

Press Release – Tsogo Sun Hotels – 28/08/2019

**Island Bar's new menu adds to the perfect sundowner experience**

Tapas – traditionally a Spanish accompaniment to drinks in the late afternoon – could have been invented for Southern Sun Hyde Park's Island Bar (<https://www.tsogosun.com/southern-sun-hyde-park-sandton/restaurants-bars/island-bar>). A view fit for a selfie-lover, spectacular highveld sunsets, 'lit' ambience, and an exceptional range of craft beers, wines, cocktails, gins and other beverages, provide the perfect accompaniment to Island Bar's newly launched tapas and a la carte menu.

Executive Chef Grant van der Riet has introduced added variety, size and style options in response to changing trends and expectations of the trendy set. "We've adapted our food menu to deliver a wider selection of dishes that complement the drinks and allow for experimenting with different tastes and flavours."

Van der Riet, who describes his food philosophy as 'creating a good experience', says the new menu offers something for everyone, with a range of tapas options to suit groups of friends who want to share and snack on various 'finger food' dishes – for vegetarians, carnivores, and the keto-conscious – as well as appetising burgers, salads, and tantalising desserts.

The signature items include Buttermilk chicken burger on a toasted sesame bun with lettuce, jalapeno and cilantro coleslaw, buttermilk-fried chicken breast, and Sriracha mayo; Oxtail steam buns with pulled oxtail stuffed in a steamed bun and topped with apple sambal; and Fried tortilla chips served with salsa, sour cream cheese and guacamole, which are vegetarian and equally popular with everyone.

Salads include Greek, Caesar, and Caprese stuffed portobello mushrooms. Burgers include Hyde Park beef or chicken burgers with honey-glazed bacon and Swiss cheese; Gruyere beef burger with brandied onion marmalade; and Carb-free beef or chicken burgers.

The vegetarian tapas includes Sticky sesame cauliflower bites, Crispy zucchini fries; Crumbed mushrooms with garlic aioli; Vegetable pita pockets; Falafel balls; Crumbed or grilled halloumi with sweet chilli; Cheese and corn poppers; Corn and sweet potato fritters; Jalapeno cheese poppers; Fried three-cheese ravioli; and Rustic potato chips with dip.



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The meat and fish tapas menu includes Sriracha chicken wings; Peri-peri chicken livers; Chicken pregos; Beef sliders; Sliced sirloin with rosemary jus; Lamb bunny chow; Lamb and coriander kofta; Crispy smoked pork belly; BBQ pork ribs; Crispy calamari, lemon & sriracha aioli; and Fish goujons.

Unmissable and delectable desserts include Chocolatissimo chocolate fondant with a melted chocolate centre with ice-cream, shortbread crumble and fresh berries; Pumpkin fritters with cinnamon syrup and ice-cream; Tiramisu classico; Warm apple pie; and a selection of ice-creams.

Since the new menu was introduced in early August, Van der Riet says the feedback from customers has been “really great”.

For more information on Southern Sun Hyde Park’s offerings, visit [www.tsogosun.com/southern-sun-hyde-park-sandton](http://www.tsogosun.com/southern-sun-hyde-park-sandton).

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