

## Galileo

89-113 Kent Street  
Sydney NSW 2000

**Review Date:** 4 November 2009

**Total Cost:** ~ \$90 (\$79 for 3 course meal, plus drinks and tip)

### Scores:

Quality of food	=	7	(entrée = 10, main = 6, dessert = 7)
Value	=	7	
Service	=	9	
Ambience	=	8	
Tilt	=	8	
Cleanliness	=	10	

### Review:

It was in many ways appropriate that we started our culinary journey at a restaurant named after the transcendent scientist, Galileo Galilei. Just as Galileo's work signaled the beginning of the end of Middle Ages superstition some 400 years ago, our visit to this restaurant marked the beginning of the end of our former lives.

Prior to this restaurant, I had not visited a single restaurant in Sydney which offered fine dining. After the experience here, my impression of the world of fine dining has transformed from that of a hedonistic waste of money to that of Epicurean artistry.

As we meandered towards the restaurant, I was awash with anticipation, not knowing what to expect for the hefty price which I knew I was going to pay. Like all virgins, I hoped that my first experience with a "hatted" restaurant would be memorable, pleasurable and without regret. It was both a relief and a delight that all three desires were unequivocally met.

Walking through the front door, the ambience of this restaurant was noticeably different to the other restaurants I had previously entered. The people were quieter and the lighting was darker. The tables appeared more elegant and the chairs felt more opulent. The small appetizers served as we sat down were a prelude to what was to come. The bread sticks served here seemed that little bit crunchier and tastier than those I had before.

I ordered the three course meal (\$79). For the entrée, I chose the Shucked Oysters, with Kataifi and Rocket Sauce. That dish alone would be worth the price of the meal. The three oysters were wrapped in delicate yet crunchy pastry strips, and served on top of a smidgen of cheese. As I began to cut, the pastry would gently crumble under the knife, but kept its shape in other parts, allowing the fork to do its work efficiently. As a piece went into my mouth, I could immediately feel the crunch of the pastry mixed with a splash of salt at just the right quantity. As I chewed, the pastry continued to collapse, releasing bursts of flavor with every movement of my jaw. The distinctive spongy texture of the oyster then follows and adds to the kaleidoscope of flavor. Finally, the creamy tang of the cheese provided a decadent climax to complete the experience. With every mouthful of this dish came the feeling of vindication; there was a reason why the prices here were multiples of prices elsewhere. I have had oysters before, but these were in a league of their own.

Hitherto the expectations had been raised to cloud fifteen, and inevitably such lofty expectations cannot be maintained. My main dish was the Roasted Rabbit, with Truffle Risotto, Vegetable Puree and Rabbit Jus. The droplets of rabbit meat were served on top of two layers of risotto, with the vegetable puree and jus spread across the rest of the plate. The arrangement bore a resemblance to a rabbit in the bushes. The texture of the meat was somewhere between pork and chicken, but had finer strands that were easier to chew. The risotto was very smooth and it was a shame that there was not more on the plate. The flavors of this dish were not as punchy as expected and did not mix as well as the entrée, but the skill of the chef was on show nonetheless.

For dessert, I had the Grand Marnier Soufflé, with Pistachio Ice Cream. It was the first time I have had a soufflé, so I cannot accurately judge the quality of this one. However, for such a large dessert to be consumed without leaving a lingering feeling of sugar overdose is testament that the dish did not rely on sugariness to provide satisfaction.

After the meal, we divulged our futures as we digested our meals. It was a great evening and the service was attentive throughout. Perhaps the greatest compliment I can pay to the restaurant is that I was not greatly concerned by the size of the bill.