



## Mollies scoops inaugural award

In the recently announced 2008 Auckland Metro Restaurant of the Year awards, finalist Mollies was in such a world of its own that the judges gave it a newly-created award. The “Best Night Out” award attests that the food, music and elegant atmosphere at the boutique yet welcoming hotel all combine to make much more than a meal; it is truly a night out!

Metro Epicure Editor, Simon Wilson, says the award was created to recognise something really special. “It is for giving more than a food experience; it’s about entertainment, food and atmosphere.”

Last year, in a special mention in the awards formal dining category, the judges described Mollies as “unashamedly romantic”. Owner Frances Wilson says the latest accolade is a reinforcement of the dream of the Mollies’ team, and the direction in which it is evolving.

“While formal dining relates perfectly to the dramatic setting and our attention to detail and quality, the ‘best night out’ award is a wonderful accolade by the Metro judges who understood that we are more than a restaurant. Opera is our love, and we hope our musical soirees set the stage for an evening of pampering. The award encompasses the achievements of the kitchen and the service team.”

Mollies’ kitchen is led by a young Christchurch chef who is quietly making an impression in the competitive Auckland marketplace. Alastair Wilson came to Mollies from the respected George Hotel in Christchurch, another member of Small Luxury Hotels of the World. His menus, especially the degustation menu, demonstrate a desire for innovation that works in no small measure because of an understanding of classical cuisine.

“If you’re good at the classical repertoire, you can be great at twisting things to give the dish unexpected high notes,” says Alastair. “I also make sure I personally select the very best ingredients, such as wet fish that we prepare from scratch, ensuring absolute freshness.”





Recently appointed food and beverage manager, Henry Glucina, leads a full, professional front-of-house team with an eye for both style and substance. “We’re especially pleased with the winter menu and the wonderful wines we’ve matched by the glass especially for our local Auckland audience,” he says. “There will be some vintages and flavour combinations that few have experienced before.”

In both cuisine and concept, Mollies brings drama and harmony to the same stage, says Frances Wilson. “To receive this unique award is a real acknowledgement that our dream of creating an entire experience is being realised. What we do for our diners at Mollies is in a realm of its own. Aucklanders can come here any night of the week and it is our aim that they too will have the “best night out”.

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**EDITORIAL NOTES:**

Mollies offers dinner nightly by reservation, spotlighting fresh, local ingredients in a degustation or “tasting” menu. Images of Henry Glucina and Alistair Wilson are available electronically on request, or check the media section at [www.mollies.co.nz](http://www.mollies.co.nz) to enrol for access to the SLH/Leonardo image database.

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