

World-class restaurants for Hyde Park hotel

By establishing two well-known restaurants within its premises, Southern Sun's Hyde Park hotel intends to earn a reputation for haute cuisine.

“Food plays an intricate role in ensuring a great stay for guests and a great experience for the local patrons who visit a hotel on a social and leisure basis,” said Noël Macquet, GM of Southern Sun's new four-star Hyde Park hotel.

“Most world-class hotels have at least one superior, highly reputable restaurant - and we aim to make Southern Sun Hyde Park the foodies' ‘destination of choice’ in Johannesburg, where guests and clientele create and enjoy memories to savour. We strive to set ourselves apart from other hotels, and the culinary offering constitutes one way of achieving this.”

Outstanding chefs

To accomplish this objective Southern Sun Hyde Park has engaged two outstanding chefs, each heading an expert team in a world-class restaurant.

The globally renowned Bice Ristorante - the first in Africa - will satisfy the palettes of haute cuisine enthusiasts. Head chef of Bice, Daniele Fabris, will offer patrons some of the finest Italian food and delicacies. First established as a neighbourhood Italian trattoria in Milan in 1926 by Beatrice (Bice) Ruggeri the restaurant blueprint has achieved global recognition. The Bice Ristorante Group, now comprises 40 restaurants throughout the world.

Fabris brings with him experience from Milan, Brussels and London as sous chef and chef de partie of several celebrated restaurants including the legendary Annabel's Club. He is suitably skilled to deliver Bice's famous, authentic recipes, like the veal ravioli, tortellini with truffles, and a delectable combination of pasta with lobster. “It is fine dining Italian style and its focus on pleasing the customer is the perfect accompaniment to Southern Sun's Hyde Park service promise,” said Macquet.

From the East

For those who enjoy Eastern culinary art, the stylish Daruma Sushi and Tempura Bar offers lunch and dinner under the precision of head chef Goda Katsumi. With expertise acquired from several Japanese restaurants across Thailand, Guam, Malaysia, Saipan and Japan, Katsumi's skill and meticulousness will ensure the continued legacy of Daruma, which first started at Southern Sun's Sandton Sun Hotel many years ago and has since become known for its superb Japanese cuisine, service and atmosphere.

“Food forms an intrinsic element in creating a memorable experience,” said Macquet. “Food is fuel but dining allows guests to connect with each other, whether they are here for business or leisure. We therefore pay particular attention to culinary offerings.”

“Global and local patronage brings with it a broad range of tastes and desires. At Southern Sun Hyde Park we aim to satisfy everyone's cravings,” he said. “Whatever the desire, we have created a feast for the modern traveller as well as the local customer: one who seeks sophistication amidst tradition, and modern

simplicity with a touch of panache.”

For more, visit: <https://www.bizcommunity.com>