

CAPE TOWN

CAPE TOWN
FRIDAY, DECEMBER 20, 2013

TOP
OF
THE
TIMES

5

taste

@

MONDIAL

Cape Town: 021 4183003

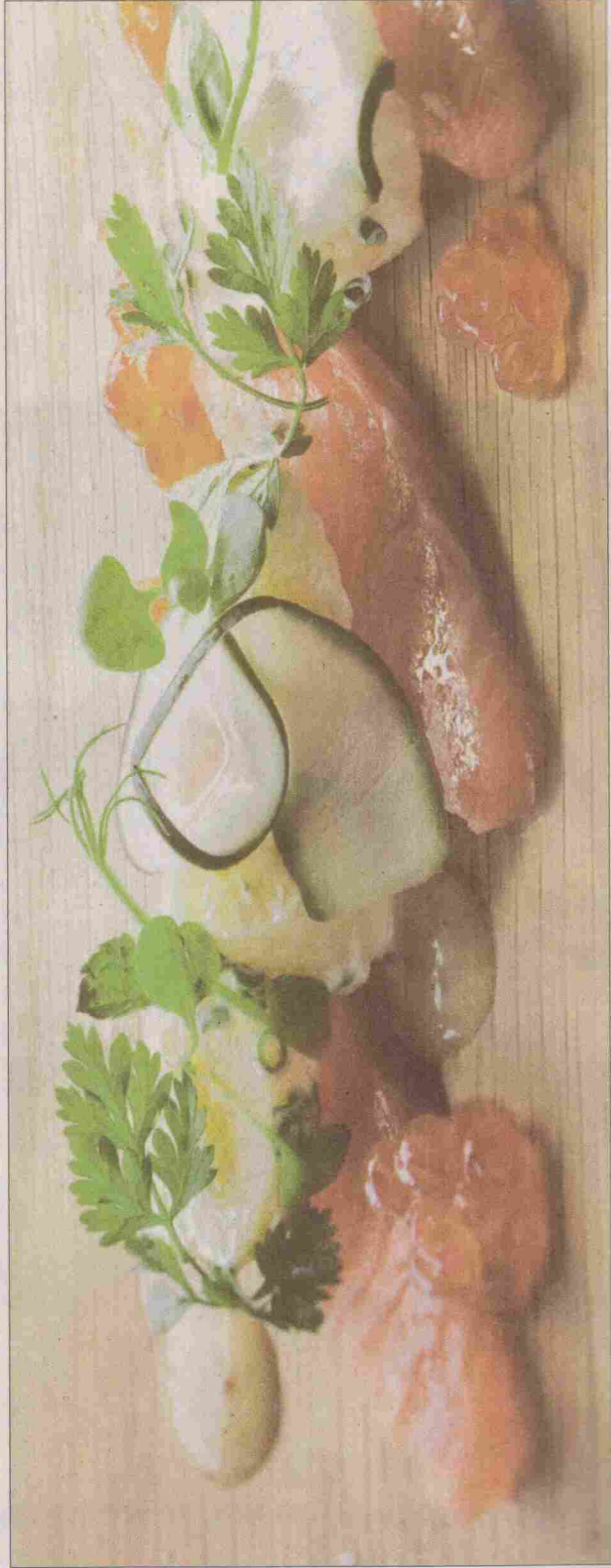
★★★★

At the V&A Waterfront in the former Green Dolphin location. Like the building, the food evolved – or rather, went back in time

Breakfast 9am-11.30am Monday to Friday; tapas and cocktails daily 3pm-6.30pm; dinner daily 6.30pm-10pm. Eclectic brunch menus Saturday and Sunday 10am-3pm.

Parking: Portwood and Ulundi
E-mail: reservations@cabriem.co.za

GPS: 33.92486 S; 18.42405 E



IMPECCABLE: Fresh gravad lax on the menu at Mondiall, one of two new Waterfront restaurants (the other is Camissa at the Table Bay Hotel).



JOS BAKER

RATING

- ★★★★★ pushing culinary boundaries; tantalising taste buds
- ★★★★☆ gourmet menus with luxury ingredients
- ★★★☆☆ appetising, fresh and flavourful food
- ★★☆☆☆ middle-of-the-road
- ★☆☆☆☆ needs work

BACKTRACKING TO GO FORWARD

JUST-OPENED Mondial exceeds expectations. The eagerly awaited combo of international restaurateur Patrick Symington (ex-Cape Town's Café Dharma and Asoka) and Relais & Châteaux Grand Chef Peter Tempelhoff (Executive Chef of The Collection by Liz McGrath) ticks all the right boxes.

Judging by demand for tables on the wrap-round deck, the venue is set to take off as Cape Town's top summer hot spot. The former Green Dolphin in the V&A Waterfront has been totally transformed. The initial impression is of clean lines, space and flow; providing a cool, casual international ambience – with the local plus of a spectacular view over the harbour; framed by a panorama of Table Mountain, not visible in its Dolphin days. The quirky, world-embracing menu offers fun twists to classics; the wine list is well chosen, the fittings elegant and the young staff both eager and upwardly mobile.

Competition for the prime spot was intense. People-skilled Patrick, whose talents extend from vision to front-of-house, saw the site, knew exactly what he wanted to do with it, and was determined to have it. Peter – with the blessing of indomitable Liz McGrath – was another contender. A phone call from Patrick suggesting they meet evolved into an ideal, role-respecting joint operation.

Like the building, the food evolved – or rather, went back in time. Nibble fresh rolls with monogrammed butter (French-style, there are no side plates) while you



A CLASSIC: A crisp Waldorf salad.



FINALE: Treat yourself to a vanilla panna cotta.

read the suit-all-tastes, brasserie-style menu. It's a fascinating mine of information, based on research and dish development by Peter, head chef Oliver Cattermole (ex Le Franschoek Hotel and Dash/Queen Victoria Hotel), and sous chef Jodie Carolus (the Vineyard Hotel and Zingara Group).

Vanilla panna cotta (Mondial's is strawberry garnished) was created round 1244 in Piedmont; seafood ceviche dates back to Lima circa 13AD

(their zingingly fresh updated version offers the crisp crunch of sesame wontons); while chirashizushi (scattered sushi), which originated in Osaka in round 1396, is not rolled, but served on a bed of sticky rice.

More mainstream favourites include crisply battered fish and chips, with mushy peas (described on the menu as Yorkshire pâté), developed in that county around 1860; the melt-in-the-mouth grilled sirloin Café de Paris, complete

with traditional butter, which surprisingly stems from 1930s Geneva; and Peter's butterscotch sauce adds a blissful touch to individual tartlets, inspired by apple tarte tartin (France, round 1880).

Peter was initially hesitant to look to the past to create a menu after his trend-setting progression in food, especially at the barrier-breaking Greenhouse. "It felt almost as though I was going backwards, but in fact I was advancing in a different way. Taking perfect

dishes and tweaking them a little to give them a fresh look with a little more relevance to today's diner, was a new challenge."

The dishes he chose were those he likes to eat as well as cook. "I wanted to rediscover these dishes; wanted to see them with new eyes and interpret them with different ingredients and new combinations, without losing their essence." He's succeeded.

● *Appetisers from R68, mains from R95, and desserts from R55.*