



Press Release – 54 on Bath – 21/11/2018

Level Four's Fresh New 'Sunshine' Menu for Summer

54 on Bath's fine-dining Level Four restaurant has launched its new summer menu with a focus on "fresh, sunshine" taste experiences and flavour combinations, says Executive Chef Matthew Foxon.

As is traditional at Level Four (<https://www.tsogosun.com/level-four>), the team ethos is to give credit to the individual chefs who have created the dishes, and General Manager Jacques Heath notes that the young chefs have created innovative dishes that are guaranteed to hit the mark with Level Four's discerning diners.

Starters include Seared 'Yellow Fin' tuna, fresh raw peas, avocado mousse, wasabi powder, and pickles, which he says features "very cool plating"; the 'Black Angus' carpaccio, quail egg, pomegranate, truffle mayonnaise, and parmesan, which has a lovely combination of flavours with tartness of the pomegranate, the rich quail egg, and the umami of the truffle, which work extremely well together and was created by Maria Letsoalo, whose skills have seen her promoted to Demi Chef.

A Level Four signature dish is the Lobster bisque, red pepper rouille, mussel, prawn, and clams, which remains highly popular, as does the 'Miso' broth, with scallop, Thai red curry, pickled vegetable, dried mushroom, and tomato. The Chicken & sundried tomato terrine, with smoked tomato, baby beetroot, radish, apple gel and roast nuts is a "very 'spring' dish" says Foxon, with lovely flavours; and the Sweet potato & ginger tart, with spicy pineapple gel, corn, lemon cream, and pickled cucumber, is light and summery and perfect for the season. Another newcomer is Grilled prawns & calamari, bok choy, fennel, with a spicy pineapple & peppadew salsa that offers the "perfect contrast and a unique flavour".

On the main course menu is a "fantastic" newcomer that stands out and has the potential to become a signature dish, with close on 80 portions having been served in about 10 days – the 'Marino' lamb cutlet, loin, confit belly, braised shoulder, with pea puree, and asparagus, which Foxon explains represents "nose to tail eating", adding that the whole lamb comes into the kitchen and is used in its entirety. He says that all protein served in Level Four is sourced locally and sustainably and the kitchen brigade is trained on the "journey that produce travels from the beginning to the final consumption, to ensure they understand and take it all into account when preparing dishes."

Another new great success is the 'Pekin' duck breast, peach glaze, confit leg wonton, carrot, and cherry jus, which also represents no wastage of the bird, which is sourced from a sustainable farm, the Duck

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Father. The Tomato risotto, basil ricotta, dried tomato, fine herbs, and crispy onions by Eunice Mohole is finding favour with vegetarians and non-vegetarians for its fresh and authentically Italian flavour.

An exquisite offering is the 300g 'Woodview Blue Label' Wagyu Sirloin, which the internationally renowned Woodview farm selects exclusively for Level Four and generally features a marble score of over nine. The quality and price of the dish ensure that when it is ordered and served, "the whole presentation is a bit of a theatre show" and it is always enjoyed.

New desserts feature seasonal fruits and delicious flavours. Topping the list is the Dark chocolate ganache, with passion fruit mousse, caramel, bitter meringue, and Amarula ice cream by up-and-coming pastry chef Phumzile Skosana. "A surprising success is the Peanut butter & white chocolate mousse, raspberry gel, caramelized nut, and raspberry sorbet, which we thought would be too peanut buttery but it works extremely well," says Foxon.

Other lovely desserts include Mango parfait, with toasted coconut, and coconut sorbet; Lemon crème brulee with summer berries; and Vanilla panna cotta, strawberry jelly, dark chocolate, and strawberry sorbet. The South African cheese selection features goats milk cheeses from a local farm, and from Dalewood, "the best artisanal cheese makers in South Africa," he states.

On Christmas Eve and Christmas Day, Level Four will again present a spectacular set menu five-course Christmas dinner with turkey and gammon, which is always very popular.

"Level Four is a high-end restaurant that consistently strives to deliver very good food and an extremely enjoyable dining experience, every time, and we look forward to welcoming new and regular customers to give our fresh new menu a try," says Foxon.

54 on Bath's refreshing Perrier-Jouët Bar and Garden, with its sweeping terrace and breath-taking views, provides the perfect meeting spot in which to enjoy sundowners before dinner.

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