

CLIFF HOUSE  
HOTEL

FOOD & WINE, SEPTEMBER 1ST 2009



## RESTAURANT OF THE YEAR AWARDS 2009

The best of the culinary best  
across the island of Ireland

**I**t's been a tough year for the food industry which makes the bright stars of this year's awards shine all the brighter. We also introduced a more rigorous judging process combining votes from you our readers with those of expert judging panels. Rest assured that anyone who appears on any of the following pages deserves their place in the sun

Chef of the Year 2009

**Sunil Ghai**

PORTRAIT: Barry McCall



**N**ow in its ninth year I am delighted to announce the winners of the FOOD&WINE Magazine Edward Dillon Restaurant of the Year Awards 2009. The popularity of the awards continues to grow, as does the growing Irish interest in all things culinary. Every year we ask the most important people we know to nominate their favourite chefs and restaurants – namely FOOD&WINE Magazine readers.

This year we have also added a new element to the process by asking a regional panel of judges from the four provinces to shortlist our readers' nominations. This regional panel has particular expertise and local knowledge and includes academics, writers and industry specialists. They have been asked to consider and then shortlist the nominations from the regions and offer their own feedback too. This ensures that local knowledge and the fast changing face of the culinary scene is reflected in the final list.

Our panel of national judges then decide on the winners for each of the regional and non-regional awards as well as a shortlist for the Best Chef and Best Restaurant. This final award is then decided by a secret ballot of the panel of national judges as well as former members of the judges' panel. We believe that this process offers checks and balances to deliver a fair result that reflects popularity as well as expert knowledge.

Judges were given specific guidelines to consider when making a judgement including service, food knowledge, phone manner and ease of payment, front of house and cleanliness; atmosphere; food quality; use of local produce and seasonal suppliers; innovations including building development and economically inclusive menus; as well as community engagement. The awards are very much for this year and are not a lifetime achievement award – except of course our Hall of Fame recipients – so even those who have never taken part before may find their name in these pages.

In choosing where to dine over the coming twelve months I would urge you to use this list of winners and commendees as a guide – they not only deserve the accolades of the Restaurant of the Year Awards, they deserve your support too.

Norah Casey  
Publisher, FOOD&WINE Magazine  
Chair, Restaurant of the Year Awards



Awards



**NATIONAL JUDGES' PANEL**

- Norah Casey (Chair), publisher, FOOD&WINE Magazine
- Ross Golden-Bannon, editor, FOOD&WINE Magazine
- Aoife Carrigy, deputy editor, FOOD&WINE Magazine
- Raymond Blake, wine editor, FOOD&WINE Magazine
- Ernie Whalley, food and wine writer, corknfork.com
- Hugo Arnold, food writer and consultant
- Dianne Carlin, contributor, FOOD&WINE Magazine
- Corinna Handgrave, restaurant critic, Irish Tattler
- Hilary Finlay, director, Ireland's Blue Book
- Lucinda O'Sullivan, restaurant critic, Sunday Independent
- Biddy White Lennon, food writer
- Ruth Hegarty, Euro-Toques Ireland
- Scán O'Malley, Fáilte Ireland
- Regina Sexton, food historian, UCC
- Marilyn Bright, food writer
- Aineala Flannery, restaurant critic, The Irish Independent
- Jim Gracey, deputy editor, The Belfast Telegraph
- Tomás Clancy, wine critic, The Sunday Business Post
- Myles McWeeney, restaurant critic, Social & Personal Magazine

**REGIONAL JUDGES' PANEL**

- Adrian Gregan, Cork Institute of Technology
- Catherine O'Mahony, Cork Institute of Technology
- Jim Gracy, The Belfast Telegraph
- Jeremy Dicks, SCODEX
- William Scholes, The Irish News (Belfast)
- Dr Oliver Moore, food writer
- Hubert Murphy, The Drogheda Independent
- Joseph Erraught, head of department, Culinary Arts, Dublin Institute of Technology

**BEST CHEF AND BEST RESTAURANT IN IRELAND PANEL**

This panel includes all members of the National Judges' Panel as well as the following judges: ■ Richard Hannaford, editorial director, Harmonia ■ Marie Claire Digby, The Irish Times ■ John Howard ■ Sally & John McKenna, Insidersome Guides ■ Georgina Campbell, Georgina Campbell's Ireland Guides

Awards



The judging process

at The Stephen's Green Hibernian Club

Nominations from FOOD&WINE Readers



Regional judges shortlist fifteen nominations



Judges' panel awards all categories except Best Chef and Best Restaurant which they shortlist for the next stage



A secret ballot is taken of the judges' panel and previous year's Judges who vote on the over-all national winner of Best Chef and Best Restaurant 2009 including the top twenty in each category



FOOD&WINE Magazine Hall of Fame 2009



## HALL OF FAME 2009

### John and Francis Brennan

The Park Hotel Kenmare



The Park Hotel in Kenmare has been the last word in luxury for people visiting the rugged terrain of county Kerry since the Brennan brothers put their indelible stamp on the Victorian pile. Although originally built in 1897 by the Great Southern and Western Railway Company it came into its own when Francis Brennan took over the hotel in 1985, having started working there in 1979 and having opened the hotel – Ireland's first five star hotel in over 20 years – under a Dutch Consortium in 1980. His brother John Brennan joined The Park in 1994 as Assistant Manager, coming from the Sligo Park Hotel. He has since gone on to create the now world-renowned SAMAS Spa and the RETREATS. The brothers have maintained a level of professional service infused with traditional Irish warmth in a setting of restrained elegance that is a hallmark for the entire hospitality sector. So renowned is their level of service and attention to every detail of the customer's experience that they have found their way onto the national broadcaster too, and rightly so, as they continue to shine as stars of the hospitality sector. For their sheer panache in the good times and their good sense in more challenging times we salute the Brennan brothers as the very quintessence of Irish hospitality.

The Park Hotel, Kenmare, Co Mayo | Tel: +353 (0)644 41200  
[www.parkkenmare.com](http://www.parkkenmare.com)

### Michael Deane

Winner of the Restaurant of the Year Award in 2007 Michael Deane has been a stalwart of high culinary standards in an environment that was more challenging than most. As others around the island have gathered accolades the geography of Michael Deane's restaurant has sometimes meant he was overlooked yet he has steadfastly maintained his Michelin star – and Northern Ireland's only current Michelin star – for thirteen consecutive years. He has also reinvented the original space so that it reflects the demands of a changed economic times. His restaurant has managed to excise the stuffiness associated with fine dining and found a balance between elegant formality and accessibility without compromising on service or on the refinement of his food. He places Belfast at the centre of his ambitions and he continues to shine as a beacon of quality in Northern Ireland and for this we salute him.

Deanes, 36–40 Howard Street, Belfast  
Tel: +44 (0)281 9033 1134 | [www.michaeldeane.co.uk](http://www.michaeldeane.co.uk)



FOOD&WINE Magazine Readers' Choice Award / Style Awards 2009



Awards

FOOD & WINE

## READERS' CHOICE AWARD 2009



### KOH Restaurant

**K**OH Restaurant and Cocktail Lounge is a stylish eatery that celebrates the new-found love of modern Thai and Asian cuisine so popular with Celtic Cub foodies. The uber-modern interior and superb cocktails made this a firm favourite for our special text-voting Readers' Choice Award.

**KOH Restaurant**  
88 Jervis Street, Dublin 1  
Tel: +353 (0)1 814 6777  
[www.koh.ie](http://www.koh.ie)

## STYLE AWARDS AWARD 2009

Sponsored by



Winner

### Pearl Brasserie

**L**ike an Aladdin's cave of smart design the main dining area is filled with light, style and real design-vision and in contrast you'll also find cosy comfort in private cocoon-like ultra-modern snuggs. A jewel of a design.

**Pearl Brasserie**  
20 Merrion Street Upper, Dublin 2  
Tel: +353 (0)1 461 3572  
[www.pearl-brasserie.com](http://www.pearl-brasserie.com)



Highly Commended

### Fire Restaurant

**I**n a listed building that boasts soaring ceilings and a sweeping circular space a thoroughly contemporary look has been achieved, one that celebrates the building's place in Irish history through modern motifs.

**Fire Restaurant**  
Dawson Street, Dublin 2  
Tel: +353 (0)1 878 7200  
[www.mansionhouse.ie](http://www.mansionhouse.ie)



Commended

### The Cliff House Hotel

**M**odern, forward thinking and sitting proudly over the seascape the décor is an elegant reflection of Irish traditions paired down to its most stylish minimum.

**The Cliff House Hotel**  
Ardmore, Co Waterford  
Tel: +353 (0)24 87800  
[www.theciffhousehotel.com](http://www.theciffhousehotel.com)

Awards



Best Restaurant Awards sponsored by Penfolds



# RESTAURANT OF THE YEAR AWARD 2009

## Chapter One Restaurant | Restaurant of the Year 2009



The recent addition of the stunning chef's table in the kitchen of Chapter One is clear evidence that they don't sit on their laurels, though they would have plenty to sit on. Classically based, French-influenced food with an Irish authenticity thanks to the committed use of locally grown, organic and artisan produce this highly accomplished kitchen team are no strangers to the Restaurant of the Year Awards either. They scooped Dublin's Best Restaurant Award in 2008, 2004 and 2002 as well as being Commended for Dublin's Best Restaurant Award in 2007. Ross Lewis won Chef of the Year in 2004 and was commended for Dublin's Best Chef Award in 2007. In the same year, the Michelin Guide finally recognised what we'd all known for years – that Chapter One deserves a Michelin star, a first for Northside Dublin too. The inimitable front of house team include maitre d' Martin Corbett ably supported by Declan Maxwell and sommelier Ian Brosnan (winner of this year's Best Sommelier Award, having been commended in 2008, and named Les Routiers Wine Person of the Year 2006). The front of house team won Best Service Award in 2005, 2004 and 2003. For the finest of fine modern Irish cuisine and finely tuned service too Chapter One is undoubtedly the destination of choice.

Chapter One, 18/19 Parnell Square, Dublin 1; Tel: +353 (0)1 873 2264  
www.chapteronerestaurant.com

### L'Ecrivain | JOINT Highly Commended

Derry and Sallyanne Clarke celebrate twenty years at L'Ecrivain this year and their winning formula is completed by the irrepresible Martina Delaney, winner of the Best Sommelier Award 2007. Long may they reign.

**L'Ecrivain,**  
109a Lower Baggot Street,  
Dublin 2  
Tel: +353 (0)1 661 1919  
www.lecrivain.com

### Pearl Brasserie | JOINT Highly Commended

The stylish Kirsten Butt and Sebastien Mail now match their smart French menu with an ultra-chic interior, ever charming staff and a thoughtful wine list with plenty by the glass that will delight foodies.

**Pearl Brasserie,**  
20 Merrion Street Upper,  
Dublin 2  
Tel: +353 (0)1 661 3573  
www.pearl-brasserie.com

### The Tannery | Commended

Owner Chef Paul Flynn has always been considered to be the chef's chef and following several successful ventures beyond Dungarvan he is firmly back at the helm of the ever popular Tannery now boasting an impressive new cookery school.

**The Tannery**  
10 Quay Street, Dungarvan,  
Co Waterford  
Tel: +353 (0)50 45420  
www.tannery.ie

### The Top Twenty Restaurants

- 1 Chapter One Restaurant, Dublin
- 2 (JOINT 2008) L'Ecrivain & Pearl Brasserie, Dublin
- 3 The Tannery, Co Waterford
- 4 Thorntons Restaurant, Dublin
- 5 Restaurant Patrick Guillaud, Dublin
- 6 Gregan's Castle, Co Clare
- 7 MacNean's House and Restaurant, Co Cavan
- 8 Ballymaloe House, Co Cork
- 9 Deanes, Belfast
- 10 Aldridge Lodge, Co Wexford
- 11 Campagne, Kilkenny
- 12 Iris Meain Restaurant & Suites, Co Galway
- 13 Das, Dublin
- 14 Locks Restaurant, Dublin
- 15 Dunbrody House, Co Wexford
- 16 Ananda, Dublin
- 17 Rathuallagh House, Co Wicklow
- 18 Kasam, Co Dublin
- 19 The Old Post Inn, Co Cavan
- 20 Sha Roe, Co Carlow



Best Chef Awards sponsored by Veuve Clicquot



Awards

## CHEF OF THE YEAR AWARD 2009

### Sunil Ghai, Ananda | Chef of the Year 2009

**S**unil Ghai is the executive chef of the Jaipur chain of new-wave Indian restaurants, which have made such an important mark on the Irish dining scene. The exciting addition of Ananda to the group brings ethnic dining to a new level for Irish diners. Sunil Ghai was one of the first chefs to introduce the Irish to the real diversity of regional Indian cooking using local ingredients as well as the most authentic of spices and herbs from his home continent. He has created a style of refined cooking that is nuanced, often vividly coloured and balanced with flavours that shift between the lightest zephyrs of perfumed notes to richly heaved layers. Sunil Ghai's cuisine is both quintessentially his and yet a reflection of modern 21st century Irish tastes.

#### Ananda Restaurant

Sandyford Road, Dundrum Town Centre,  
Dundrum, Dublin 14; Tel: +353 (0)1 296 0099  
[www.anandarrestaurant.ie](http://www.anandarrestaurant.ie)



### Paul Flynn, The Tannery

Highly Commended

**I**t is no surprise to find Paul Flynn figure so large in both the National Best Chef and Best Restaurant categories – his reputation bestrides the catering industry. His insistence on the highest of standards has not only put Dungarvan firmly on the culinary map, but raised the bar for restaurants countrywide.

#### The Tannery

18 Quay Street, Dungarvan,  
Co. Waterford,  
Tel: +353 (0)56 43429  
[www.tannery.ie](http://www.tannery.ie)

### Garret Byrne, Campagne

Commended

**G**arret Byrne moved on from his post as head chef of Chapter One (where he won Chef of the Year in 2006) in September 2008 to return to his native Kilkenny and establish Campagne with his front-of-house partner Brid Hannon. They have been winning critical acclaim ever since with a modern French cooking style which is ambitious but sensibly, accessibly and assuredly so.

#### Campagne

The Arches,  
5 Gashouse Lane, Kilkenny,  
Co. Kilkenny  
Tel: +353 (0)56 777 2858  
[www.campagne.ie](http://www.campagne.ie)

#### The Top of the Chefs

- 1 Sunil Ghai, Ananda
- 2 Paul Flynn, The Tannery
- 3 Gareth Byrne, Campagne
- 4 Neven Maguire, McNeen's House and Restaurant
- 5 Joint 5th Ross Lewis, Chapter One & Derry Clarke, Teclivain
- 6 Mickael Vilajeu, Gregan's Castle
- 7 Kevin Thomson, Thomtons Restaurant
- 8 Derek Creagh, Deanes
- 9 Sebastian Masil, Pearl Brasserie
- 10 Guillaume Lebrun, Restaurant Patrick Guilbaud
- 11 Martin Kajuter, The Cliff House Hotel
- 12 Seamus Commons, Knockranny House Hotel
- 13 Sanjay Vishwakarma, Kasam
- 14 Kevin Dundon, Dumbrody House
- 15 Noel McMeel, Catalina, Lough Erne Golf Resort
- 16 Dennis Cotter, Café Paradiso
- 17 Ed Cooney, The Cellar at The Merrion Hotel
- 18 Stefan Matz, Ashford Castle
- 19 Oliver Dunne, Bon Appetit
- 20 Jason Fahey, Ballymaloe House

Awards



Penfolds Best Restaurant Regional Awards

*Penfolds*



## BEST RESTAURANT REGIONAL AWARDS 2009

### ULSTER BEST RESTAURANT AWARD 2009



#### MacNean House and Restaurant | Winner

There's a long waiting list to get a table at MacNean's and there's a reason why – Neven Maguire's restaurant has not just put Cavan on the culinary map it is a shining national star too. Rumour has it that Michelin Guide inspectors were recently complaining that they couldn't get a table and while others are tightening their belts MacNean House continues to grow in stature as the premier destination restaurant in Ireland.

MacNean House and Restaurant, Blacklion, Co Cavan, Tel: +353 (0)71 985 3022  
[www.macneanrestaurant.com](http://www.macneanrestaurant.com)

#### Deanes | Highly Commended

Executive chef Derek Creagh delivers inspirational food that allows the essence of the ingredients to shine. As pioneers of modern food in Ulster who always working to the highest standards their continued success is ensured.

Deanes, 36-40 Howard Street, Belfast, Co Down  
Tel: +44 (0)28 9033 1134 | [www.michaeldeane.co.uk](http://www.michaeldeane.co.uk)

#### Balloo House | Commended

Danny Millar's star continues to rise through Michelin-starred Shanks restaurant, the Narrows in Portaferry and Cayenne and finally to Balloo House. He creates a modern interpretation of classic European cooking using the finest, locally sourced ingredients.

Balloo House, 1 Comber Road, Killinchy, Newtownard, Co Down  
Tel: +44 (0)28 9754 1210 | [www.balloomhouse.com](http://www.balloomhouse.com)

### MUNSTER BEST RESTAURANT AWARD 2009



#### The Tannery | Winner

The Tannery is located in an old leather warehouse with a thoroughly modern edge to the first-floor dining area filled with natural light and pale woods. Head chef David Hurley and his team are on view and although the food may be inspired by international themes and Mediterranean cuisines the menu celebrates Irish produce, mostly from the locality. Chef-proprietor Paul Flynn has now also included an impressive new cookery school to this destination-must for foodies.

The Tannery, 10 Quay Street, Dungarvan, Co Waterford, Tel: +353 (0)58 45420  
[www.tannery.ie](http://www.tannery.ie)

#### Fishy Fishy | Highly Commended

The well loved and critically-acclaimed fish restaurant in Kinsale headed up by Martin and Marie Shanahan was our Best Munster Restaurant 2008. They are rightly renowned for an impressively wide variety of fresh fish – a veritable celebration of our Irish culinary coastal heritage.

Fishy Fishy, Guardwell, Kinsale, Co Cork, Tel: +353 (0)21 470 0415  
[www.fishyfishy.ie](http://www.fishyfishy.ie)

#### Gregan's Castle | Commended

With a strong track record for showcasing local produce and an exceptional Finnish-born chef, Mickael Viljanen, the gourmet bar has been raised in Munster. Mickael's creative skills combine with an off-the-wall approach to make this one of the best hotel restaurants in the land.

Gregan's Castle, Ballyvaughan, Co Clare, Tel: +353 (0)65 707 7111  
[www.gregans.ie](http://www.gregans.ie)

*Penfolds*

Penfolds Best Restaurant Regional Awards



Awards

## LEINSTER BEST RESTAURANT AWARD 2009 (EXCLUDING DUBLIN CITY)



### Campagne | Winner

Having already been Commended in the national Best Chef Award this award should sit nicely with Campagne's growing popularity and Garret Byrnes's rising star. The ambience and staff are as polished and assured as the cooking, the decor is sublimely understated but with a patina of luxuriance. The menu already as foodies flocking from far beyond Leinster.

**Campagne**, The Arches, 5 Gashehouse Lane, Kilkenny, Co Kilkenny  
Tel: +353 (0)56 777 2858 | [www.campagne.ie](http://www.campagne.ie)

### Dunbrody House | Highly Commended

The twenty acres of parkland that surround the gracious Georgian manor run by Kevin and Catherine Dundon along with head chef Neil McEvoy, formerly of L'Ecrivain, are a rich source of inspiration for the cuisine which blends modern and classic canons to great effect.

**Dunbrody Country House Hotel**, Arthurstown, Co Wexford  
Tel: +353 (0)51 389 600 | [www.dunbrodyhouse.com](http://www.dunbrodyhouse.com)

### Aldridge Lodge | Commended

Perhaps the tranquil views from the conservatory of Billy Whitty's stone fronted lodge inspires him. The locality can certainly be found in the menu which is rooted in local and home-grown ingredients in an uncomplicated style that has real style.

**Aldridge Lodge**, New Ross, Co Wexford; Tel: +353 (0)51 389116  
[www.aldridelodge.com](http://www.aldridelodge.com)

## CONNAUGHT BEST RESTAURANT AWARD 2009



### The Pier Restaurant | Winner

Chef Gavin O'Rourke has created a menu that showcases modern Irish cuisine through seasonal, local and artisan produce. Dave Bregere offers attentive front-of-house service with real warmth, and all of this is set within the stunning location of this estuary town's original Ice House. A speciality here is the Wild & Organic Gourmet Menu with matching wines from across the globe. A member of The Blue Book it's no wonder they also featured on The Condé Nast Hot List for 2008.

**The Pier Restaurant**, The Ice House Hotel and Spa, The Quay, Ballina, Co Mayo  
Tel: +353 (0)96 23500 | [www.icehousehotel.ie](http://www.icehousehotel.ie)

### Inis Meáin Restaurant and Suites | Highly Commended

Run by chef Ruairi de Blacam – a native of the island – and his Cork-born wife Marie-Thérèse, the simple cuisine is a celebration of island caught fish and island-grown produce such as potatoes fertilised with seaweed. Celtic cuisine at its most authentic. See page 70 for a full review.

**Inis Meáin Restaurant & Suites**, Inis Meáin, Aran Islands, Co Galway  
Tel: +353 (0)86 826 6026

### Oscar's Bistro | Commended

Chef Michael O'Meara – one of Galway's most innovative chefs and an active Euro-toques member – has created a menu with eclectic cooking influences from Asia and Europe. The buzzy dining room is hung with Michael's striking food photography, and fronted by his charming wife Sinead and a family-like team.

**Oscar's Restaurant**, Dominick Street, Galway, Co Galway  
Tel: +353 (0)91 582 180 | [www.oscarsbistro.ie](http://www.oscarsbistro.ie)

## DUBLIN BEST RESTAURANT AWARD 2009



### Pearl Brasserie | Winner

Owned by Kirsten Batt and Sebastien Masi (who is also the head chef), Sebastien's menus aim to take you on a culinary journey around France with a contemporary touch. Leaning toward fish and seafood, cooked with precision and quality ingredients, there is a wide choice of accomplished creations on the menu including vegetarian options with real panache. Combined with the clever renovations (they are also a recipient of this year's Style Award), attentive and convivial staff and a wine list that offers much by the glass Pearl Brasserie's focus has always been firmly set on their customer's needs.

**Pearl Brasserie**, 20 Merrion Street Upper, Dublin 2; Tel: +353 (0)1 661 3572

### Dax | Highly Commended

Fronted by charming proprietor Olivier Meissonave and with chef Conor Dempsey heading the confident kitchen, Dax combines an impressive French wine list with a menu that celebrates regional Gallic cuisine. Knowledgeable and passionate staff makes for the final stylish flourish.

**Dax Restaurant**, 23 Pembroke Street Upper, Dublin 2  
Tel: +353 (0)1 676 1494 | [www.dax.ie](http://www.dax.ie)

### Chapter One | Commended

Chapter One's canon of classically based, French-influenced food with an Irish legitimacy from locally grown, organic and artisan produce deservedly gathers prizes upon prizes as do the inimitable front of house team. An unmissable dining experience.

**Chapter One**, 18/19 Parnell Square, Dublin 1; Tel: +353 (0)1 873 2266  
[www.chapteronerestaurant.com](http://www.chapteronerestaurant.com)

Awards



Veuve Clicquot Best Chef Regional Nominations



## BEST CHEF REGIONAL AWARDS 2009

### ULSTER BEST CHEF AWARD 2009



**Neven Maguire** | Winner

For a man with such boyish looks, Neven Maguire has fit an impressive amount of achievements into the last couple of years, not least being named Chief of the Year 2008. But not even a marriage, a massive refurbishment and a cookery book (based on his honeymoon travels) can shift his focus from the restaurant this local boy inherited from his restaurateur parents. From a Prestige menu that is the last word in talent and local sourcing to a Sunday lunch that ensures all budgets can celebrate, Neven's accomplished cuisine guarantee that his place in the annals of Irish culinary history is ensured.

**MacNeen Heuse and Restaurant**, Blacklion, Co Cavan; Tel: +353 (0)71 985 3022  
[www.macneenrestaurant.com](http://www.macneenrestaurant.com)

**Noel McMeel** | Highly Commended

Noel McMeel brings his considerable reputation (built up over his long stint at Castle Leslie) to the newly built Lough Erne Golf Resort, where his Catalina dining room has already attracted accolades from foodies far and wide. His regular themed tasting-menu dinners in particular showcase the local producers that Noel McMeel has always consistently championed.

**Catalina Restaurant**, Lough Erne Golf Resort, Enniskillen, Co Fermanagh  
Tel: +44 (0)28 6432 3200 | [www.loughernegolfresort.com](http://www.loughernegolfresort.com)

**Danny Millar** | Commended

Danny Millar's star continues to rise following his journey from Michelin-starred Shanks restaurant, through the kitchen of Cayenne and The Narrows in Portaferry and finally to Balloo House. His is a modern interpretation of classic European cooking using the finest local ingredients.

**Balloo House**, 1 Comber Road, Killinchy, Newtownards, Co Down  
Tel: +44 (0)28 9754 1210 | [www.balloohouse.com](http://www.balloohouse.com)

### MUNSTER BEST CHEF AWARD 2009



**Paul Flynn** | Winner

It is no surprise to find chef Paul Flynn at the top of his game in Munster as he has gathered many accolades in his time including Highly Commended Munster Best Restaurant 2007 and Highly Commended Munster Best Chef 2007. Following some successful forays beyond Dungarvan, Paul returns to The Tannery which now boasts an impressive new cookery school and where he continues to build on an already glowing reputation.

**The Tannery**, 10 Quay Street, Dungarvan, Co Waterford; Tel: +353 (0)58 45420  
[www.tannery.ie](http://www.tannery.ie)

**Mickael Vilajeu** | Highly Commended

The exceptional Finnish-born chef Mickael Viljanen has in a very short time enamoured himself with both local diners and touring gourmards, thanks to an exciting style that revels in the celebration of local produce. Currently one of Ireland's hottest gourmet destinations.

**Gregans Castle**, Ballyvaughan, Co Clare; Tel: +353 (0)65 707 7111  
[www.gregans.ie](http://www.gregans.ie)

**Martin Shanahan** | Commended

Martin Shanahan continues to hold his own as a leading force in promoting the Irish fish culture through his use of an astonishing variety of fresh fish and a simple style that is confident enough to allow quality ingredients the room to shine.

**Fishy Fishy**, Guardwell, Kinsale, Co Cork; Tel: +353 (0)21 470 0415  
[www.fishyfishy.ie](http://www.fishyfishy.ie)



Veuve Clicquot Best Chef Regional Nominations



Awards

## LEINSTER BEST CHEF AWARD 2009 (EXCLUDING DUBLIN CITY)



**Garrett Byrne** | Winner

Former winner of Chef of the Year in 2006 while head chef of Chapter One, Garrett Byrne moved back to his native Kilkenny in September 2008. He established Campagne which has become an instant success with foodies who making regular journeys from across the country to enjoy his ambitious, classic French cuisine which is refreshingly accessible. Having already been Commended in the national Best Chef Award this award should sit nicely with their growing popularity.

**Campagne**, The Arches, 5 Gashouse Lane, Kilkenny, Co Kilkenny  
Tel: +353 1036 777 2858 | [www.campagne.ie](http://www.campagne.ie)

**Billy Whitty** | Highly Commended

Billy Whitty is no stranger to awards. Aldridge Lodge won Best Leinster Restaurant in 2008 – the same year it received a Michelin Bib Gourmand. His consistently good reputation flows from a commitment to excellence and to the local produce that much of his family is involved in producing.

**Aldridge Lodge**, Duncannon, New Ross, Co Wexford  
Tel: +353 1051 389 116 | [www.aldridelodge.com](http://www.aldridelodge.com)

**Henry Stone** | Commended

Henry Stone's seasonal menus read simply but this belies the talent that controls this accomplished kitchen, one that has been recognised with a recent Michelin Bib Gourmand, as well as being Commended for Best Leinster Restaurant 2007 and for Good Cooking 2008.

**Sha-Roe Bistr**, Main Street, Clonegal, Co Carlow  
Tel: +353 1033 937 5636

## CONNAUGHT BEST CHEF AWARD 2009



**Seamus Commons** | Winner

Seamus Commons' relocation from F'eorvain to Mayo (initially as head chef at the Nephin Restaurant in the Park Inn Hotel, Mulranny) did not deter his loyal following. His most recent move sees him heading up the kitchen at La Fougère where he has introduced all sorts of innovative extras, from home-smoked chicken and salmon and to gourmet vegetarian weekends. His tasting dishes around the one ingredient celebrate and promote native traditions in a new but uncontrived style.

**La Fougère**, Knockranny House Hotel, Westport, Co Mayo | Tel: +353 1038 28608  
[www.khh.ie](http://www.khh.ie)

**Wade Murphy** | Highly Commended

Wade Murphy's talent continues to grow as his now famed Salt restaurant draws discerning diners to this beautifully located and quirky hotel. The judges commended in particular his innovative, imaginative and enthusiastic use of the best of local produce.

**Lislaghrey Lodge**, Salt Restaurant, The Quay, Cong, Co Mayo,  
Tel: +353 1034 9545 480 | [www.lislaghrey.ie](http://www.lislaghrey.ie)

**Stefan Matz** | Commended

Executive head chef since 2003, Stefan Matz oversees the cooking for each of the three impressive restaurants here including The Connaught Room, The George V Room and Cullen's Cottage. A finely tuned chef who can turn his hand to every domain.

**Stefan Matz**, Ashford Castle, Cong, Co Mayo  
Tel: +353 1034 954 6093 | [www.ashford.ie](http://www.ashford.ie)

## DUBLIN BEST CHEF AWARD 2009



**Sunil Ghai** | Winner

Sunil Ghai does not merely represent the epitome of haute Hiberno-Indian cuisine – he invented it. As executive chef of Ashesh Dewan's Jaipur group of restaurants, his innovative style of forward-thinking Indian cooking has found itself many fans over the years, but the jewel in the crown of this popular chain is the recently opened Ananda Restaurant. Here, Sunil matches an extraordinary depth of knowledge of his continent's diverse culinary traditions with an appreciation of the best of Irish produce.

**Ananda Restaurant**, Sandylford Road, Dundrum Town Centre, Dundrum, Dublin 14  
Tel: +353 1011 296 8099 | [www.anandarestaurant.ie](http://www.anandarestaurant.ie)

**Sebastien Masi** | Highly Commended

Sebastien Masi has long been a foodie favourite, as much for his understated style as for his smart French cuisine without a hint of Gallic aloofness. This is the second year that Masi has featured as one of Dublin's top three chefs, having been commended for this award in 2008.

**Pearl Brasserie**, 20 Merrion Street Upper, Dublin 2  
Tel: +353 1011 661 3572 [www.pearl-brasserie.com](http://www.pearl-brasserie.com)

**Ross Lewis** | Commended

Ross Lewis spends nearly as much time gathering awards (such as this year's Restaurant of the Year Award 2009) as he does talking to his suppliers who he values so much. This commitment shines through in his classic menu which has assured his place as one of Ireland's favourite chefs.

**Chapter One**, 18/19 Parnell Square, Dublin 1; Tel: +353 1011 873 2266  
[www.chapteronerestaurant.com](http://www.chapteronerestaurant.com)

Awards



Hennessy National Awards



## NATIONAL AWARDS 2009

### BEST ARTISAN SUPPLIER 2009



#### Murphy's Ice Cream | Winner

Sean and Kieran Murphy's desire to create 'the best ice cream in the world' has been a benchmark in the creation of both a quality product and engagement in the local community. They use milk from the endangered Kerry cow as the breed is famed for its thick, creamy milk (but with low volumes), which they combine with an astonishing array of top-notch ingredients to produce their singular ice creams.

**Murphy's Ice Cream**, Strand Street, Dingle, Co Kerry (and various outlets nationwide)  
Tel: +353 (0) 66 915 2644 | [www.murphysicecream.ie](http://www.murphysicecream.ie)

#### Blazing Salads Bakery | Highly Commended

Founded in 1982 Blazing Salads Food Company have long blazed their own trail in innovative wholefoods. In 2004 they launched a certified organic bakery which now supplies their hand-made breads to discerning food shops and to their own Drury Street flagship store. There are no artificial flour improvers or any other enhancers here – only the finest ingredients right down to the natural sea salt.

**Blazing Salads Bakery**, Unit 29, Buttery Business Park, Kilmare Road, Artane, Dublin 5; Tel: +353 (0) 1 877 5679 | [www.blazingsalads.com](http://www.blazingsalads.com)

#### Gubbeen Smoke House | Commended

Fingal Ferguson's dry-cured smoked meats are made by weaving tradition and modernity. They use only quality ingredients including pigs fed on the by-product whey of his mother Giana Ferguson's farmhouse cheeses. The end results are flavoured with organic herbs grown by his sister sister Clovisse's smoked in the kiln with felled sweet hardwoods to create their distinctive Gubbeen smokiness.

**Gubbeen Smoke House**, Coast Road, Schull, Co Cork  
Tel: +353 (0) 28 27824 | [www.gubbeen.com](http://www.gubbeen.com)

### BEST SOMMELIER 2009



#### Ian Brosnan, Chapter One | Winner

Ian Brosnan sets the standard for sommeliers in Ireland not just for his profound knowledge of his subject but his deft hand at delivering this knowledge to customers. Ian was highly commended for Best Sommelier Award in 2008 and won Les Routiers Wine Person of the Year Award 2006. Always perfectly pitched to whoever he finds himself affably advising he is as subtly sensitive to diners' budgets as he is to the craft of matching food and wine.

**Chapter One**, 18/19 Parnell Square, Dublin 1; Tel: +353 (0) 1 873 2266  
[www.chapteronerestaurant.com](http://www.chapteronerestaurant.com)

### BEST WINE EXPERIENCE 2009



#### The Wine Cellar, Fallon & Byrne | Winner

Down in the Wine Cellar, managed by David Gallagher, you'll find over fifty different wines by the glass, many very reasonably priced and every Monday there's just €8 corkage on the take-out price for any of the wines on their shelves which are groaning with delights from across the globe. Enthusiastic staff make the experience all the more enjoyable and interesting too as they encourage adventure.

**The Wine Cellar**, Fallon & Byrne, 3 Exchequer St, Dublin 2; Tel: +353 (0) 1 472 1000  
[www.fallonandbyrne.net](http://www.fallonandbyrne.net)

### GOOD COOKING AWARD 2009



#### Aldridge Lodge, Billy Whitty | Winner

Billy Whitty's reputation as an accomplished chef has not interfered with his desire to deliver local, organic and home-grown ingredients with a focus on value for money. You'll find a celebration of Irish favourites such as his tasting plate of Irish pork with twice cooked crispy pork belly, roast pork fillet and pork, apple and walnut puff pastry pie. Excellence and consistency are the byword here.

**Aldridge Lodge**, Duncannon, New Ross, Co Wexford; Tel: +353 (0) 51 389116  
[www.aldridelodge.com](http://www.aldridelodge.com)



Hennessy National Awards



Awards

GOOD COOKING AWARD 2009 (CONTINUED)

**La Dolce Vita** | Highly Commended

**R**oberto Foni's authentic Italian daytime restaurant is a favourite for foodies in Ireland's sunny South East seeking authenticity and casual style. Home made breads and traditional pasta dishes pair with more ambitious dishes on a flexible menu that offers plenty of wine by the glass.

**La Dolce Vita**, 6/7 Trimmers Lane, Wexford, Co Wexford  
Tel: +353 (0)53 917 0806

**The House** | Commended

**I**an Connolly has a real talent for rendering quality Irish artisan produce into hearty, moreish dishes at affordable prices without compromising on style. His menu may feel homely but are in fact the work of an accomplished and restrained talent, served up by a welcoming team.

**The House**, 4 Main Street Howth Co Dublin; Tel: +353 (0)1 839 6388  
www.thehouse-howth.ie

BEST ETHNIC CUISINE AWARD 2009



**China Sichuan** | Winner

**F**or over twenty years China Sichuan has been the benchmark in fine Chinese cuisine. The recent move to Sandyford – with Kevin Hui at the helm alongside head chef Lok Chan Ping has seen this restaurant gain even more foodie fans. No surprise really, as fellow diners usually include diplomats from the Chinese Embassy hankering after authentic cuisine. The newly refined menu is matched by a superb wine list written by Tim Sacklin. For authentic Sichuan cooking you need travel no further.

**China Sichuan**, The Forum, Sandyford, Dublin 18; Tel: +353 (0)1 293 5100 | www.china-sichuan.ie

**Kimchi, The Hop House** | Highly Commended

**F**rom great Korean sushi to more traditional dishes as well as an extensive sake list or indeed the flashing pitchers of beer this is more than simply cheap-eats, this is authentic ethnic food at real value prices.

**Kimchi, The Hop House**, 160 Parnell Street, Dublin 1  
Ph: +353 (0)1 872 8536 | www.hophouse.ie

**Kin Khao** | Commended

**U**nusual Thai dishes not often seen on menus in Ireland have made this quite the hot spot for lovers of ethnic cuisine. Combined with specialities from the head chef's home province near the Laos-Thai border this isn't just great a stopping off point for cross country journeys but a destination in itself.

**Kin Khao**, Abbey Lane, Athlone, Co Westmeath  
Tel: + 353 (0)90 649 8805 | www.kinkhaothai.ie

BEST SERVICE AWARD 2009



**Deanes** | Winner

**I**t takes real talent to deliver Michelin standard service without the whiff of elitism that can often accompany the coveted stars but Deanes have been at it for well over the thirteen years they have held this award. Informed, friendly and pitched to engage at whatever level the customer desires, service here is excellence personified.

**Deanes**, 36-40 Howard Street, Belfast; Tel: + 44 (0)281 9023 1134 | www.michaeldeane.co.uk

**Park Hotel Kenmare** | Highly Commended

**T**he very quintessence of relaxed yet professional Irish hospitality Francis and John Brennan have honed a service culture to the highest standards at the Park Hotel. That they have done so while maintaining an unmistakable sense of Irishness is the real achievement.

**The Park Hotel, Kenmare**, Co. Kerry; Tel: +353 (0)66 41200  
www.parkkenmare.com

**Seasons Restaurant, Four Seasons Hotel** | Commended

**T**he technically exact service from this international hotel is infused with warm, personable service that always takes that extra step to deliver beyond expectations.

**Seasons Restaurant, Four Seasons Hotel**, Simonscourt Road  
Dublin 4; Tel: +353 (0)1 665 4000 | www.fourseasons.com

GOOD VALUE AWARD 2009



**Alexis Bar & Grill** | Winner

**B**rothers Alan and Patrick O'Reilly's neighbourhood restaurant in Dun Laoghaire has played an important role in raising the culinary game in this seaside town, as well as showing the rest of us just how quality and value can go hand in hand. Alan is the head chef and he places a strong emphasis on bistro favourites with his daily changing menu that uses quality, local, seasonal ingredients at superb prices. Alexis was F&W's Best Leinster Restaurant 2008 and since then their fan base has continued to grow.

**Alexis Bar & Grill**, 17-18 Patrick Street, Dun Laoghaire, Co Dublin; Tel: +353 (0)1 280 8872 | www.alexis.ie

**Nash 19** | Highly Commended

**H**ead chef Pamela Kelly is committed to using Irish ingredients, especially from the local market, in a menu that includes 'Nash 2 Go' with frozen dishes, oils, sauces, house preserves, chutney's and breads to take away. Good value and imagination are the standard here.

**Nash 19**, 19 Princes St, Cork; Tel: +353 (0)21 427 0880 | www.nash19.com

**One Pico** | Commended

**C**hef and owner Eamonn O'Reilly is credited as the first classical French fine-dining restaurant to reach out to a new clientele when the corporate expense accounts dried up, with a three-course lunch for €39.95.

**One Pico**, 5-6 Molesworth Place, Schoolhouse Lane, Dublin 2  
Tel: +353 (0)1 671 9262 | www.onepico.com