

## **Review from the Sydney Morning Herald Good Food Guide 2009**

### **Guillaume at Bennelong**

17/20

**Two-hat restaurant**

**Excellent Wine List**

Enjoying the city's finest views, an iconic setting and a reputation for decadent French dining, chef Guillaume Brahimi could rest on his laurels, especially with a new Melbourne venture. But the mark of his talent is an ability to continue Bennelong's evolution' balancing modern appeal with traditional French opulence. Of course, the super-smooth Paris mash remains, alongside more recent classics as a scampi turban- a precisely arranged headdress of pasta enclosing three perfectly poached crustaceans on a light caviar cream sauce. Brahimi's cooking has always boasted a passionate depth of flavour and superb craftsmanship, but its pleasing to see greater balance and restraint return, even if we still cut loose over duck foie gras with a spectacular sauternes jelly. White River veal rib is paired with sweetbread croutons; Berkshire pork cutlet with crisp crackling celebrates fine produce. When the clarity of apple sorbet explodes in the mouth beside a vanilla crème brûlée, it lifts tradition to new heights, while the service, despite the demands of theatre crowds, is a fine servant of two masters.