



THE STAR

## Media Release

11 March 2020

### **MEI WEI DUMPLINGS OPENS THIS WEEK AT TREASURY BRISBANE**

The Star Gold Coast's hugely popular Mei Wei Dumplings opens its second location at Treasury Brisbane this Thursday with an expanded hawker-style Cantonese menu and atmospheric underground location.

Chef Song Yao Su brings his authentic and back-to-basics philosophy to the iconic Brisbane destination with an abundance of affordable crowd-favourites such as fresh dim sum, wok noodles, congee, plus a host of new options.

Mei Wei Dumplings at Treasury Brisbane debuts an expanded menu that features a collection of new signature dishes including barbequed meats like char sui pork, crispy pork belly and crispy duck.

Perfectly positioned at the top of the Queen Street Mall, Mei Wei Dumplings at Treasury Brisbane will offer Chef Song Yao Su's authentic Cantonese menu for dine-in or take-away seven days a week from 11am until late.

Accessible through a new George Street entrance directly below Luke Nguyen's Fat Noodle, the new restaurant space features striking wall art and hand painted murals by Queensland artist Bastian Allfrey, booth and communal dining spaces and a 14-seat private dining room with its own bespoke menu offering that includes fresh live seafood.

Treasury Brisbane Chief Operating Officer Kelvin Dodt said the new restaurant will offer strong appeal to its thousands of members and guests following years of demand for a casual Cantonese dining option at the property.

"Mei Wei Dumplings has proven a huge hit at The Star Gold Coast, so it made perfect sense to bring Chef Song's unique formula to Treasury Brisbane," Kelvin said.

"A high quality, casual hawker-style Cantonese dining offering is the final piece of the dining puzzle at Treasury Brisbane and nicely complements our other award-winning restaurants, Luke Nguyen's Vietnamese food hall Fat Noodle and Black Hide by Gambaro at Treasury Brisbane.

"Chef Song's expanded new menu is sure to be a hit with our guests, plus with its convenient location and direct access from George Street we're sure that our unique underground casual-dining restaurant will attract plenty of interest from both CBD-based workers and visitors alike.

"When Mei Wei Dumplings opens this Thursday, we're confident that Treasury Brisbane will have the CBD's most compelling and diverse dining hub in the city's only true 24/7 entertainment destination."



Mei Wei Dumplings at Treasury Brisbane opens this Thursday, 12 March 2020.

<https://www.treasurybrisbane.com.au/casino-restaurants/mei-wei>

## DESIGN, FEATURES AND TECHNOLOGY

Designed by BSPN Architecture, the Brisbane-based firm also behind the recently refurbished LiveWire 24/7 Sports Bar, the stunning new dining location fuses intricate Far Eastern design influences with contemporary design features in a space uniquely situated below Queen and George Streets.

Harnessing the period features and character of the historic Treasury Brisbane building, BSPN Architecture's guiding principles for the underground space were Hong-Kong inspired cultural simplicity that emphasises natural materials and sustainability.

Cultural authenticity builds throughout with bespoke hand-painted wall murals and art exclusively painted by Queensland artist Bastian Allfrey.

The result is a thoroughly unique restaurant space that offers an exotic textural journey, pockets of light and shade, brass and locally-recycled woods that all combine for a memorable sensory experience.

Positioned directly below Luke Nguyen's celebrated Fat Noodle Vietnamese food-hall, Mei Wei Dumplings at Treasury Brisbane features a variety of seating options including communal dining, four large booths, bar seating, and an exclusive 14-seat private dining room.

## NEW MENU

### Appetizers

<b>Pot Stickers</b> pork, beef, or chicken (4 pcs)	<b>\$9</b>
<b>Steamed Dumplings</b> pork, beef or chicken (4 pcs)	<b>\$9</b>
<b>Spring Rolls</b> (3pcs)	<b>\$9</b>
<b>Bang Bang chicken salad</b>	<b>\$13</b>
<b>Preserved egg salad</b> with soft tofu (Pidan Salad)	<b>\$13</b>
<b>S&amp;P pork spare ribs</b>	<b>\$19</b>

### Soup & Soup Noodle

<b>Hot &amp; Sour Soup</b>	<b>\$13</b>
<b>Prawn &amp; Pork Wonton Soup</b>	<b>\$16</b>
<b>With noodles</b>	<b>\$17</b>
<b>Shanghai Noodle</b> (with Taiwanese style beef soup)	<b>\$18</b>
<b>Chicken Soup</b>	<b>\$13</b>
<b>With egg noodle</b>	<b>\$15</b>



### Dim Sum

<b>Xia Jiao</b> prawn dumpling (3pcs)	\$9
<b>BBQ Pork Bun</b> (3pcs)	\$9
<b>Xiao Long Bao</b> mini-soup bun (3pcs)	\$9
<b>Vegetable dumpling</b> (3pcs)	\$8

### From the Wok

<b>Singapore Style Curry Rice Noodle (char sui pork, Prawn)</b>	\$18
<b>Sichuan Beef</b>	\$18
<b>Kung Pao Chicken</b>	\$17
<b>Lo Mein Seafood</b>	\$20
<b>Lo Mein Chicken</b>	\$17
<b>Wok Seared Pork</b> with hokkien noodle and black pepper sauce	\$17
<b>Seafood with Broccoli and Cauliflower</b> (garlic sauce)	\$20
<b>Beef Chow Mein</b>	\$18
<b>Hofan noodle with Chicken</b>	\$16
<b>Hofan noodle with Beef</b>	\$17
<b>Sautéed Green Bean</b>	\$13
<b>Chinese Seasonal Greens</b> (Oyster Sauce)	\$12
<b>Stir-fry Mixed Vegetables</b>	\$12

### Rice Dishes

<b>Braised pork belly with steamed rice</b>	\$19
<b>Sweet and sour prawns, steamed rice</b>	\$18

### Rice

<b>Vegetable and egg Fried Rice</b>	\$13
<b>Pork and Prawn Fried Rice (Yang Zhou)</b>	\$15
<b>Lup Cheong Fried Rice</b>	\$15
<b>Steamed Rice</b>	\$5

### BBQ & Roasted

<b>Char Siu Pork</b>	\$18
<b>Crispy Pork Belly</b>	\$18
<b>Cantonese Roasted Duck</b> (hoiplum sauce)	\$20
<b>Soya Chicken</b> Black bean, soy sauce	\$15
<b>Barbecue Combination</b> (tasting of Char Siu Pork & Cantonese Roasted Duck)	\$35



### Rice Congee

Plain Rice Congee	\$6
Chicken Congee	\$12
Pork and Preserved egg congee	\$12
Seafood Congee	\$15
Chinese Doughnut	\$4

### Dessert

Seasonal Fruit Salad	\$7
Egg Custard Tart (1 piece)	\$4
Golden Bun (3 pieces)	\$9
Almond Milk Tofu	\$7

## PRIVATE DINING ROOM MENU

### Entrée

Steamed dumplings (Xia long Bao)	\$9
Bang Bang chicken salad	\$13

### Soup

Traditional Chicken soup with Chinese Herbs	\$13
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### Main

Steamed scallops with vermicelli and black bean sauce	Market Price
Fried lobster with ginger and shallot	Market Price
Fried lobster with milk and egg white	Market Price
Hong Kong style fried mud crab with chilli garlic crust	Market Price
Singapore chilli mud crab	Market Price

### Rice

Lup Cheong Fried Rice	\$15
Steamed Rice	\$5

### Dessert

Seasonal fruit platter	\$7
Variation of Desert plate of Golden Bun, Egg tart and almond tofu	\$20



ENDS

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