

New executive chef at Montecasino

Rylan Ramsamy is the new executive chef at the Montecasino precinct, overseeing the company owned restaurants, including the 3SIXTY° Liquid Lounge, which is an idea that he conceived while travelling in Cambodia, Vietnam, Singapore and Malaysia.



He has a Diploma in Culinary Arts from the City & Guilds Institution, a Chef Central Australian Certificate 3 in Hospitality Commercial Cookery and other courses including a Capsicum Culinary Studio Professional Chef Diploma and a South African Cape Wine Academy Course Certificate.

Highlights in his culinary career were hosting the presidential cabinet with the Trade and Investment Council in 2008 and being part of Bidvest World Chefs Tour against Hunger with Team Australia. He has been with Tsogo Sun since 2011 when he joined Southern Sun Grayston in Sandton as a senior sous chef, before moving across to Montecasino.

In his position overseeing Montecasino's restaurants, he says each of them has their own unique food offering that caters for a different market. "A typical day for me involves putting on a different cap as I walk into the next restaurant and adapting to the food offering and the market that specific restaurant caters for."

Interactive iPads for new lounge

These are the recently revamped @Monte Restaurant on the Piazza, Cobblestone Pub, Billy G Buffet Restaurant and the newest offering - 3SIXTY° Liquid Lounge on the casino floor, which has a focus on African and Asian cuisine. Also included on its menu are several 'design it yourself' options such as building a plate of meze from a selection, or a cheese platter, as well as platters for sharing such as sushi, dim sum basket, meze, cheeses, mini burgers, gourmet nibbles, and more, for groups or even couples who enjoy the growing trend for sharing smaller tasting portions of different dishes.

first interactive menu, presenting their one-of-a-kind food and beverage offering to guests on interactive Apple iPads.

"The idea is that people should be able to come back to Montecasino again and again and have a different food and drink experience every time," notes Ramsamy.

His personal food philosophy is to, "Keep it fresh, clean and tasty and not overly complicated, after all, I'm a chef not an architect. The essential ingredients are fresh herbs, butter, fresh garlic, fresh ginger and chili and his top wild food combination is a fusion of classical and modern elements with a touch of craziness.

Ramsamy brings his own flair to the restaurants and, with an ambition that extends beyond his own career to his responsibilities in each restaurant, he intends making sure the food and drink menus throughout the complex are perfect for each market targeted.

"Food is an extremely important element in the overall entertainment offering, which is designed to appeal to everyone across age groups and cultures. That's what our food and drink offering must achieve as well - morning, noon, and night," concludes Ramsamy.

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