



**Seafood Celebration Comes to Crown –**  
**Over 25 Tonnes of Seafood to be Served During the Month of June**

Melbourne, Australia, June 2010. Crown has ordered over 25 tonnes of seafood, including more than 20 tonnes of prawns, 5500 crayfish, over one tonne of Moreton Bay Bugs, over 350 kilos of smoked ocean trout and a staggering 25 000 oysters in preparation for Crown's "Seafood Celebration" which is set to take place during the month of June throughout many of Crown's restaurants.

Diners will be able to feast upon seafood at both Crown's casual and premium restaurants during the month of June.

Crown will be offering seafood specials from just \$14.50 for half a kilo of prawns at many casual restaurants including the recently opened Cantina dell' Emporio, Emporio della Pasta, Margo's, East2West, Shò Noodle Bar, Tia To, The Pub at Crown, Steakout and Riverside.

Guests can also choose from a half a crayfish served with chips and a salad or a seafood platter laden with prawns, smoked ocean trout, oysters and Moreton Bay Bug for just \$19.50. Crown's casual buffet restaurants, Kitchen Workshop and Santé will be offering a full buffet including half a kilo of prawns for just \$19.50 per person.

Over 55 000 meals are expected to be served during Crown's Seafood Celebration. Crown's seafood celebration is available for lunch and dinner during the month of June.

Crown's premium restaurants, including Breezes, Koko, Silks, JJ's, the brasserie by Philippe Mouchel, Number 8 Restaurant and Wine Bar and Nobu will also be celebrating seafood during the month of June.

Number 8 will be offering dishes such as steamed mussels with smoked tomatoes, shallots and chorizo and char-grilled ciabatta (\$23.50), house-smoked rainbow trout with baby herbs and citrus salad (\$24.50), char-grilled Western Australian marron with an orange emulsion and fennel, orange and shallot salad (\$42.50), whole flounder with Café de Paris butter (\$38.50) among others while Koko will be offering diners tempura of toothfish fillet tossed with wasabi mayonnaise (\$20.00), stir-fried crayfish tail, mushrooms and vegetables with garlic-infused soy (\$45.00) and steamed grouper fillet with barley miso and dashi broth (\$38.00). Silks will offer seafood specials such as whitebait omelette (\$20.00), Singapore-style stir-fried mud crab with tomato and chilli sauce (market price) and Kung Po king prawns (\$51.00).

Bookings for Crown's premium and casual restaurants can now be made online at [www.crownrestaurants.com.au](http://www.crownrestaurants.com.au) or by contacting 03 9292 5777.

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