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FOR IMMEDIATE RELEASE

Atlantic Group [v] is pleased to announce after many years of absence they will re-join Melbourne's superlative restaurant game.

Atlantic Group [v] welcome Donovan Cooke home to Australia after many years off shore and have announced him as the head chef of – **The Atlantic** – Crown's new seafood restaurant.

The Atlantic – owned by award-winning entrepreneur Hatem Saleh, Con Andronis of Clamms Seafood, Tony Schiavello of The Schiavello Group of companies and Donovan Cooke – will comprise a brasserie-style eatery, featuring an extensive oyster bar boasting over a dozen oyster varieties, while the restaurant will focus on the best of the premium seafood market.

With the finest seafood sourced largely from Andronis' fish wholesaler, Clamms Seafood, the feel at **The Atlantic** will draw on the vibrancy of an authentic seafood market – giving diners the pleasure of an extensive seafood display brimming with wild and sustainable fish, unique oyster varieties and pristine shellfish.

The Atlantic's position – centre-stage midway along Crown's riverside promenade – will entice diners with gorgeous views overlooking the Yarra River.

Décor wise, think contemporary minimalism – created by Blackmilk Interior Design, best known for their work on Atlantic Group [v]'s Peninsula Room and Sketch as well as Alumbra at Central Pier, Docklands - paired with a friendly bustle of a large open kitchen enabling a clear view of the Master chef at work, or for a more private setting various well-designed alcoves.

The 300-seat venue, situated in one of Melbourne's finest dining precincts, will cater for a wide cross-section of dining experiences – everything from casual bites with friends and work colleagues, to the finest of celebratory or corporate dining needs. With an extensive menu featuring vintage French champagne and the country's best oysters, **The Atlantic** will be the perfect destination for any occasion.

The Executive Chef & Partner behind this exciting venture is one of this world's finest – Donovan Cooke. He comes to **The Atlantic** fresh from his position as Chef de Cuisine at the prestigious Happy Valley Clubhouse of the Hong Kong Jockey Club – a wonderfully impressive component of what is set to be a great addition to Crown's already impressive dining reputation and one sure to bring a thrill to local foodies.

Donovan Cooke's return to Australian shores at **The Atlantic** in December 2010 will be welcomed.

For David Courtney, Crown's Chief Executive Officer, *"We want to have the best seafood restaurant in Australia and with Donovan Cooke's appointment and the launch of Atlantic I think we will achieve that."*

"Donovan Cooke and The Atlantic together with our existing restaurants provide Crown's customers with a range of offers that are unmatched anywhere in the region." he says.

Atlantic Group [v]'s proven track record within the hospitality industry and this year's Restaurant & Catering Awards 'caterer of the year', will cement The Atlantic's success at Crown – taking its place in an award-winning precinct which includes Rockpool Bar & Grill, Bistro Guillaume, Nobu, brasserie by Phillippe Mouchel, Number 8 restaurant and wine bar and Giuseppe, Arnaldo & Sons.

Managing Director of Atlantic Group [v] and Telstra Business Award winner, Hatem Saleh is thrilled to join with his partners in becoming part of this leading dining precinct.

"We look forward to showcasing fresh seafood in an inviting and relaxed environment where diners will feel comfortable with a genuine dining experience" says Saleh. "Having the champagne and oyster bar open until 2am will ensure patrons can enjoy an excellent dining experience – even late at night."

With planned menu items to include Smoked John Dory with a truffle crust, white asparagus and a Tasmanian truffle essence. Carpaccio Hamachi king fish, with a blood orange jelly, basil sorbet and chilled artichoke volute with oysters and caviar. Australian lobster en concotte. In the oyster bar you will expect to see a variety of crustaceans and item like dressed king crab with caviar remoulade and oyster six ways. (secret recipe to follow)

Cooke says, "I am coming back to Australia to cook the best fish possible and to give people the best food I can possibly cook. It has been 7 years since I have been home and I look forward to the next stage of my life and partnership in The Atlantic."

The Atlantic will be open from midday to midnight daily, while the Champagne and oyster bar will remain open until 2am nightly.

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