



LEGENDARY SINGAPOREAN RESTAURANT POPS UP AT CROWN PERTH

Since 1971, Chatterbox celebrates the rich flavours of traditional street food with sophisticated and refined dining, taking the humble hawker to new heights. Chatterbox is most famous for their mandarin chicken rice. The collaboration, running from March 12-23 for lunch and dinner, promises Perth diners an insight into the traditional Singaporean dish, and the Chatterbox method of cooking.

CHATTERBOX IMAGERY

Crown Perth, following the success of the international culinary pop up of Indian Accent (Conde Naste Traveller's best restaurant list) continues to deliver new culinary experiences with renowned Singaporean restaurant Chatterbox to pop up this March. The internationally acclaimed restaurant will be available to Perth diners at Silks restaurant from Wednesday 12 March to Sunday 23 March.

Chatterbox is a true Singaporean institution, having championed authentic Singaporean street food for more than 50 years. The legendary chicken rice dish has drawn tourists and Singapore natives through their doors since they opened.

Crown Perth Interim CEO Brian Pereira believes the pop up presents an exciting opportunity for diners who are both familiar and new to Crown Perth to enjoy a unique dining experience.

"We are excited to be able to offer the opportunity for some of our best local ingredients to be combined with the work of Liew Tian Heong, Executive Chef of Chatterbox restaurant.

"Having been the first to bring chicken rice to a five-star hotel in Singapore, we feel that there is great synergy in Chef Liew bringing his elevated Singaporean flavours to Silks, and Crown Perth Resort and we expect there to be strong local interest in this exclusive dining experience.

"International activations like this one support Crown's position in being Perth's ultimate entertainment destination, offering unparalleled experiences in dining, entertainment, and hospitality."

Guests at Crown Perth will have the opportunity to indulge in this collaboration with Silks, with seven (7) Chatterbox signature courses alongside the Silks menu.

The seven (7) signature dishes are:

- Chicken Rice
- Lobster Laksa
- Bak Kut Teh
- Rojak
- Crispy Salted Egg Chicken Wings
- Beef Hor Fun
- Signature Coconut Shake

Chatterbox Executive Chef, Liew Tian Heong, said he is thrilled to collaborate with Crown Perth to celebrate Chatterbox's 54 years of culinary excellence.

"We're excited to bring our signature flavours to Crown Perth, such as the mandarin chicken rice, lobster laksa and bak kut teh, which is a pork rib broth with white pepper. These dishes have stood the test of time and, as Australia is a cultural melting pot like Singapore, we are sure the local diners will enjoy the experience!"

About Crown Perth:

Crown Perth opened its doors in 1985 and has grown to become the city's most popular entertainment destination. Offering unrivalled hotel accommodation, events and conferencing, dining and entertainment throughout, the integrated resort draws more than 7 million guests per year. Located on the banks of the Derbal Yerrigan (The Swan River), Crown Perth is Western Australia's only fully integrated entertainment resort and the State's largest single site private employer with more than 5,000 team members.

Offering almost 1,200 hotel rooms, Crown Perth is also home to a 24-hour casino featuring more than 130 table games and 2,300 electronic gaming machines, making it the ideal venue to stay, celebrate and entertain. Crown Perth's line up of more than 30 restaurants and bars includes the world-renowned Nobu and Bistro Guillaume, featuring acclaimed chef Guillaume Brahimi's exquisite French cuisine. As Perth's largest hotel, Crown Towers continues to also be the first and only Forbes Five-Star luxury hotel in WA.

The 2300-seat Crown Theatre draws audiences to more than 250 shows annually from cabaret to musicals to solo artists. Crown is also a destination of choice for more than 1,500 events and conferences each year, delivering some of Perth's finest, most-acclaimed events spanning from gala dinners and black-tie affairs to conferences, breakfasts, and exhibitions throughout the more than 8,000 square metres of available venue space.

Instagram: @crownperth Facebook: Crown Perth LinkedIn: Crown Resorts

About Chatterbox:

The year was 1971. The dream was simple, but bold for its time: to bring authentic Singapore hawker food from the city's streets, and into the comforts of a five-star luxury hotel.

Today, the menu has blossomed into a freewheeling tour of Singapore's multicultural food scene, devoted to capturing the flavours of street-side Singapore—just as they did with our chicken rice. Their dishes are seasoned with stories of yesteryear as their recipe evolved into its own ritual over time.

As legends go, the chicken rice recipe evolved into its own ritual over the years—fiercely guarded and unyielding to the passage of time, resulting in flavours and textures that have remained consistent in the last 50 years.

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