

Forty One

Level 42, 2 Chifley Square
Sydney NSW 2000

Review Date: 23 November 2009

Total Cost: ~ \$140 per person

Attendants: Michael Zheng, Michael Lip & Jeffrey Chen

Official Rating: 1 Chef's hat in Sydney Morning Herald's *Good Food Guide 2010*

Review:

About a month ago, I would have gasped at the prospect of paying over \$100 for a meal. But here we are, sitting in the foyer of Chifley Tower, about to blow around \$140 per person (after discount), and I am thrilled at the prospect of having my first degustation experience. Such is the impact of those Galileo oysters that I am considering separating my life into two distinct phases; Before and After Oyster.

The curiously named Forty One restaurant is actually located on the forty-second floor of Chifley Tower. Here's hoping they are better at cooking than they are at counting.

Amuse Bouche: Chilled Oyster with Soba

The oyster was fresh and the soba mixed well with the taste of the oyster. This is a good example of improving on a simple dish, by employing a bit of fusion techniques (I would never have thought that soba would work with oysters).

Entree: Herb Marinated Kingfish with Salad of Yabbies, Avocado and Salmon Roe

This was an exquisite dish, but a little bland for me. The slices of kingfish were like sashimi pieces, but without the accompanying soy sauce and wasabi. The inclusion of a bit more flavor would have improved this dish, as the kingfish has no flavor of its own. The yabbies, however, had that distinctive lobster taste and worked as a standalone.

Entree: Pastilla of Roast Duck and Crispy Prawns

This dish brought a Chinese flavor to the meal. I like roast duck dishes, so I enjoyed this dish. It is basically a roast duck spring roll served with fried prawns and a salad. The roast duck was tender and the crispy prawns were crisp but not too oily. Very nice.

Main: Grilled Scallop, Pork Belly and Apple Reduction

This is without a doubt my favorite dish of the meal. The scallop was grilled to what was effectively medium rare (cooked on the outside, a little raw on the inside). The pork belly was crispy and full of juicy fat...just the way it should be. The apple reduction was small but also had a pleasant pungent taste. The

only criticism is that it seemed to be three dishes all on the one plate, rather than constituents of one dish. But that is just a moot point, and does not detract from the dish itself.

Soup: Truffled Leek and Potato Soup

The soup didn't really appeal to me. It was a bit too salty and not thick enough for my liking.

Main: Fillet of Veal with Mushrooms and Buttered Tagliatelle Noodles

The veal was quite tender, but it was a little chewy. The noodles were a bit out of place, as it was not possible to consume with either the veal or the mushrooms. It was a bit of a disappointment, since the dish was essentially just a meat dish with mushrooms and a bit of noodles on the side. The noodles could have been replaced with something more suitable to go with the veal.

Cheese Dish: Fromart Tilsit, Poached Pear and Beetroot Oil

This was the surprise of the night. I don't normally like cheese, but the dish really worked when the cheese was mixed with the pear and beetroot oil.

Pre-Dessert: Apple Jelly with Champagne Foam

Great dish to clean the palate. The jelly was sweet and the champagne foam added a touch of class to the dish.

Dessert: White Chocolate Parfait with Marinated Cherries

I have never had a parfait prior to this one, so I can't really compare against past experience. The parfait was smooth and the cherries were sweet. Can't ask for much more from a dessert, I suppose.

Tea and Petite Fours

This restaurant has a long menu of exotic tea, most of which I've never heard of. I eventually decided on the Bolero (presumably a South American tea). It was a great tea, with a strong flavor and leaves a pleasant (non-bitter) after taste. The petite fours contained a truffle, which I had the privilege of eating. It is a surprise that they do not give enough servings so that there is one of each sweet for each person.

Summary

Overall, it is a great restaurant with a great view. The price, however, is a bit over the top. We were told this restaurant is closing down in the new year. I'm glad that we got to try this place before that happened. But, I must say, it does feel like the head chef's heart is somewhere else...like in Berowra Waters.

Scores:

Quality of food = 7

Value	=	3
Service	=	9 (got Jeff's dessert order wrong)
Ambience	=	10
Cleanliness	=	10