

Galileo Restaurant

Observatory Hotel

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Stumbled upon partly by accident (we couldn't get our wagyu burger at Rockpool Bar and Grill), the Observatory Hotel's Galileo Restaurant was more than a satisfactory substitute. This one chef hat restaurant in beautiful five-star hotel surroundings was the venue for the inaugural meeting of the "Dinner Club" (AKA Jeff's Farewell Tour). Two members of the club had been there before to mixed reviews. The other two were experiencing chef hats for the first time!

We were met with very polite staff (as one would expect from a restaurant of this class) and some nice breadsticks – one sweet, coconut covered and the other a savoury, cheese baked stick. Fresh, crispy and leaving you salivating for more, the breadsticks were a fine introduction of the culinary delight which lay ahead.

Review

Amuse-Bouche

I'm not usually a big fan of eggplant/aubergine due to the strange texture and taste. As a result, I didn't quite enjoy the amuse-bouche as much as "normal people". But hey, this part of the meal is free and you can't complain about that. In terms of overall taste, the amuse-bouche was decent without being overpowering. The prawn paste filling had a strong taste which made up for the aubergine exterior. Overall, I wasn't a big fan of the dish, but that is more because of a dislike for aubergine rather than the enhanced flavours.

Entree

Seared Scallops

With sauce Vin Blanc and Carrot puree

Scallops are my favourite seafood, so expectations were very high. There was nothing spectacular about the scallops themselves – I mean, how can you stuff up searing scallops. The produce was quality, but what made this dish special was the sauce.

The rich creamy sauce with carrot puree was the ideal complement to the scallops. This is why we pay the big bucks for a good meal! Top notch sauce = top notch dish. I was very happy with the entree choice despite the high standards – these were exceeded.

Main Course

Wagyu Marble Score 9

Grilled, with Sesame sauce and Spring salad

Despite an allergy to beef, I took the risk on this dish to try out the wagyu marble score 9 – Galileo Style! This was the second time I had tried wagyu score 9 (the best quality) and last time it was spectacular (Indulgence Restaurant, Ipoh Malaysia – worth a plug here). This wagyu experience was definitely worth the allergic reaction. For those interested in information on wagyu grading and marbling, click [here](#).

The marble score 9 was well justified. The arteries were clogging up after only the first bite as the fat oozed out between the grilled cow – pure delight. What makes the wagyu breed of beef so special is

the tenderness and this was present in each and every bite of the meal. While initially disappointed in the serving size of the beef, the ration proved more than adequate.

The accompanying side salad was, well, just a salad. Gimme another slice of wagyu grade 9 anytime!

Dessert

Grand Marnier Soufflé With Pistachio Ice Cream

This soufflé was not the best I've had. Unfortunately I have to be a critic here.

In terms of texture and serving size, the dish was a great soufflé, but the taste just wasn't strong enough. I think in this respect, passionfruit and mango soufflés tend to work best with the sweeter taste present.

Another criticism has to be made of the ice cream serving. A greater sized scoop would have complimented this dish much better. The ice cream ran out with over half the soufflé to go.

Apart from those two fairly major criticisms, the dish was alright. A slight disappointment on the first two courses.

Coffee and Petit Four:

The coffee (café latté) and petit four was a great end to a fantastic evening. The petit four samplers included chocolate slice, Turkish delight, meringue, macarons and biscotti.

All were fantastic, especially the biscotti – a perfect compliment to the latté.

Ratings

Food Quality 7.5/10

Overall taste was superb. Soufflé was a slight disappointment and end to an otherwise perfect meal. The scallops and main course would have been scored 8.5/10 and 9/10 individually.

Value 5.5/10

Let's make this quite clear at this point. You do not go to places like this for value, unless you are retired and floating in money (eg. Jeff in about 8 years time). Despite the special price on this weekday, the meal does not represent good value for money.

Ambiance 8/10

High class restaurants tend to be too dark for my liking.

Cleanliness 10/10

Cannot fault the place because they like to keep it clean!

Service 10/10

Polite wait staff. Meals were served in a timely manner. Hardly noticed that any wait staff were around other than to serve dishes – the way it should be.