



MASTER CHEF FAVOURITE MATT SINCLAIR BRINGS SUM YUNG GUYS TO CROWN PERTH

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25 August 2026: Crown will welcome acclaimed chef, MasterChef Australia favourite and Sum Yung Guys co-owner Matt Sinclair for a six-week dining residency this spring.

The team behind the Sunshine Coast institution will deliver its own bold, flavour-packed take on South-East Asian cuisine for a limited time.

Since featuring in season eight of MasterChef Australia, Matt Sinclair has built a celebrated career in hospitality, opening Sum Yung Guys in Noosa with fellow chefs Jeremiah Jones and Michael Rickard. The restaurant is renowned for its vibrant, share-style approach to pan-Asian cuisine, combining punchy flavours with exceptional local produce.

In Perth, guests can expect the signature Sum Yung Guys style, with dishes drawing inspiration from across South-East Asia, including the restaurant's much-loved prawn toast with gochu mayo, hiramasa kingfish with green scud chilli, coconut and laksa oil, Southern Thai yellow curry with snapper and rich beef rendang.

Crown Perth CEO Brian Pereira said the residency builds on the momentum of a string of hugely popular, sell-out dining experiences that have transformed the pop-up space into one of Perth's most exciting destinations for visiting culinary talent.

"In just the last few months we have announced two Michelin-star chefs will bring their international flavours to Crown Perth, and Sum Yung Guy is another exciting opportunity for our guests to try something new," he said.

"These limited-time pop-ups are also a great way to support local suppliers, showcase the best of Western Australian produce and create real economic benefits through jobs, tourism and hospitality activity," Mr Pereira said.

Matt Sinclair said he is excited to bring the venue to Perth diners.

"WA has some seriously incredible produce, particularly when it comes to seafood, so I'm really looking forward to getting to Perth, getting on deck, checking out the local produce and pulling together the best dishes we can."

The Sum Yung Guys residency will take over the space formerly home to Bistro Guillaume at Crown Metropolis from Thursday 17 September to Saturday 24 October. Open for lunch and dinner Tuesday to Saturday, bookings are essential and can be made via the Crown Perth website.

This is the latest in a series of acclaimed chef residencies at Crown Perth, following recent dining experiences from David Thompson, George Calombaris and South West favourite Yarri Bar + Restaurant.



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ABOUT CROWN PERTH

Crown Perth opened its doors in 1985 and has grown to become the city's ultimate entertainment destination. Offering unrivalled hotel accommodation, events and conferencing, dining and entertainment, the resort draws more than seven million guests each 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 rooms across three hotels, Crown Perth is also home to Perth's largest and only Forbes-rated luxury hotel, Crown Towers. These luxurious suites overlook the river, the Perth City skyline and Optus Stadium.

Crown Perth's line up of more than 30 restaurants and bars includes Rockpool and world-renowned Nobu. New luxury wine bar Gladstones opened in late 2025, offering a vineyard-to-glass service of some of Western Australia's most iconic and exclusive wines.

Opened in early 2026, the Urban Food District features a lively beer garden and premium international food hall featuring diverse venues and cuisines. Brands include internationally recognised Burgers by ES, straight from Las Vegas Tekka Bar and Side Piece Pizza, alongside local cult favourite Saigon Story by Jenny Lam.

In 2027 Crown Towers will also become home to Brasserie Astoria by globally acclaimed Swedish chef Björn Frantzén. Frantzén is the only chef in the world to hold three Michelin stars for three restaurants. Brasserie Astoria will be joined by Khao San Sek by Michelin-recognised and 'World's Best Female Chef' winner 'Chef Pam' Pichaya Soontornyanakij. The modern casual venue will be a vibrant and ingredient-driven restaurant inspired by Chef Pam's Bangkok venue of the same name on Song Wat Road.

The 2300-seat Crown Theatre draws audiences to more than 250 shows annually, from cabaret to musicals and 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 events spanning gala dinners and black-tie affairs to conferences, breakfasts and exhibitions.

Crown Perth has contributed thousands of training places to the local hospitality network through education and training programs and supports more than 650 local suppliers. The Crown Resorts Foundation has proudly contributed more than \$32 million to local causes over the past decade.