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The business of life & living

PORTFOLIO.

ISSUE 118

THE BOOKER PRIZE
How much does it boost sales?

STEVE WOZNIAK
The real hero of the Steve Jobs biopic

FUTURE SMART CITIES
Why the people need to decide

GOING UNDERGROUND
How London is reclaiming The Tube



KEVIN SYSTROM
The man who turned Instagram into a $35 billion company

Top table

French technique, Japanese style, Nordic influence



SEPIA, SYDNEY

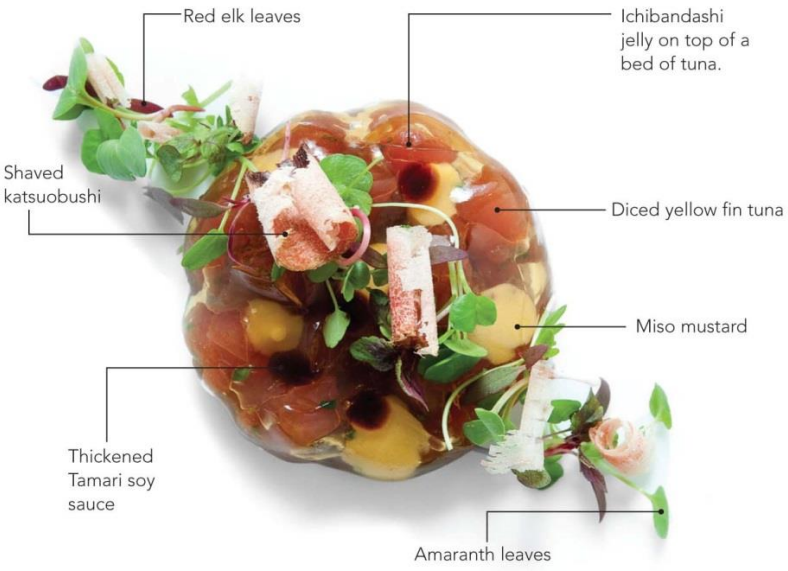
201 Sussex St.
Sydney 2,000

sepiarestaurant.com.au

SYD

Martin Benn is currently the chef wowing Australia, despite being a 'Pom'. Born in Hastings, England, he started at the Oak Room in London learning French gastronomy under Michel Lorrain. He then worked under the tutelage of Marco Pierre White at the famed Criterion Restaurant before moving to Australia in 1996. There he spent time at Tetsuya's, learning the fundamentals of Japanese cuisine from Tetsuya Wakuda and became head chef there at just 25 years old. He opened Sepia in 2009, and his menu is now the product of his time spent learning from some of the best. Right now, Sepia is as 2015 as food gets and stands tall as one of the great restaurants for modern dining in Australia, or frankly anywhere.

1 TUNA WITH KATSUOBUSHI





2

BONITO SASHIMI

A brilliantly simple and artfully present seared bonito (which has become a great alternative to tuna) with jamon and lemon myrtle jelly and a light topping of pickled red radish. A balance of Japanese food and French presentation.



3

ALPINE STRAWBERRY MERINGUE

Strawberry meringue sticks, placed on a mangosteen and Champagne chiboust base and presented with Alpine strawberries and dusted sherbet powder.

CHEF'S RECOMMENDATION | MARTIN BENN'S PICK OF THREE RESTAURANTS TO TRY

1. **Le Bernardin** (New York) "Quintessential New York fine dining at its best."
2. **Chef's Table at Brooklyn Fare** (New York) "Brilliant and unique, a compelling dining experience."
3. **Den** (Tokyo) "Whimsical and totally Japanese delicious cuisine by Chef Zaiyu Hasegawa."