



STAMFORD

HOTELS · AND · RESORTS

... Exceptional in every sense

Media Release

The Mad Science of Chocolate now at a Stamford near you

December 2009: Take a generous scoop of Valrhona chocolate mousse, combine with lashings of chocolate sauce, a hard chocolate sphere, a petite pear and top it all off with a sheet of gold leaf and you have Stamford's new Chocolate Implosion.

Created by Executive Chef Paul Brown from Stamford Grand Adelaide, the Chocolate Implosion is one of the most decadent chocolate desserts of the planet. It simply defies description. Paul, who spent five years working as a Senior Executive Chef in the employ of the King of Bahrain, says, "We [the kitchen crew] would devote hours to coming up with increasingly elaborate desserts. This was when I first started playing around with science; the chocolate implosion is the result of years of experimentation and I think it is the best dessert I have ever made."

To see it for yourself, please visit <http://www.youtube.com/watch?v=7bjlSttTAXg>

Chocolate Implosion is available at Sir Stamford at Circular Quay, Stamford Plaza Sydney Airport, Stamford Plaza Melbourne, Stamford Plaza Brisbane, Stamford Plaza Adelaide, Stamford Grand Adelaide and Stamford Plaza Auckland. Prices start at AUD\$17. For further information, please visit www.stamford.com.au

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Editor's note: Stamford Hotels and Resorts is one of the largest owner/operators of premium quality hotels in Australia and New Zealand with over 2000 rooms, 2000 employees and residential assets. The Group operates eight hotels in the 5 and 4.5 star market segments with a unique portfolio of landmark premium and luxury hotels in key geographic locations - Sydney, Melbourne, Brisbane, Adelaide and Auckland. It was formed in 1995 by its parent company, Stamford Land Corporation Ltd (formerly known as Hai Sun Hup Group Ltd), one of Singapore's best-known public companies

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