



Press Release – 54 on Bath – 14/12/2017

### **Fresh New 'Green' Menu at Level Four**

Summer has heralded in a delicious new menu at Tsogo Sun's Level Four (<https://www.tsogosun.com/level-four>) at 54 on Bath in Rosebank, reflecting the festive spirit of the season and the strong sustainability ethos of the restaurant.

As has become tradition at Level Four, when developing a new menu, emphasis is on food provenance – and the restaurant strives to source products locally to reduce the carbon footprint, Jersey beef from a highly ethical supplier who knows the practices and processes of the farms he sources from, fish from the green list, and other locally-produced speciality ingredients. Also traditional for Level Four is to give credit on the menus to the individual chefs who have created the dishes.

The new starter menu includes Buffalo Ridge mozzarella sourced from a water buffalo dairy farm in the Western Cape; Green-listed yellowfin tuna tartare; Level Four's signature dish, Lobster bisque; Beef fillet carpaccio; a festive season special with contemporary flair, Ham hock terrine with crackling; Prosciutto di Parma; and for vegetarians, Chilled homemade yoghurt and almond soup.

The main course menu includes Dry-aged Jersey beef rib on the bone, with sautéed potatoes, baby vegetables, béarnaise & peppercorn sauce – to share; Pork belly, pulled, loin, smoked, chop, from free foraging pigs from the Soil Master farm in Bela Bela; Grilled green-listed yellowfin tuna, olives, capers, artichoke, and squid; Fine herb & sweet corn risotto; in the spirit of Africa – Venison loin, chick pea, madumbi, morogo, and white corn salsa; Sustainable line fish with homemade gnocchi; Homemade ricotta & tomato ravioli with basil foam; 250g Jersey beef fillet, pink pepper corn, red pepper puree, warm bulgur wheat salsa; and 300g Jersey beef rib eye.

The dessert menu exudes festive indulgence with chocolatey specials and glorious summer fruit dishes. Coffee & mint panna cotta and chocolate sorbet; Chocolate mousse, basil, blueberry, and milk sorbet; Passion fruit parfait, raspberry meringue, and caramel; Crème brulee with summer berry compote; Mango cheese cake, salsa, coconut gel, and mango sorbet; and a South African cheese selection, homemade crackers and preservatives.

The new menu will run through until March 2018.

**tsogosun.com**



Press Release – 54 on Bath – 14/12/2017

Foxon spent 12 years in London restaurants, which included a stint with the BBC's MasterChef TV programme, and learned the tremendous value to the environment of sourcing locally, without sacrificing quality. He is investing time in training his staff in the art of sustainable cooking as well as in adding a touch of flair and excellent flavour to every dish.

Foxon says, "My Level Four kitchen brigade and I spend about six weeks creating a new menu, sourcing ideas from all staff, assessing them, trialling and tasting them again and again, and then plating and photographing them to make sure they are up to our exceptionally high standards. It's very hard work, but offers great scope for creativity – and the process is enjoyed by all. Our ultimate aim is to have a menu that pleases the discerning palates that frequent Level Four, responsibly."

54 on Bath is also the home to one of an exclusive few Perrier-Jouet enchanted spaces (<https://www.tsogosun.com/54-on-bath/restaurants-bars>), having recently launched the Perrier-Jouet Champagne Garden, which affords Level 4 diners the opportunity to enjoy the indulgent experience of this premium champagne. For more information on Level Four, visit [www.tsogosun.com/level-four](http://www.tsogosun.com/level-four).

Tsogo Sun has a portfolio of over 100 hotels and 14 casino and entertainment destinations throughout South Africa, Africa and the Seychelles. For more details, visit <https://www.tsogosun.com>, follow on Twitter @TsogoSun or like on Facebook /TsogoSun.

**tsogosun.com**