

# media release

## **MEDIA RELEASE**

**Wednesday December 17, 2014**

### **Kiyomi launches at Jupiters with star-studded event**

Jupiters Hotel & Casino launched its brand new Japanese restaurant and bar Kiyomi this evening with a star-studded celebrity and media cocktail event.

Celebrity guests included singer and TV presenter Natalie Bassingthwaite, chef Adam Liaw, model Laura Dundovic, and singers Ricki Lee, The Veronicas and Pete Murray.

The evening was hosted by Echo Entertainment Chairman and Non-Executive Director John O'Neill AO, Managing Director Queensland Geoff Hogg and internationally renowned Executive Head Chef Chase Kojima, who celebrated the event with a traditional sake barrel ceremony, signifying harmony and good fortune.

Jupiters' Managing Director Queensland Geoff Hogg said that the launch of Kiyomi signified an important step in Jupiters' transformation into a world-class integrated resort.

"We can now offer our guests and visitors dining to the standard found at globally-recognised high-end integrated resorts at Las Vegas or Macau, while at the same time providing a unique Gold Coast experience," said Geoff.

Executive Head Chef Chase Kojima said he was excited to give celebrities and media a taste of what visitors could expect from his second Australian restaurant.

"I've been amazed by the quality of produce here in Queensland and it has inspired me to design a menu that is not only modern Japanese but with the flavours of the Gold Coast and Queensland infused throughout," said Chase.

Attendees of the evening were greeted on arrival with the restaurant's signature cocktail – the 'Chasing Kiyomi', combining Tanqueray gin and the sweet orange elements of Cointreau with San Pellegrino Mandarin sparkling mineral water, finished with a wedge of orange. The cocktail is inspired by the kiyomi, a rare Japanese citrus fruit, a hybrid of mandarin and sweet orange.

Guests were also treated to a selection of delicious tasting plates including scallop, yuzu honey, scorched corn and mache; hirasu kingfish, miso ceviche, crispy potato and lime; and a 'Goma Street' dessert - tempered dark chocolate, caramelised white chocolate mousse and black sesame ice cream.

Local Gold Coast DJ and Vocalist Andrea Tenille entertained guests throughout the night.

Also unveiled at the launch event was a custom-created fluorescent UV artwork by Tokyo-based Houxo Que, a Japanese street artist. The large-scale piece covering an entire wall of the restaurant was installed at the venue over several days and is Houxo Que's first exhibited work in Australia.

Kiyomi will be open to the public from Tuesday 23 December on the Lobby Level of Jupiters Hotel & Casino and is the first restaurant to be launched as part of the property's \$345 million transformation. It follows a new poolside experience which opened last week featuring private bungalows, cabanas, and a poolside bar. A new Italian restaurant, Cucina Vivo, will also open this Summer.

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When complete the redevelopment will also include a new six-star luxury hotel tower and an array of contemporary restaurants and bars.

Dinner and function reservations can be made by visiting [www.jupitersgoldcoast.com.au](http://www.jupitersgoldcoast.com.au) or calling 1800 074 344.

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