



Press Release – Southern Sun Hyde Park – 23/10/2018

Culinary flair comes to Hyde Park deck

Summertime in Jozi is the perfect excuse for sundowners in a spectacular setting, and there are few as perfect as Southern Sun Hyde Park Hotel's pool deck. To celebrate the new season, warm summer evenings and highveld sunsets, the hotel's popular Island Bar has revamped its menu to add some culinary flair to what is already a popular destination for Jozi's trendy crowd.

[Southern Sun Hyde Park Hotel](#), located in one of Sandton's most exclusive suburbs, features beautiful views from the breath-taking pool deck and is a trending spot to ease into the weekend, with weekly [Friday Sundowner](#) sessions featuring top local and international DJs playing the best in House and Deep House.

Grant van der Riet, Executive Chef of Southern Sun Hyde Park Hotel, whose culinary philosophy is 'Life is too short for a bad meal', says the new menu focuses on fresh, original and delicious flavours, and more than a touch of Italian finesse. "Island Bar now offers something for every appetite with options for any time of the day or night, from tapas plates for sharing and tasting, to sushi, hunger busting burgers, light meals and desserts."

The tapas selection offers a tempting array of vegetarian, meat and fish dishes featuring a fresh take on traditional favourites, including Crumbed mushrooms and garlic pesto aioli; Cheese & corn poppers; Mushroom & mozzarella arancini; Sriracha chicken wings; Grilled sliced sirloin with rosemary jus; Pulled beef taco served with pickled cabbage and sour cream; Lamb & coriander kofta; Braised pork taco; Chorizo and lentils ciabatta; and Crispy calamari, lemon & sriracha aioli.

Burger options for meat-lovers include the signature Hyde Park beef burger with a 200g patty topped with honey-glazed bacon and melted emmental cheese and the Hyde Park chicken burger with a 200g grilled breast with bacon and a blue cheese sauce. The Banting option promises to be a

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winner, offering a Carb-free beef or chicken burger with fresh Asian greens, tomato, gherkin, a 200g patty, mozzarella, pineapple chutney, and avocado.

The salad selection showcases Chef Grant's culinary prowess, and includes Tian of feta with cherry tomatoes, grilled eggplant, arugula lettuce, carrot, cucumber, and toasted bruschetta; and a unique creation titled Beetroot of textures, with grilled baby beetroot, candy stripe beetroot, pickled golden beetroot, beetroot jelly, dried beetroot, and grape & walnut salad and goat's cheese; and a Greek salad.

Not-to-be-skipped desserts include Chocalatissimo chocolate soufflé with a melted chocolate centre, vanilla ice-cream, shortbread crumble, and fresh berries; Chocolate torta with passion fruit served with mango sorbet, crumble and berry coulis; and Pistachio & matcha panna cotta.