

Cape Town Fish Market refreshed

Cravings for fresh and innovative seafood dishes can be satisfied in style at the newly refurbished and revitalized Cape Town Fish Market at GrandWest.

The restaurant has undergone a metamorphosis, with the vibrant interior echoing elements of Cape Town's picturesque landscapes and the bygone days of small fishing harbours. Under new management and with the new look and feel comes renewed focus on dynamic service and professionalism to deliver an enhanced dining experience for guests.





“Cape Town Fish Market wanted to harness elements of Cape Town’s natural surrounds and capture the essence of the sea while telling a story of times gone by. The new interior is crisp contemporary while remaining true to Cape Town Fish Market’s laidback and friendly spirit. Customers will certainly get a sense that they are close to the ocean and with this comes the promise of the freshest fish and seafood,” says Elouise Matthys, the PR and promotions manager at GrandWest.

Cape Town Fish Market GrandWest boasts a sushi bar in a chic yet inviting setting, offering a feast of choice to customers. The restaurant’s refreshed menu features Cape Town Fish Market’s famously fresh seafood favourites and a selection of meat and poultry dishes. Many familiar favourites have been kept on the menu including the old style fish and chips meal, fresh oysters, the prawn and avocado salad, the salmon and teriyaki and the classic seafood curry.





Its seafood platters, laden with fresh crayfish, prawns, mussels, hake, fishcakes and calamari, come highly recommended. A family friendly restaurant, Cape Town Fish Market offers a menu of tried and tested children's meals such as chicken strips, fish and chips, calamari strips and a grilled burger amongst other choices.

The restaurant is managed by Joshua Mlotshwa who is supported by a team of kitchen and front of house managers.

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