

Quay

Upper Level, Overseas Passenger Terminal
West Circular Quay, The Rocks

Tel: 9251 5600

Contemporary

Score 18/20

Quay's gaudy décor is starting to date (and a refit is planned), but maestro chef Peter Gilmore continues to scale new heights. Young, courteous and knowledgeable service is the right match for this culinary artist, now showcasing masterworks in a bold new four course menu with a quartet of choices per course. Each dish builds to a crescendo of flavour intensity, from extraordinarily subtle 'sea pearls' (delicate balls of sashimi tuna, pearl meat, caviar, smoked eel and octopus) to a masterful suckling pig belly with shavings of green-lip abalone and Japanese mushrooms. A standout among superlatives is ravioli of slow cooked partridge, chestnut cream, fresh milk curd, truffle butter and partridge consommé. It's almost too exquisite to eat. There's a new challenger too to Gilmore's signature raspberry and rose scented cream millefeuille: caramelised meringue of snow eggs – lightly poached eggs of meringue are paired with milk sorbet, plus honey and malt ice cream infused with honey caramel.