



For immediate release

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Tintswalo Atlantic's new Executive Chef cooking up a storm

Tintswalo Atlantic takes pleasure in announcing the arrival of their newly appointed Executive Chef – Johan Lamprecht. Having focused and developed a passion for seafood, Johan ensures every guest's expectations are not only met but exceeded by capturing their tastes and preferences, guaranteeing that every meal suits each pallet.

Johan loves to experiment, thus one can enjoy various exciting dishes such as, a starter of Scallops Zucchini Ribbons, Dill and Saffron Butter, main courses like of Kingklip served with Olive Polenta and a roast butternut salad finished off with a Fennel Cream sauce and desserts of Caramelised Pineapple and Ginger Tart Tatin

Ends

For further information please contact:

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