



THE STAR

Media release

## Kiyomi outshines at QLD/NT restaurant and catering awards

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Kiyomi's refined and cutting-edge twists on traditional Japanese cuisine continues to take centre stage after winning 'Best Japanese Restaurant' for a second year in a row at the *Restaurant & Catering's 2020 Awards for Excellence (QLD and NT)* in Brisbane last night.

Launching in 2014, Kiyomi at The Star Gold Coast is the signature creation of internationally-recognised chef and restaurateur Chase Kojima who continues to captivate diners alongside his culinary team, led by talented Chef de Cuisine Winson Law.

Chef Law said he was proud to see Kiyomi win the award as the restaurant continues to ramp up following the impacts of COVID-19, and has increased its opening days from five to six days starting this week.

"It's a great opportunity to work with someone as passionate and experienced as Chef Kojima, and this award underpins the commitment of our entire team to give guests a new experience to talk about every time they dine with us," Chef Law said.

"Kiyomi is all about celebrating the experience of shared dining, with our current menu designed to take guests on a sensory journey exploring the sights, sounds, and flavours of Tokyo."

The Star Gold Coast General Manager Hotel, Food & Beverage and Events Richard Gush said 2020 had been a challenging year for the hospitality industry, which made winning the award a particularly proud and special moment.

"I want to congratulate Chase and Winson and their brilliant team for this wonderful accolade – backing up to win this category for a second year is no easy feat especially during a year like 2020," Mr Gush said.

"I'm very proud to see their hard work rewarded as the best Japanese restaurant in all of Queensland and the Northern Territory – a sign that Kiyomi continues to 'up the ante' in both outstanding food and service."

Mr Gush said as a result of COVID-19 restrictions, The Star Gold Coast was forced to temporarily close its operations in March, which meant temporarily standing down around 95 per cent of team members.

"A couple months after this, Kiyomi was one of the restaurants we featured in our 'Table for 2' offer, which was designed to help keep some team members employed during the height of the COVID-19 pandemic but also provide an exciting 'at home' takeaway option for people to enjoy," Mr Gush said.

“Kiyomi offered a four to six course seasonal menu, including a selection of its most popular dishes, as well as highlighted some of its culinary team’s personal favourites.

“In addition to the share menus, our beverage team also developed a series of hand-crafted cocktails perfect for pairing with the meals including a Japanese Margarita and a Cold-Brew Martini.

“As restrictions eased, we gradually re-opened our property at a reduced capacity due to social distancing and gathering limitations and we’re pleased to have Kiyomi now open for dinner from Monday to Saturday.”

Mr Gush said The Star Gold Coast’s ‘foodie’ scene will continue to grow as the \$400 million, 53-storey Dorsett hotel and apartments tower progressed ahead.

“Despite the significant business and human impacts of the pandemic, and the temporary shutdown of The Star Gold Coast property, construction on the tower has continued unimpeded and remains on target for early 2022,” Mr Gush said.

“We’re currently up to building level 21, with the tower forecasted to top out in August 2021.

“When completed and fitted out, the tower will feature an exciting new food and beverage promenade that will connect the tower to The Star Grand, so we’ll have an even greater line up of diverse and premium restaurants for guests to explore on property.”

Other restaurants from The Star Gold Coast that were shortlisted as award finalists this year were:

- Asian restaurant: **Imperial at The Star**
- Fine dining restaurant: **Nineteen at The Star**
- Italian restaurant informal: **Cucina Vivo**
- Restaurant in a club / hotel / casino: **Garden Kitchen & Bar**

Treasury Brisbane, owned by the same parent company as The Star Gold Coast, also saw one of its restaurants – in partnership with The Gambaro Group – shortlisted as a finalist:

- Steak restaurant formal: **Black Hide by Gambaro at Treasury Brisbane**

The Restaurant & Catering’s Awards for Excellence gives restaurants, cafes, and caterers well deserved recognition for their hard work, exceptional food and outstanding service. The awards are held in each state, with Queensland and the Northern Territory combined, recognising operators in metropolitan and regional centres.

**For more information:**

Naomi Jamieson, Media Manager, The Star Entertainment Group, 0419 661 648