



Press Release – Tsogo Sun – 17/10/2016

LUCÉ LAUNCHES NEW MENU

The spectacularly-located Lucé in Hyde Park has launched an exciting new menu, crafted by Chef Gareth Jordaan.

Formerly executive sous chef at The Palazzo Montecasino, Jordaan has injected his own brand of culinary flair into the Lucé menu, creating traditional Italian dishes in keeping with the restaurant's theme, but "with a twist".

In the first in a series of Chef Challenges, Tsogo Sun took Jordaan out of the comfort zone of his kitchen, challenging him to produce a gourmet meal in a unique location within the Southern Sun Hyde Park property. "We're aiming to prove that Tsogo Sun chefs can produce the finest showcase of their food and their menu in the most challenging location," says Priya Naidoo, General Manager, Group Communication for Tsogo Sun.

Jordaan rose to the challenge by presenting guests with tasting portions from his new menu in the porte-cochère of the hotel. Course after mouth-watering course was seamlessly served to guests who were comfortably seated at the light and airy entrance to the hotel, six floors below the kitchen.

Jordaan is a wholehearted believer that diners taste with their eyes, incorporating what he terms "funky plating techniques" into his repertoire. Starters have a distinct wow factor and main courses are hearty and flavourful. Having reduced the size of the menu, Jordaan's dishes display enormous attention to detail and a focus on achieving consistency and high standards. A choice of eight starters, 16 main courses and six desserts offer a balanced selection of dishes that accommodate a range of dietary requirements and all showcase Jordaan's philosophy of simplicity and quality. "If you eat at Lucé, you eat good food," he says.

Lucé is situated in Southern Sun Hyde Park, from where it looks out on the Sandton skyline and leafy suburb of Hyde Park through an impressive wall of windows. Magnificent views coupled with fine wines, including a variety of Tsogo Sun's auction wines, carefully selected and purchased from the Nederburg and Cape Winemaker's Guild auctions, and paired with Lucé's delectable new menu, make this a truly memorable dining experience.

Highlights on the new menu include salad caprese, featuring a variety of plump tomatoes, crisp sage, mushrooms, aged balsamic and basil oil; salmon with cauliflower purée, grape oil, dill pine nuts and

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capers; chicken supreme with creamed goats cheese, root vegetables, puttanesca stuffing, lemon and thyme; the incomparable surf 'n turf, with its mouthwatering sous vide beef fillet, poached lobster tail, lobster roe ricotta, pappardelle and crisp leek; and the piece de resistance – Italian crepe, orange diplomat, vanilla ice cream, peach and basil compote.

For bookings, contact Lucé on (011) 341-8080.

Tsogo Sun's portfolio includes over 90 hotels and 14 casino and entertainment destinations throughout South Africa, Africa, the Seychelles and Abu Dhabi. For further information, visit tsogosun.com, follow on Twitter and Instagram @TsogoSun or like on Facebook/TsogoSun.

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