CROWN SYDNEY'S CULINARY EXCELLENCE EARNS EIGHT CHEF'S HATS

LINK TO IMAGES OF CHEF TEAMS

27 October, 2026: Crown Sydney is celebrating eight chef's hats across five restaurants at the Sydney Morning Herald Good Food Guide Awards – more hats under one roof than anywhere in Australia – highlighting the breadth of extraordinary dining experiences at the harbourside destination.

Much-loved Italian restaurant a'Mare retained its two hats, while Pizza'Mare, its casual dining offering on the mezzanine level, earned its first hat just months after opening in May.

Woodcut, by acclaimed restaurateurs Ross and Sunny Lusted, rose from one hat to two, celebrating its distinctive approach to Australian produce. Exceptional steak and seasonal ingredients take centre stage, brought to life through fire, smoke and steam, with open kitchens giving diners a front-row seat to the action.

Yoshii's Omakase was recognised with two hats for an intimate dining experience that puts the artistry of sushi master Ryuichi Yoshii within arm's reach. Seating just ten guests, the restaurant invites diners to leave the menu in the chef's hands as he prepares a succession of seasonal dishes before their eyes, showcasing fine seafood, precision and creative flair.

Golden Century added another milestone to its celebrated Sydney story, earning one hat and bringing Crown Sydney's total to eight. Continuing the Wong family's much-loved dining legacy, the restaurant pairs signature Cantonese dishes, live seafood and its famous XO pipis with sweeping harbour views, bringing the flavours of a Sydney institution to its waterfront home.

Crown Sydney Chief Executive Officer Ken Janssen said the results were a triumph for the restaurants, their teams and the exceptional experiences they provide.

"Crown Sydney is a destination of culinary excellence and we are very proud of the achievements of these five restaurants," Mr Janssen said.

"To have five hatted restaurants under one roof gives our guests an extraordinary variety of flavours, settings and experiences, with something different to discover on every visit.

"And there's even more to look forward to, with two of the world's most celebrated chefs set to open at Crown Sydney next year."

Sweden's Björn Frantzén, the only chef to lead three-Michelin-starred restaurants in three countries simultaneously, will open his first Australian restaurant, en, at Crown Sydney in 2027. The opening will mark an exciting new chapter for Sydney's fine dining scene, bringing Frantzén's internationally acclaimed culinary vision to Australia for the first time.

Thai superstar, Pichaya Soontornyanakij, known as Chef Pam, ranked the world's top female chef of 2025, will also open Sek next year. With Thai culinary heritage at its heart, Sek will bring a contemporary interpretation to familiar flavours, adding another distinctive experience to Crown Sydney's dining line-up.

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About Crown Sydney

Since opening in December 2020, Crown Sydney has made a stunning addition to the city's skyline, commanding breathtaking views of the Harbour from its prime Barangaroo location.

Crown Sydney boasts 349 world-class hotel rooms, suites and villas, alongside premium residential apartments, providing unrivalled waterfront views and an unprecedented array of luxurious offerings. Guests can indulge in the infinity pool facilities and flagship Crown Spa Sydney, a sanctuary of relaxation and wellness.

Home to some of Sydney's most acclaimed restaurants and bars, Crown's dining precinct includes the legendary Golden Century, the renowned premium buffet at Epicurean, and a selection of award-winning venues including a'Mare, Yoshii's Omakase, Nobu and Woodcut.

In 2027 Crown Sydney will also become home to Én by Björn Frantzén. Frantzén is the only chef in the world to achieve three Michelin stars for three restaurants simultaneously. Sek by Michelin-recognised and 'World's Best Female Chef' winner 'Chef Pam' Pichaya Soontornyanakij will also open at Crown Sydney next year. The entirely new concept is being created specifically for Crown Sydney and will be a chef-led journey through contemporary Thai cuisine.

For hotel guests, visitors and Sydneysiders seeking premium gaming entertainment, Crown Sydney offers a compelling members casino, all within stylish, world-class surrounds.

Now a globally recognisable landmark, Crown Sydney attracts thousands of national and international tourists, helping Sydney compete with other global tourism destinations for business, leisure, and sporting events. The Crown Resorts Foundation has invested over $35 million in New South Wales community organisations and initiatives, helping strengthen communities across the State.

Crown Sydney has redefined luxury in our Harbour City, quickly establishing itself as Sydney's premier integrated resort. Offering an unparalleled mix of world class accommodation, dining, entertainment and events, Crown Sydney has become a must-visit destination for both locals and international guests.