

LEWROOD

Tourism & Hospitality Consultant

WRAP UP

With 2013 soon to come to an end, its been rewarding revisiting places and venues, both already established and those new. Cape Town has seen some welcome additions to its offerings for the Summer season, with the arrival of new dining venues, including the long awaited conversion of what was in the early days of the Victoria & Alfred Waterfront, the music and dining venue 'Green Dolphin', into trendy new restaurant 'Mondiall'. After his career which has encompassed some high profile London locations and subsequently his successes in Cape Town, the entrepreneurial Patrick (Paddy) Symington, realised his dream of a London styled brasserie in a uniquely scenic location in Cape Town. His trump card was partnering with respected and award winning chef, Peter Tempelhoff, in recent years best known for the outstanding work he has done for The Collection By Liz McGrath properties, which he continues to do. A sure winner, Paddy and Peter have filled a niche in our dining options that is already proving to be a winner.

Tucked away between Constantia and Hout Bay, its good seeing chef Quentin Spickernell back on the dining circuit in a charmingly restored and decorated barn, with 'Quentin at Oakhurst', perfect for both lunch and dinner whether a couple or a group, seeking good food in a charming setting, conveniently located, yet secluded enough to make you feel you have in fact gone out of the city into the countryside.

27 December 2013



I wish you all, happy holidays and you might like to take a peek at the Press section of my website for new news there!

www.mondiall.co.za

www.oakhurstbarn.com