



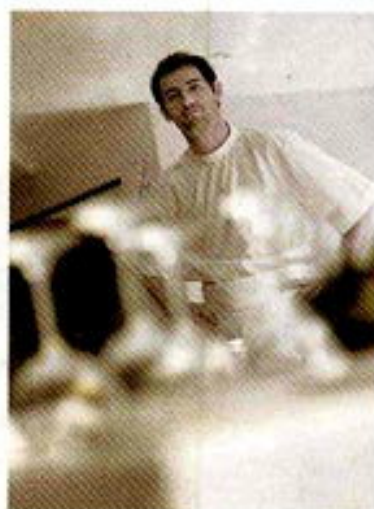
BRAVE

NEW FOOD



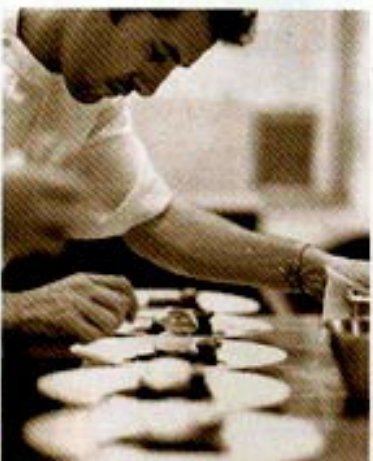
Every now and then a chef arrives on the Sydney food scene who offers something really fresh and exciting. Paul Pairet, the new chef at Mesclun in King's Cross has come from culinary left-of-field with brave new food that challenges the prevailing "Mediterrasian" culinary style. Everything about Paul Pairet's food is disruptive. It dares to blend strong or unusual flavours and to invent new ones. His creations are also visually arresting to the point of sometimes being violently

Chef Paul Pairet bursts onto the Sydney food scene, through the medium of Kings Cross'



flamboyant. Paul takes the honest shapes and colours of his ingredients and juxtaposes them with other food colours and shapes, often contrasting, to create a delicious work of art. One of the most unique aspects of the current Mesclun menu is the way Paul Pairet serves foods such as eggs, avocados and tomatoes in their original shapes. "Serving such foods whole has such an appealing purity about

Mesclun, with a unique style that is as much a treat for the eyes as it is for the mouth



it", says 30-year-old Paul. And complementary to the passionate creativity of Paul Pairet's food is the calm, sleek background of Mesclun, a modern dining space that exudes an ambience that is simultaneously a sophisticated and relaxing place in which to dine. **Mesclun**, 33 Bayswater Road, Kings Cross, NSW 2011. Open for dinner seven nights a week. For reservations, call (02) 358 5582. Two hours' free underground parking is available.

Top row: preparation for lamb with sesame paste and basil salad; the finished dish. **Middle row:** A summer tomato, goats cheese, olives and garlic; crab egg mayo; Chef, Paul Pairet. **Bottom row:** Paul in action; a dessert of mango, mint, liquorice and agua lemon.