

New chef for Dash Restaurant

Dash Restaurant, situated at the Queen Victoria Hotel in the Waterfront, has announced Germaine Esau as its new executive chef.

Born and bred in Stellenbosch, Esau initially studied Geology before embarking on his career as a chef. In 2008 he entered the Chefs Secret competition after completing his final exam and was announced the winner of a fully paid bursary to study at ICA for two years.

Since winning the Chefs Secret competition, Esau has received sixth place in the 2014 International Jeunes Chefs Rôtisseurs Competition - winning Unilever's Chef of the Year in 2014 and was also named as finalist in the Chefs who Share - Young Chef Award in 2015, while still working as a junior sous chef at Majeka House in Stellenbosch.

He is tasked with creating a new Dash menu which will include classical French dishes with a modern twist.

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