

RESTAURANTS

YOU CAN VISIT BY BOAT

At sea our senses are heightened; amongst our pleasures are good food and good wine, particularly if enjoyed in restaurants reachable by boat, with spectacular sea views, soft sea breezes and recommended by fellow yachtsmen

QUAY RESTAURANT, SYDNEY



GARY BLAKE

With one of the best vantage points of any restaurant in Sydney, giving fabulous 180-degree views from its circular dining room of Sydney Harbour, taking in the iconic Sydney Harbour Bridge and Opera House, Quay is rated as one of Sydney's top restaurants and the food lives up to the view. In the evening, with muted lighting, Sydney's ambience comes into the dining room and jewels of light come from Sea Pearls, one of head chef Peter Gilmore's signature dishes, sashimi tuna, octopus, smoked eel, sea scallop and abalone made into balls as tasty morsels and served on large moulded cut-glass plates.

Although fame came originally from his signature dishes, what has captivated the imagination of critics and award judges alike is Gilmore's innovative nature-based cuisine, a passion that has taken him all over Australia sourcing rare and exquisite ingredients, from Kangaroo Island in the south for samphire, to the highlands for a producer who cultivates sea kale, to the Blue Mountains where Quay and its owners collaborate with a local framer to develop and grow rare crops such as white raspberries and the miniature vegetables that are such a feature of Quay's cuisine.

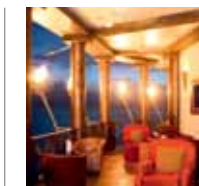
The menus are designed from the soil up, celebrating the diversity of nature and exploring the contrasts and harmonies in the textures and flavours found there. The restaurant has pioneered a new style of dining with a four-course menu (five choices per course) and a continually evolving repertoire; some classics, some reworkings of old favourites plus new dishes for each season.

A typical Tasting Menu might include mud crab congee, hand shelled mud crab, palm hearts, Chinese-inspired split rice porridge, butter-poached quail breasts, pink turnips and onions, white lentils, morels, truffle custard, bitter chocolate black pudding, *jamon de bellota* and milk skin. But Gilmore's pièce de résistance is the eight-texture chocolate cake featuring Amédi 'Chuo' Chocolate, which arrives at the table with a copper pot of chocolate sauce to ladle over.

Quay has long been one of Australia's most awarded restaurants, one of only two to receive the coveted three-hat rating for eight years in a row and in 2009 was a new entry in S Pellegrino's World's 50 Best Restaurants.

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THE CLIFF, BARBADOS



The elegant Cliff restaurant is located on the fashionable west coast of Barbados, in Derricks, St James. Poised atop a 3 metre coral cliff, each table on the open-air dining terrace offers a view of the Caribbean and in the evening the scenery is dramatically lit by torch and candle

light. Waiters are discreet, service impeccable. The restaurant, opened in 1995, is co-owner Brian Ward's vision and much of the furnishings are bespoke, such as the flambeaus and the candelabras, designed to look like black coral. The upper level cocktail lounge, decorated with soft furnishings and animal paintings, is designed to create a soothing ambience. Co-owner and head chef Paul Owens has created an eclectic menu with Asian influences as well as European cuisine. The fish is locally sourced and the vegetables and herbs are from the Rungis Market in Paris. Signature dishes include Caribbean shrimp with Thai green curry coconut sauce, and diners rave over the quality of the prime beef tenderloin, the meat so tender it can be sliced with a butter knife. Desserts are sinfully delicious – anyone for soft-centred Volrhona chocolate pudding with rum sauce and vanilla ice cream? Reserve well in advance.



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