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BANGLA

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FOR IMMEDIATE RELEASE

NOKTURNL REVEALS BANGLA - A BOLD NEW ASIAN DINING EXPERIENCE FOR SOUTH PERTH

The next evolution in Nokturnl's award-winning Asian dining story

Nokturnl has officially revealed BANGLA - a bold new modern Asian eating house opening beneath The Station in South Perth on 19 June 2026.

Inspired by the vibrant energy, fragrant flavour and sensory chaos of the iconic Bangla Road, BANGLA will bring together big flavours, electric energy and a little late-night mischief - marking an exciting new chapter in the group's award-winning Asian dining story.

Located within the former Ludo space, BANGLA draws on the talent, influence and passion behind some of Perth's most celebrated Asian restaurants; including Lotus at The Beaufort, Tonic + Ginger at The Old Synagogue and KARLA at Stories - all reimagined into one charged new dining experience.

For Nokturnl, BANGLA represents the evolution of a journey years in the making.

Leading the restaurant will be Nokturnl Executive Chef, Sundoo Kim alongside newly appointed Head Chef, Thanapat 'Teddy' Rattichot.

Originally relocating from Melbourne's acclaimed Lucas Group to Western Australia to open The Beaufort in 2022, Kim quickly became one of the driving culinary forces behind Nokturnl's growing Asian dining portfolio. Starting as Head Chef of Lotus, he was later promoted to Group Executive Chef, overseeing Lotus and Tonic + Ginger before expanding his remit again in 2024 with the opening of Stories - and with it three new restaurants, including multi award-winning restaurant, KARLA.

The Station's General Manager, Fran Diettrich also played a pivotal role in that journey, previously leading award-winning Lotus as Restaurant Manager before departing to open The Station in late 2023.

Now, the pair reunite once again beneath The Station for the launch of BANGLA - this time at the next stage of their careers.

"BANGLA is a really exciting moment for us as a group," said Ross Drennan, co-Director of Nokturnl. "Over the years, Asian cuisine has become such an important part of our identity and we've built an incredible pool of talent around that passion."

"This venue brings together everything we love most about dining across Asia - the flavour, colour, energy, movement, late nights. It's designed to feel alive from the moment you walk in."

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For Executive Chef Sundoo Kim, BANGLA is an exciting opportunity to push Nokturnl's Asian dining vision even further.

"BANGLA is about capturing a feeling," says Kim. "Some of the best dining experiences across Asia are loud, energetic, flavour-packed and full of life - there's movement, music, spice, smoke and atmosphere all happening at once."

"The menu will draw inspiration from across Asia rather than one specific region or technique - layered with bold flavours, share-style dishes and a really strong focus on experience and vibe."

For Diettrich, the opening also marks a full-circle moment.

"It's really special to be working alongside Sundoo again at this stage in our careers," said Diettrich. "We helped build something really exciting together at Lotus, and to now reunite for BANGLA feels incredibly rewarding."

"There's already such an energy building around BANGLA. It's going to be electric, immersive and a lot of fun - but still with the level of elevation and hospitality people expect from Nokturnl."

Drawing inspiration from Asia's greatest dining districts, BANGLA promises bold Asian flavours, vibrant cocktails and an energy designed to linger long into the night.

Bookings are now open ahead of the venue's official opening on 19 June 2026.

Bright lights. Big flavours. Late nights.
This is BANGLA.

[BANGLA bookings](#) | [BANGLA images + talent](#)

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About Nokturnl

Nokturnl is the brainchild of best mates, Ross Drennan and Drew Flanagan. Founded in 2010, Nokturnl Events grew out of the duo's shared passion for throwing a great party – sparking a string of successful national festivals that laid the groundwork for Nokturnl; an award-winning hospitality empire, home to some of Perth's most iconic precincts.

With HQ offices based in South Perth's Richardson Centre, Nokturnl continues to push boundaries in both festivals and hospitality with its growing team of over 500 employees.

Nokturnl branded locations

- **The Old Synagogue** (est. 2019), home to **Tonic + Ginger, The Arbor, L'Chaim + Mr Chapple**
- **The Beaufort** (est. 2022), home to **Lotus + Cypher**
- **The Station** (est. 2023), home to **BANGLA**
- **Stories** (est. 2024), home to **alba, KARLA, Ugly Baby, Pink Taquito, Fat Controller, Stories Front Yard, Stories Pourhouse, Stories Rooftop + ground.**

Nokturnl Festivals

Oktoberfest in the Gardens is Australia's largest touring cultural festival (2025 marked fifteen years), running in seven cities nationally and attracting more than 70,000 people annually. In 2024, it was named one of the top five Oktoberfest celebrations in the world by *Condé Nast Traveller*