 'delicious', Mei Wei Dumplings will focus on serving quality dumplings and noodles for dine in or take-away. A 2.6 metre viewing panel into the dumpling assembly area will appeal to the senses as chefs expertly craft fresh mouth-watering creations onsite daily.

The menu, which saw chefs introduce 120 new ingredients to the property, features more than 50 unique options including Xia Jiao (Prawn Dumplings), Xiao Long Bao (Mini Soup Buns), and the Shanghai Noodle with Taiwanese Style Beef which is made from 31 ingredients.

Next door, M&G Café and Bar will feature a classic café-style menu offering a range of light and more substantial options for a quick and easy breakfast, lunch or dinner – perfect for those looking for a bite to eat, or a no fuss meal before a show.

Dishes including the beautifully presented Poached Pear for breakfast, and Tuna Nicoise or Reuben from the all-day menu, range between \$12 and \$24.

Executive Chef Dustin Osuch said Mei Wei Dumplings and M&G Café and Bar were welcome additions to the property's evolving dining scene.

"Our culinary offering only continues to grow, so we're excited to bring guests more relaxed dining alternatives that invite quick, friendly and seamless service," said Chef Dustin.

"Mei Wei Dumplings' menu has been tailored around a blend of Mandarin and Cantonese flavours. It presents delicious and familiar dishes that will appeal to everyone's palate.

"We wanted the venue to be a place where you can stop by and enjoy a fluffy dumpling, or share an assortment of selections with your family and friends."

Chef Dustin said M&G Café and Bar was where guests would find all their favourites, with a contemporary twist.

"M&G offers all the creature comforts, while still utilising quality produce to provide tasty and wholesome options that can be enjoyed by all ages," he continued.

Residing in the former Spinners area, the new outlets have been designed by world-renowned architecture and interior design firm Luchetti Krelle to complement the atrium area's vibrant atmosphere.

Natural textures and soft, coastal tones have been used to evoke a sense of place, and celebrate the venues' relaxed coastal setting. Mei Wei Dumplings is raw and industrial, while M&G is sleek and sophisticated.

A specialty wall finish for the dumpling house provides a contemporary take on the hawker lanes of Hong Kong. Paying homage to the 1960s streetscape from the movie 'In the Mood For Love', the poetic expression piece captures the essence of traditional Asian architecture which inspired the overall design of the restaurant.

Mr Hogg said the newly unveiled venues were key to the property's extensive atrium area upgrade, with a new-look Atrium Bar also unveiled ahead of the property's transition to The Star Gold Coast in early 2017.

"The lobby area, the hotel, the theatre and existing food & beverage experiences all pivot around this central point – it's one of the first things guests see when arriving on property and it influences the entire look and feel of its surroundings," he said.

# J media release

“Mei Wei Dumplings and M&G complement our existing offerings and will assist us in meeting growing demand, while a new-look Atrium Bar and the replacement of the iconic 2,612 square metre atrium sail roof will further enhance the look and feel of the overall space.

“By early 2017, we will have unveiled six new food and beverage experiences, completed the refurbishment of our almost 600 rooms, and the new luxury six-star tower will be taking shape at the front of the property in preparation for its opening prior to the Gold Coast 2018 Commonwealth Games.

“We’re extremely excited to share our latest dining experiences with the public and look forward to unveiling a new-look Atrium Bar and the last of our refurbished rooms over the coming weeks.”

Mei Wei Dumplings and M&G Café and Bar are located on the Ground Level of Jupiters Gold Coast.

Mei Wei Dumplings is open for lunch and dinner daily from 11am until late, while M&G Café and Bar will offer breakfast from 6am daily, and an all-day menu from 11am until late.

For more information on Jupiters \$345 million transformation, visit [www.jupiterstransformation.com.au](http://www.jupiterstransformation.com.au)

## ENDS

**Note:** Mei Wei Dumplings and M&G Café and Bar open to the public 11am, Friday December 16

For more information please contact:

Nicole Barclay  
Communications Executive  
Jupiters Gold Coast  
P: (07) 5592 8571  
E: [nicole.barclay@star.com.au](mailto:nicole.barclay@star.com.au)