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Tintswalo Atlantic - 4th Quarter - 2014-12-02



Dinner Club with Chef Jeantelle van Staden

With panoramic views over the iconic Sentinel Mountain of Hout Bay and the Atlantic Ocean, the restaurant at Tintswalo Atlantic has earned its status as a favourite dining location in the country. Open on one side to the expanse of luxurious decks, pebbled beach, and rolling waves, and the other side open to the decadent creativity of a five-star kitchen, the Tintswalo Atlantic dining room offers guests the opportunity to watch and interact with chefs, as their meals are made. Taking this one step further, Tintswalo Atlantic now offers food fanatics the new sensational Dinner Club, a hosted event by executive chef, Jeantelle van Staden.

Jeantelle's food affair began when she was a child, growing up in a traditional Afrikaans family where meals and abundant foods lie at the very heart of every family gathering, regardless of the occasion. Taking a waitressing job at the age of 15, Jeantelle found herself shadowing the kitchen staff and chefs, fascinated and eager to learn more. Her passion for food took deeper root, compelling her to pursue a future in the art of cooking.

Having recently moved to Cape Town, foodie central of South Africa, Jeantelle has discovered a new-found appreciation for good food, and raw ingredients. "I think the current fresh take on food is wonderful, it's about time that raw ingredients receive their well-deserved appreciation." Not to say that Jeantelle follows every cooking trend, she admits that she is not particularly impressed by the recent no-carb craze, stating that potatoes are a gift from the food-gods, and if cooked with respect, they can be gracious to your waistline too. This exuberant chef is constantly getting in touch with her inner foodie, researching, learning, testing and ever experimenting with new dishes every day.

Now heading up the Tintswalo Atlantic kitchen, Jeantelle takes guests on a gastronomic adventure, with Tintswalo Atlantic's exciting new Dinner Club. Guests are taken on a 7-course journey, from the likes of a truffle corn chowder served with bacon crumb and thyme biscotti, to the succulence of a



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biltong-dusted springbok loin served with spicy carrot puree and black cherry and port jus, to the grande finale of a chilli chocolate cake in pine nut praline, raspberry glaze and rose dust.... Whatever the menu, it promises to be 7 courses of absolute decadence. From the comfort and beauty of the sea-facing dining room, guests can watch the magic unfold in the kitchen, while sipping on fine wines especially paired with each course as it is served. Tintswalo Atlantic's Dinner Club promises to be a night soaked in indulgence, a captivating look into five star cooking, hosted by the charming and accomplished Chef Jeantelle.



Dinner Club bookings are taken for Tuesday nights, for groups of 6 – 14 people, at R 950 per head. This includes the full 7 course meal, as well as wine pairing, and a guaranteed good time for all.

To make your reservation, contact Tintswalo Atlantic direct

Tel: 021 201 0025 reservations@atlantic.tintswalo.com

