

**Guillaume at Bennelong** reviewed in The Sydney Morning Herald  
**Good Food Guide 2005** by Matthew Evans and Simon Tomsen

Modern Australian/French

Two Chefs Hats, Unusually good wine list, **17/20**

Guillaume Brahim continues to do wondrous things for a passing parade of pre-theatre dinners, tourists, lovers and divas demanding a full dinner at 11:30 pm. Rigorously, classically French trained, he produces highly approachable food that teeters on the precipice of rich decadence, truffle here, foie gras there. If basil-infused tuna with light mustard seed dressing is a signature dish, then what of the Paris mash? – the creamiest and smoothest in town. And the marvellous roast chicken – moist breast on Chinese cabbage, hiding ravioli of foie gras in truffle jus? Guillaume's team coax maximum flavour out of the best of ingredients, such as a Queensland scallop in wicked Jerusalem artichoke veloute, jewelled with salmon roe, to be delivered by friendly, oh-so-professional service. All this in the marvellous jutting glassed stern of the Opera House, lit with Barbara Weir leaf motif lamps if you're looking in, and glorious CBD views if you're looking out. Loll on a banquette and be lulled by the dreamy anticipation of profiteroles with almond ice-cream and a warm Valrhona chocolate tart.

**And...**it's just as good by day, so why not treat yourself to lunch?