

Review from the Sydney Morning Herald Good Food Guide 2008

Guillaume at Bennelong

17/20

Two-hat restaurant

Excellent Wine list

Guillaume Brahimi has come a long way since his days as understudy to French superstar Joel Robuchon. This rugby-loving Frenchman leads one of Australia's finest restaurants in an iconic, soaring and elegant venue. When it's on song, expect an epic production, immaculately staged as fleets of waiters circle wielding encyclopaedic wine lists and offering a choice of butter (salted/ unsalted). Brahimi's rich and generous French - influenced fare can command a standing ovation: sticky braised oxtail pressed into a terrine that's struck with a jewel of foie gras; a quenelle of goat's ricotta teetering on an ultra-fine tomato tart; and wagyu rib-eye that's a curtain raiser in itself - presented whole to the table before carving, then returning with silver serviced vegetables. Lately, however, the occasional miscue has marred the stellar performances, especially when the service is under pre-theatre changeover pressure or when the usually intricate food has fluffed it's lines. But seduction is guaranteed with a passionfruit soufflee and sorbet. or just pop in for post-theatre tapas in the upstairs bar.