

Welcome to Chefs Gallery Macquarie Centre

Chefs Gallery is a Sydney dining experience like no other – and the experience just got better with its new restaurant in the new Macquarie Shopping Centre, North Ryde.

From the muted hues and finishes of its interior to the elegant displays of Chinese calligraphy and calligraphy brushes, there is an underlying subdued and sublime aesthetic. But this serenity veils the industrious energy in its kitchen that produces Chef's Gallery's exceptional, hand-made food. Chefs Gallery is the home of hand made noodle mastery. Where else can you order freshly made noodles and have them pulled, spun, twisted and stretched before your eyes?

Visible through the glass walled kitchen, the entire handmade noodle process starts when a noodle order is received. Patrons can watch as noodles are transformed from the 'mama dough', which is then twisted to form the 'baby dough'. It takes around two minutes to dexterously pull one serve of noodles, with a cooking time of 20 seconds. Each lozenge of baby dough is pulled and folded seven times into final cats cradle string-like strands. The precision of the noodle making process is as much of an art as it is a science. Once cooked, the lifespan of a batch of noodles averages only a few minutes. The attentive staff at Chefs Gallery ensure the noodles are served speedily at their freshest.

At the feng shui blessing and opening Chefs Gallery master noodle maker Pei Lin Jai unleashed a blur of fresh noodle making dexterity as the back drop to the banquet dinner. tinyurl.com/mb6llgp

The menu presents masterpieces from all corners of China in a sumptuous explosion of fresh and exciting flavours, textures and aromas. It embraces the Chinese cultural heritage of sharing meals – where dining is casual in its structure with no designated entrees or main courses. There is an extensive range of creative dishes with a modern twist that are specially prepared in delicious small portions for sampling and sharing with family and friends. Among these are some traditional and familiar dishes that have been given the Chef's Gallery treatment.

Chef's Gallery draws on the four traditional Chinese schools of cuisine, Lu (Shandong) Yang (Su) Yue (Guangdong/Cantonese) Chuan (Sichuan). Each menu item adheres to a meticulous selection of produce to bring you memorable dishes.

The excellent wine list boasts wines from Australia, France, Spain, New Zealand and Italy. Many are offered by the glass for more abstemious lunches and after work drinks coupled with savvy Sino bar food – or full al la carte meals.