



## OUR CHEFS – OUR FOOD

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 TSOGO SUN

# THE GREAT ESCAPE

More so than ever before, we at Tsogo Sun, are committed to offering our guests... a truly exceptional experience. This commitment extends to both the food as well as the beverage that we serve at any of our restaurants and bars. Tsogo Sun's portfolio proudly encompasses 14 casino and entertainment destinations and over 90 hotels in South Africa, Africa, the Seychelles and Abu Dhabi.

Take a seat at our table as we showcase the culinary talents of the executive chefs from nine of our finest restaurants.

## HOTELS

MAIA

LUXURY RESORT & SPA | MAHÉ | SEYCHELLES

BEVERLY HILLS

PALAZZO

SANDTON SUN

SUNCOAST  
TOWERS

54  
ON BATH

Southern Sun  
HOTELS

Southern Sun  
RESORTS

Garden  
Court

SUN  
SQUARE

stayeasy

SUN1

Gold Reef City  
THEME PARK HOTEL

the  
Caledon  
HOTEL

RIVERSIDE SUN

Paradise Sun  
proslin seychelles

SANDTON  
CONVENTION CENTRE

Internationally Managed Brands

INTERCONTINENTAL®  
JOHANNESBURG SANDTON TOWERS

INTERCONTINENTAL®  
JOHANNESBURG O.R. TAMBO AIRPORT

## CASINOS

MONTECASINO

SUNCOAST

Gold Reef City

SILVERSTAR

HEMINGWAYS

BLACK ROCK

GARDEN ROUTE

EMNOTWENI

GOLDEN HORSE

MOKONOS

THE  
RIDGE

the  
Caledon

GOLDFIELDS



### GREGORY GAUTIER – Southern Sun Hyde Park Sandton

Gregory Gautier is passionate about regional cooking which glorifies seasonal ingredients without pretention. Gregory's culinary journey has taken him from the Cape coast to London and the African bush; and most recently to the vibrant city of Johannesburg.

He spent a year working under Clinton Drake, who had just completed a tenure as the sous chef at the Mount Nelson at the time. Gregory then spread his wings and flew off to spend two years working in London at some prominent restaurants including the Wolsely, under Chris Galvin who used to be head chef at the Ivy; Le Gavroche under Michel Roux and finally in the English Cotswolds at Michelin-starred gastro pub the Swan, under Bob Parkinson.

Armed with the valuable experience he gained in the UK, he became head chef at the Relais & Chateaux recognised, Kurland Boutique Hotel. The call of the African bush encouraged Gregory to move to Zimbabwe to work at the Leopard Rock Hotel where he oversaw the F&B renovation over a period of three years.

Three years ago Gregory joined the Tsogo Sun Group as Executive Chef at InterContinental Sandton. In February 2016 he moved across to Southern Sun Hyde Park where he is relishing the vibrant patrons.



Luce restaurant at Southern Sun Hyde Park Sandton offers a taste of the finest authentic Italian food. Fresh and seasonal produce, meats and homemade pasta will dazzle and delight diners. In addition to this stylish venue, guests at the hotel can also enjoy a selection of additional dining choices that are open morning to night to meet their requirements. Spectacular views extending all the way to Fourways provide a breath-taking backdrop for sundowners and cocktails on the intimate deck.

To book contact: 011 341 8080  
#Luce

### GARTH SHNIER – executive chef of Sandton Sun, InterContinental Johannesburg Sandton Towers and Sandton Convention Centre



After graduating from the Southern Sun in-house training programme, Garth Shnier went on to work at most of the luxury units in the group, before spending time abroad. On his return, he headed up the Grill Room at the Mount Nelson Hotel, before joining the Michelangelo Hotel and then the Western

Cape Hotel & Spa in Kleinmond as executive chef. He's had extensive experience in developing restaurant concepts, designing kitchens and opening restaurants.

In 2005, Garth took the entrepreneurial route, opening a culinary consultancy called Professional Culinary Projects, consulting to leading companies, restaurant groups, lodges, and other organisations.

Garth was a member of South Africa's National Culinary Team for 17 years and has represented South Africa in nine international individual and team competitions, bringing home two gold and several silver medals. He also competed in the world-famous Bocuse d'Or in 1995 and managed the entry into the 2007 Bocuse d'Or.

He is former international competitions director of the SA Chefs Association and former manager of Team South Africa. Under Garth's management, Team South Africa 2008 brought home a gold medal in the hot kitchen and two silvers and a bronze in the cold table.

Garth is an accredited judge of the World Association of Chefs Societies (WACS), and represents South Africa on the International Culinary Committee of WACS.



The San restaurant at Sandton Sun is a grand café-style eatery that offers guests à la carte breakfast, lunch and dinner, along with seasonal and local produce preference. The flexi dining and private room offer guests a variety of dining options, from small groups to exclusive dinners. Extending the restaurant into the outdoors, San's deck boasts fire pits, live entertainment, relaxed seating and dining under the stars.

To book contact: 011 780 5000  
#SanDeck







### JADE SULLAPHEN - executive chef of Punchinello's

Jade Sullaphen has proved that 20 years of hard work, creativity, talent and passion are perfect ingredients for a successful executive chef. Jade's career started in KwaZulu-Natal at the ML Sultan hotel school in Durban. After graduation in 1992, he joined the White Hotel Group in Ireland as commis chef. Returning to South Africa, he came to Johannesburg and joined the Turffontein Race Course and then the Rosebank Hotel as chef de partie. In 1997 he moved to the Sandton Hilton Hotel and then to the Westcliff Hotel as chef de cuisine.

In 2004 Jade joined the Castle Kyalami as executive chef and two years later, he joined InterContinental Johannesburg O.R. Tambo Airport hotel as executive chef. During this tenure, Jade was chosen to represent the South African embassy at the Brazilian food week to showcase modern and traditional South African cuisine. He also cooked for various presidential delegations and gala dinners between 2008 and 2010 – and represented South Africa at international food exhibitions. In 2006, he joined the television programme, Ready Steady Cook, as a celebrity chef.

He joined Punchinello's, Southern Sun Montecasino's theatrical Venetian inspired restaurant, in 2012, where he has cooked for many high profile personalities.



*Punchinello's*  
— food & dreams —

Dine in style and elegance at Punchinello's - a Venice-inspired restaurant that brings undeniable flair. Chef Jade Sullaphen has garnered praise from icons like Sting, Prince Charles and Bill Clinton, working at five-star establishments in South Africa as well as internationally.

To book contact: 011 367 4367  
#Punchinellos

### DEENA NAIDOO – executive chef of Aarya

Deena Naidoo won South Africa's first MasterChef competition in 2012 and with it, the top prize from Tsogo Sun of running his own restaurant at Montecasino called Aarya.

Naidoo has always loved to cook and he can remember making his first meal when he was seven years old. His interest was stimulated by a desire to prepare meals to suit his own taste.

A Durbanite, he achieved a Diploma in Electrical Engineering Light Current, and became a certified Microsoft systems engineer and a certified SAP technical consultant. Then he entered MasterChef and added winner, chef and restaurateur to his portfolio of designations.

Food has been a self-taught venture throughout his life and he has spent years reading copiously, learning from others, experimenting, and indulging his unparalleled passion for all things culinary.

Naidoo's approach to food is to keep it as simple as possible and focus equally on taste and the presentation of the meal. He has a range of favourite meals, including his award-winning butter chicken in a cashew and almond sauce, served with jeera basmati rice.

Through MasterChef, Deena learnt much about South Africa and its multicultural people. He says MasterChef was an amazing education and he reflects his experiences in his Aarya menu.



restaurant

Aarya is located in the heart of Montecasino's vibrant Outdoor Piazza at SunSquare Montecasino. The restaurant menu reflects the South African nation and what the MasterChef competition was all about, which was bringing people from diverse cultures and backgrounds together. Deena has an extensive knowledge of spices, which can be tasted in the variety of dishes prepared at Aarya. With the child-friendly Piazza on its doorstep, Aarya's outside seating area provides a venue to soak up the ambiance of Montecasino.

To book contact: 011 557 7007  
#Aarya



### SHAUN MUNRO - executive chef of Southern Sun Elangeni & Maharani

With a passion for innovation in the kitchen and developing out of the box restaurant concepts, Shaun Munro is thriving in his position as executive chef of Southern Sun Elangeni & Maharani's eleven popular eateries and bars, each uniquely different in theming and cuisine.

Munro was born and raised in Durban, and has spent the past 20 years rising through the ranks in some of the country's leading restaurants and hotels, having achieved his National Diploma in Hotel Management from the ML Sultan Durban Hotel School in 1993.

He spent time in the Mount Nelson Hotel, the Royal Hotel and various other Three Cities Hotel Group hotels and restaurants, before joining Tsogo Sun in 2009 at the Beverly Hills in uMhlanga where he was responsible for all kitchen operations. Although his studies encompassed hotel management, he was always drawn into the kitchen where he is most at home – surrounded by excellent food and great ideas.



A modern and stylish grill house, The Grill Jichana offers a short and sizzling menu. From prime beef cuts and Karoo lamb to free-range chicken, fish and vegetarian dishes. Guests can enjoy great food in a convivial African ambiance. (In true African style, the name is inspired by the Swahili – Tanzanian slang for enjoyment of food and living well).

To book contact: 031 362 1300  
#TheGrillJichana



From breakfast to dinner, Lingela is one of the top traditional buffet restaurants in the country that offers a variety of dishes to suit every palate. From live-action cooking of the most delectable meat cuts, seafood and stir-fry to a palatable range of roasts from the carvery, Durban curries and casseroles, the choice is exceptional and the quality super.

To book contact: 031 362 1300  
#Lingela



### PRESHANTHAN PILLAY – executive chef of Back O' The Moon

Chef Preshanthan Pillay joined the Gold Reef City team in January 2015 as executive chef, after working at Moyo Restaurant in Melrose Arch.

The hunger to cook struck Pillay when he was eight years old. In the afternoon Pillay spent his time in the kitchen cooking with his parents, asking endless questions about ingredients and cooking techniques. His belief is that being a chef is a calling. A good chef needs more than a passion for food, but also a passion for people.

Pillay has over 16 years of experience, and of late, when he has not been behind the stove, he has been spending his free time planning his up-coming wedding. He also enjoys adrenaline activities that get his blood pumping, such as rollercoaster rides or racing fast cars.

He maintains that a challenging – and satisfying – aspect of being a chef is that diners are more educated than before and have become more conscious of what they eat – primarily due to the range of reality cooking shows flooding television channels.

What happens in the kitchen is unpredictable, but nothing gives Pillay more joy than seeing his recipe come together or the smile of satisfaction on guests' faces as they appreciate the culinary creation.



Based on the famous shebeen from old Sophiatown in the late 1950's, the restaurant is a celebration of food, song and service. Gold Reef City's Back O' The Moon invites guests to dress up a little for a special occasion, perhaps put on their dancing shoes and enjoy a fabulous evening out. But as much as the music and the ambiance are enticing, what comes dancing out of the kitchen keeps diners coming back for more.

To book contact: 011 248 5222  
#Backofthemoon





## KENNETH NGUBANE – executive chef of Jenda and SunSquare Montecasino

Kenny Ngubane's career started with the Carlton Hotel in 1990 where he did his in-service training. He moved to the Cape Grace for the opening in 1997 and then returned to Johannesburg for the opening of The Grace Hotel (now 54 on Bath) in 1998. His then executive sous chef Andrew Atkinson (a MasterChef judge) invited Kenny to join him at the Hilton Sandton, where he spent four years as a sous chef.

Kenny then joined The Castle Kyalami as an Executive Sous Chef and was promoted to Executive Chef within three months. But what he needed was more time with his family so he took an 8-5 job as an executive chef for FNB in Bank City, running their canteens. After two years, he wanted a challenge and set sail, working for Oceania Cruises for a year, travelling Europe. He describes his time on a few of the cruises when he was in charge of the kosher menu as being the highlight of his career – very challenging but most rewarding.

He returned and has been with Southern Sun since 2007. Kenny's involvement in the industry goes the extra mile and he has trained chefs within the group – including MasterChef's Benny Masekwameng and judged SA Chefs Association competitions. Kenneth is known for dazzling guests in transit with his truly South African culinary delights!



This restaurant brings a new dimension of comfort and relaxed dining to Montecasino entertainment mix. It is a vibrant hotspot which includes several unique seating places – including couches on the outside area, giving the restaurant a pleasant garden feel and an ideal place to relax. The menu has been designed for sharing and has a range of delectable snack foods.

To book contact: 011 510 7471  
#Jenda



## PHIL DE VILLIERS – executive chef of Level Four

Phil de Villiers graduated from the Prue Leith College of Food and Wine in 2006 and has since competed in and received many accolades in various competitions, such as the Sunday Times and Unilever Chef of the Year competitions. His love for food started when he watched Keith Floyd on television as a child, although he first studied accounting before following his heart into the kitchen.

After graduating, he joined Kievits Kroon Country Estate where he worked as a demi chef to chef de partie until the end of 2008. He then joined Ten Bompas Hotel as sous chef, moving up to head chef before leaving in 2010. He went on to Tsogo Sun in 2010 as executive sous chef for Southern Sun Montecasino, and then to 54 on Bath in 2012 as executive sous chef, working under acclaimed chef, Gerard Vingerling. Vingerling took over as the executive chef of the Palazzo at Montecasino in 2014 and Phil took over as executive chef at 54 on Bath.

Phil's signature dish is braised lamb 'ribbetjies' slowly cooked and grilled to perfection, combined with lamb rump coated in biltong spices and grilled to preference, served with traditional peas, pumpkin fritters and Level Four's homemade apricot chutney.

## LEVEL FOUR

RESTAURANT & CHAMPAGNE BAR

It's the simple things in life that make the difference, and at Level Four Restaurant at 54 on Bath you'll enjoy distinctive dining, offering classical cuisine with contemporary influences. Classic and elegant, Level Four offers a superb a la carte breakfast, while lunch is a casual light affair, and dinner, is the perfect opportunity to choose from the excellent a la carte menu. It's dining at its best. Guests can indulge in the decadent experience of afternoon tea served daily from 15:30 to 17:00 and for those in pursuit of the an indulgent celebration, Level Four's champagne bar is the trendiest place to be in Joburg.

To book contact: 011 344 8500  
#LevelFour



