



Press Release – Tsogo Sun – 29/04/2019

### **Level Four's Exciting New Chef's Table and Winter Menu**

54 on Bath's fine-dining and elegant Level Four restaurant (<https://www.tsogosun.com/level-four>) is on point as ever with a fresh new Winter menu and a new dining experience at the 'Chef's Table'. "We're inspired by the seasons with every new menu we create. This menu offers meals that suit the winter weather and focus on deliciousness and comfort that excite the palate and warm the body, and appeal to our discerning guests' expectations, which is also the idea behind our exclusive new Chef's Table," says Executive Chef, Matthew Foxon.

The Chef's Table (<https://www.tsogosun.com/54-on-bath/offers/level-four-chefs-table>), which has been specially crafted for the purpose, accommodates five to seven people and is positioned where guests can see the whole kitchen 'theatre' unfolding, including the preparation and cooking, plates being plated, and orders being called. The special six-course 'chef's choice' menu includes a surprise seventh course from one of the dishes being prepared for the evening, as well as a bottle of Pierre Jourdan *Brut* and wine pairing with four of the courses, which will be explained by Foxon or his sommelier. The cost is R1,200 per person.

The new menu has been created by Foxon together with his sous chefs, Lutendo Funyufunyu, Lefa Mosana, Precious Malebye, and Albin Nel. Keeping in line with Level Four tradition, it features sustainable sourcing of the best quality seasonal ingredients and credit given to the individual chefs who played a role in fine-tuning the dishes.

The range of starters includes 'Buffalo Ridge' mozzarella with pumpkin jam, hazelnut, and black truffle; Seared 'Yellow Fin' tuna with coconut puree, avocado, wasabi labneh and anchovies; Crab & line fish bisque with roasted garlic rouille, seafood tortellini; Venison carpaccio, grapefruit & raspberry; Chicken & game terrine; Roasted beetroot tart; Chicken consommé with quail and homemade dumpling; and Minestrone consommé.

The main course menu includes some excellent winter warmers and features 200g 'Black Angus' fillet, osso buco, spinach puree, chard and sweet potato; Miso Cured line fish with bok choy, mushrooms, broad beans and baby leek; Pekin duck, red cabbage, Brussels sprouts, confit duck, apricot relish, and cherry jus; Baked 'West Coast' sole, baby leek, potato, shrimp beurre blanc; Beetroot risotto with smoked mozzarella; Merino lamb cutlet, loin, belly, braised shoulder, tender stem broccoli, tamarin & aubergine; Butternut gnocchi, pumpkin puree, hummus, and burnt butter; 300g 'Jersey' Rib eye, mash or hand cut chips and pepper or mushroom sauce. The renowned Foxon

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signature 'to share' dish of 45-day dry-aged 'Jersey' fore rib on the bone, served with a choice of a side and sauce remains on the menu.

Desserts are rich and tantalising and include 'Gold' caramel mousse, sour cherries & sorbet; Dark chocolate fondant, spiced caramel, macadamia & rum ice cream; Lemon grass & ginger 'crème brulee' with lime, coriander and pineapple; Matcha & coconut panna cotta, compressed apple and almonds; 'Ruby' chocolate ganache, dark chocolate, raspberry gel, schezwan & yoghurt sorbet; and a South African cheese platter.

Foxon says that sourcing of sustainable ingredients is becoming increasingly challenging as more fish are being added to the SA Sustainable Seafood Initiative Red List, which now includes rock lobster and crayfish. "Lobster bisque is one of our signature dishes and we are trying to find a replacement for lobster – it's hugely popular and an essential item on our menu." The restaurant remains committed to sourcing fresh fish and to encouraging suppliers to 'go green' with their packaging and recycling policies and practices.

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