

Press release

MARCH, 2020



Swissôtel Sydney Debuts Fully Sustainable Dining Menu Championing Australia's Local Producers

Swissôtel Sydney has launched its most ambitious culinary project to date with the announcement of its new dining menu at **Jpb Restaurant**. The offering, which is available from now until end of May 2020, has been curated with produce harvested and sourced through the highest standards in sustainability. The menu includes a six-course degustation offering, pre-theatre menu for those enjoying a cultural night out and a-la-carte.

The new autumn 2020 dining menu embodies sustainability from entrée to dessert. Whether it's the ceviche entrée made from Healthy Oceans Programme-accredited barramundi, paired with fresh lime and cassava crackling; or the chicken confit main, sourced from Australia's leading producer of free range poultry, the menu showcases how Australia's landscape is rich with a breadth of sustainable produce.

To bring the menu to life, Jpb Restaurant's chefs worked together with some of Australia's leading sustainability-minded producers. Some of the producers featured on the menu include:

- **Fremantle Octopus (WA)** – Marine Stewardship Council-certified leading octopus supplier
- **Elgin Valley (QLD)** – Free Range Egg and Poultry Australia-accredited producer
- **Huon (TAS)** – Australia's leading authority on sustainable salmon harvesting
- **Angel Seafood (SA)** – Largest sustainable and organic certified oyster producer in the Southern Hemisphere

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Explaining the concept behind the menu, Executive Chef Paul Clune says: “Creating a menu utilising only sustainably sourced and harvested produce is not an easy feat. However our mission is to adhere to our philosophy on sustainability to the highest standards.”

Along with vitality and craftsmanship, sustainability is one of Swissôtel's core values. For example: one area where this is very evident is the rooftop beehive – the source of the hotel's honey. Every vegetable, fruit, grain and protein on the new autumn menu is harvested with the highest of ethical standards.

One highlight dish receiving wide praise is the Salmon and Grilled Prawn – a dish that stems from the classic Shrimp & Grits found in the American South. It's prepared with creamy polenta, baby zucchini, crispy purple kale and Creole-inspired Étouffée sauce. Recent guests of Jpb were unified in praise of the dish and its combination of flavours.

Describing the salmon and prawn combination, Executive Chef Paul says: “The complementing ingredients allow the succulent Tasmanian farmed salmon and Queensland Black Tiger prawns to maintain centre stage. Collectively, the menu is a culinary experience made possible by our exceptional producers. I look forward to sharing it with guests this season.”

The autumn sustainable menu is available every Tuesday to Saturday for dinner at Jpb restaurant, located on level 8 of Swissôtel Sydney. The menu is complimented by a selection of Australian wines from NASAA-certified winery Lark Hill, one of the Greater Canberra region's original wineries.

Restaurant Details:

Open Tuesdays – Saturdays, 17.30 – 22.00

Reservations – T: 02 9238 8888 | E: jpb.sydney@swissotel.com | W: swissotelsydney.com.au/jpb

Links:

[Full menu with details on producers](#)

[Images](#)

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About Swissôtel

One of the best-known Swiss brands in the world, Swissôtel Hotels & Resorts offers contemporary hotels infused with the freshness and vitality of alpine energy, rooted in the tradition of Swiss hospitality. Respected for its intelligent design, quality craftsmanship and mindful approach to sustainability, Swissôtel gives its guests peace of mind to explore the world, discover life's true rewards and embrace opportunities to 'live it well'. The Swissôtel brand was founded in 1980 and today numbers more than 30 hotels globally including flagship properties such as Swissôtel The Bosphorus in Istanbul, Swissôtel The Stamford in Singapore and Swissôtel Krasnye Holmy in Moscow. Swissôtel is part of Accor, a world-leading travel and lifestyle group which invites travellers to feel welcome in 4,800 hotels, resorts and residences, along with some 10,000 of the finest private homes around the globe.

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