

Review from the Sydney Morning Herald Good Food Guide 2007

Guillaume at Bennelong

18/20

Three-hat restaurant

Good Wine list

"Surrender to the world-class view, to an iconic masterpiece from a Danish legend and to legendary food from a French master. Guillaume Brahimi delivers a decadent, Dionysian experience that makes this site a modern wonder for reasons culinary as well as architectural. A recent make-over has made it all the more spectacular. Feasting under the Opera House's cavernous concrete ribs can feel surreal and perhaps the food can be a little too rib-stickingly rich, but this is true fine-dining theatre. Roasted marron wrapped in proscuitto with risotto, veal jus and truffle is comfort food for kings. Kangaroo Island chicken breast is breathtakingly moist beneath a crisp skin, with duck foie gras ravioli. Whole books could be written about the huge wagyu beef rib eye for two, cooked on the bone and served with field mushrooms and merlot sauce - plus that wonderfully, wickedly rich Paris mash. Superb service under Craig Hemmings and sommelier Stuart Halliday high wires between expert and charming. Grand Marnier souffle with chocolate sorbet is a symphonic finale."