

Christine Manfield Restaurant history

UNIVERSAL RESTAURANT 2007 – 2013

Universal Restaurant opened to instant critical acclaim in August 2007 with a philosophy that aims to provide the ultimate Universal experience with exceptional service to all of our customers. It is our intention to make Universal as broad-based and user-friendly as possible, to extend it to a wider cross-section of people that reflects the dynamic location of the restaurant and bar, a welcome addition to Sydney's dynamic restaurant culture.

"It is my ambition and desire to introduce diners to flavours of the world inspired by global travels, with distinctive and definitive flavour combinations that are not limited by traditional boundaries."

Global yet Local – the menu will offer an edgy, modern culinary style that has become my benchmark. My challenge is to broaden the way people experience and think about food and wine, whilst at the same time expanding my own horizons. It is of paramount importance that diners experience perfect harmony and balance through myriad tastes and textures." **CHRISTINE MANFIELD**

Best food and wine matching 2010 Australian Wine List of the Year Awards

"Christine's food has always been about vibrancy and life, complexity and contrast, diversity and depth. To find wine matches with such food is a challenge. To do it so well is masterful. A seriously edgy, left field list with numerous wines you will want to try."

Awarded 3 goblets 

2011 Australian Gourmet Traveller WINE National Awards

"Christine Manfield's food meets its match with a stunning wine list."

Awarded 2 stars ★ ★

2012 Australian Gourmet Traveller Restaurant Guide

"A visit to Universal is an intensely sensual experience; voluptuous fragrance and flavour leave you breathless."

EAST @ WEST 2003 – 2005

Christine was lured to London to open East @ West, situated in the heart of Covent Garden, exposing London diners to the dynamic and exciting flavours of Modern Asian cuisine with 4 distinct tasting menus. The restaurant closed in early 2005 when the business was sold by its owners.

"East@West opening is significant because it has attracted in Christine Manfield, one of the world's most exciting chefs. The opening...marks a coming of age for our restaurant industry." **NICOLAS LANDER, FINANCIAL TIMES, LONDON**

During its brief tenure, the restaurant made an impression on the vibrant London dining scene and recognised with several industry awards.

Winner *"Best New Restaurant 2004"*
LONDON TATLER

Winner *"UK Menu of the Year" 21st*
CATEY'S AWARDS 2004
(UK Caterers & Hotelkeeper Awards)
"This award is about pushing back the boundaries".

Nominated *"Chef of the Year"*
HARPERS & MOËT RESTAURANT AWARDS 2004, LONDON

Shortlisted for *"Best Vegetarian Menu"*
TIME OUT EATING AND DRINKING LONDON AWARDS 2004

3 Rosettes for culinary excellence in the **AA RESTAURANT GUIDE 2005**

PARAMOUNT RESTAURANT 1993 – 2000

In 1993 came Paramount one of Australia's benchmark restaurants – a shimmering space that became a pilgrimage site for food lovers from around the world, drawn to chef Manfield's masterful and unique cooking.

'We're destined to gasp over Chris Manfield's Asian-influenced cooking for years to come...'

SYDNEY MORNING HERALD GOOD FOOD GUIDE 2000

In its seven-plus years of operation Paramount was consistently awarded **TWO HATS** and a constant score of 17/20 by the **SYDNEY MORNING HERALD GOOD FOOD GUIDE** (1994 to 2001 editions.)

At Paramount, Christine was claimed as the 'high priestess of modern Sydney cooking' and 'a modern marvel with an innate sense for flavour.' Paramount's intrinsically modern technique, style and presentation were regarded as an Australian benchmark by the critics and the dining public alike. Paramount closed its doors in December 2000 for Christine Manfield and her partner Margie Harris to focus on new projects.

PARAGON & PHOENIX

Christine Manfield opened her first restaurant, Paragon, in Sydney in 1990 with partner Margie Harris.

Phoenix followed soon after. Both were awarded **ONE HAT** in the **SYDNEY MORNING HERALD GOOD FOOD GUIDE**.

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Christine Manfield ©