

Total class

The dishes offered at Pho@Fairfield are a cut above and were a big reason behind the restaurant being recognised at the recent 2013 Savour Australia Restaurant And Catering Awards for Excellence.







Restaurant named the best in Sydney

AIRFIELD RSL Club's Pho@Fairfield has taken out one of the big nods in this year's Savour Australia Restaurant And Catering Awards for Excellence.

Up against a strong field, it was declared the Best Vietnamese Restaurant in the Sydney Metro area.

Judging was based on the quality of service and authenticity, as well as the flavour and presentation of the food.

The Pho@Fairfield team is committed to serving the best of traditional Vietnamese cuisine in a relaxed, sophisticated atmosphere.

Pho's success now positions Fairfield RSL as one of Sydney's premier dining locales and celebrates

the food and culture of the local Vietnamese community.

Also vying for the title was Surry Hills' Red Lantern, founded by celebrity chef and western Sydney local Luke Nguyen, who also contributed to Pho@Fairfield's success.

He and his father, Lap, used their extensive experience of making and appreciating pho to consult and train the chefs in the national noodle dish when the restaurant opened its doors in 2003.

The results were a light, clean pho, using 17 different herbs and spices - many of which are picked fresh from the venue's rooftop herb garden.

Pho@Fairfield's a la carte menu was developed by

Vietnamese-born chef Nhut Huynh, and is geared towards a sense of home and tradition.

From crispy-fried whole snapper with a tamarind and coriander glaze to creamy pandan ice cream, every dish presents a careful balance of distinct flavours and textures.

Adding to Fairfield RSL's dining success was a win to it's in-house Italian restaurant La Tratt.

It was awarded Best Restaurant in a Club for the seventh time in nine years.

La Tratt has also been listed in the Sydney Morning Herald Good Food Guide for the last six years.

Details: fairfieldrsl.com.au.