

## MEDIA RELEASE

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# BRISBANE'S FAT NOODLE JOINS THE STAR BRISBANE'S CULINARY CAPITAL

**Brisbane's delectable and dynamic Asian street food favourite, Fat Noodle, has announced it will open its doors within its new home at The Star Brisbane in 2024.**

Having first launched at Treasury Brisbane over a decade ago, Fat Noodle will join The Star Brisbane's spectacular culinary line-up, delivering a reimagined dining experience by celebrity Chef and culinary adventurer, Luke Nguyen, that will transport guests to South-East Asia's vibrant street food scene.

The brand-new venue will welcome diners inside a fast-paced restaurant, reminiscent of authentic 'Hawker Style' dining, where communal seating areas intermingle with an array of intimate settings and larger banquet tables designed for sharing. Diners also have the option to choose a front row seat to the bustling, high-energy open kitchen, exposing the senses to a melange of fragrances from the sizzling street food favourites.

Fat Noodle at The Star Brisbane will house the iconic street food dishes Brisbane locals have grown to love, offering its legendary 20-hour Fat Pho Noodles, fiery Laksa and Salmon Sashimi with fresh citrus and perilla, as well as Luke Nguyen's famous Beef Rib Pho, slow-cooked for 12-hours to take the tastebuds on a truly flavoursome journey. Chef Luke will also introduce a variety of new hero dishes which are sure to become future favourites such as Crumbed Pork Bo La Lot with betel leaf and lemongrass served on an Asian slaw.

"I am so humbled to have had the opportunity to share my culture and love of food with this incredible city for the past 10 years," Chef Luke Nguyen, The Star Brisbane, said.

"Brisbane is on the precipice of being the next foodie capital of Australia; the food offerings, the art and culture, and tourism is growing, and the city is making a name for itself in its own right. There's an undeniable buzz about town at the moment and it's great to be a part of it.

"Fat Noodle at The Star Brisbane will take the dining experience to a whole new level. I can't wait to welcome Brisbane locals and visitors into a brand-new venue and introduce fresh new flavours that further enhance Fat Noodle's authentic South-East Asian fare."

After opening his own restaurant at the age of 23 in Sydney and evolving it into the most awarded Vietnamese restaurant in the world, Luke Nguyen's love for Vietnamese culture and cuisine has earned him an international reputation as a celebrated chef and restaurateur.

Fat Noodle will be one of the incredible restaurants among a myriad of dining and entertainment experiences, a 100-metre-high Sky Deck, 12,000sqm open-air Leisure Deck, luxury retail and four future luxury hotels delivered within The Star Brisbane, at the heart of the Queen's Wharf Brisbane precinct.

"I am thrilled to officially share that Fat Noodle will be one of the many dining experiences forming the culinary offering at The Star Brisbane. We are passionate about creating a vibrant and entertaining destination on Brisbane's river edge and the addition of Fat Noodle's market-fresh dishes day and night will take guests' senses on a gastronomic trip into the very best of South East Asian street food," The Star Brisbane Chief Operating Officer, Kelvin Dodt said.

For more information, visit [thestarbrisbane.com.au](http://thestarbrisbane.com.au)

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# FAST FACTS

- Treasury Brisbane's much-loved favourite, Fat Noodle, will transition to The Star Brisbane when it commences a staged opening from 2024. Fat Noodle combines authentic family recipes from across the South-East Asian continent with contemporary Australian produce.
- Designed by leading international design studio Hassell, Fat Noodle at The Star Brisbane will welcome guests into a reimagined dining experience, transporting them to South-East Asia through an authentic experience.
- The brand-new venue will offer all of the favourites Brisbane locals have grown to love – the legendary 20-hour Fat Pho Noodles, and fiery Laksa.
- New hero dishes will include Luke Nguyen's famous Beef Rib Pho and Crumbed Pork Bo La Lot with betel leaf and lemongrass served on an Asian slaw.
- Since opening at Treasury Brisbane in 2012, Fat Noodle has amassed a loyal following serving up bold and moreish flavours.
- One of Australia's top celebrity chefs, Luke Nguyen is the culinary mind behind Fat Noodle at The Star Sydney and Treasury Brisbane and head chef and owner of the award-winning Red Lantern Vietnamese.

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## Queen's Wharf Brisbane

Set to commence a staged opening from 2024, the \$3.6 billion Queen's Wharf Brisbane development blends stunning contemporary architecture with thoughtfully restored heritage buildings and beautifully curated landscaped riverside parklands across more than 12 hectares on Brisbane's river edge. It is expected to attract an estimated 1.4 million additional visitors each year once open and will provide a pedestrian link between two of Brisbane's largest cultural and lifestyle precincts, connecting South Bank and Brisbane Convention & Exhibition Centre (BCEC) to Queen's Wharf and The Star Brisbane via the Neville Bonner Bridge.

Queen's Wharf Brisbane is being delivered by Destination Brisbane Consortium – a joint venture led by The Star Entertainment Group alongside its Hong Kong-based partners, Chow Tai Fook Enterprises and Far East Consortium.

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