

Media Release
For immediate release

**GUY CLARK RETURNS TO CAPE TOWN
AS NEW EXECUTIVE CHEF AT TINTSWALO ATLANTIC**

Tintswalo Lodges enters an exciting new culinary chapter with the appointment of Guy Clark (36) as Executive Chef at Tintswalo Atlantic in Cape Town. Clark only recently returned to his hometown, having honed his skills in India and Florida (USA) for the past four years. He takes over from Jeantelle van Staden, who remains with Tintswalo in her new role as Food & Beverage Manager.

Guy Clark will introduce an innovative new approach to the cuisine at Tintswalo Atlantic, and is aiming to cater not only for hotel guests, but to make it the go-to restaurant for Capetonians. 'I would like to offer diners a new perspective on food and a unique taste experience, with dishes that are simple yet sophisticated, and beautifully presented.'

Growing up in Cape Town, Guy Clark's culinary career took a different path to that of many other chefs. Entirely self-taught, he had a passion for cooking from a young age, but only considered taking it up professionally at the age of 30, when he competed in the first season of MasterChef South Africa in 2012 – and ended up finishing in the top 11. It gave him the motivation he needed to quit his day job at an auctioneer company and follow his dreams. After a stint as a chef at the Madame Zingara restaurant group in Cape Town, he decided to spread his wings and travel the globe, defining his style while learning from masters of the trade.

His travels first took him to India, where he spent a year re-designing and running the family kitchens of billionaire businessman Anajit Singh – now the owner of Leeu Collection in Franschhoek. He was subsequently appointed to launch European/African fusion restaurant Uzuri in New Delhi in July 2013. In 2014 he moved to Miami, Florida, first working as Executive Sous Chef at high-end seafood restaurant Seaspice, and then as Executive Sous Chef at the Artisan kosher bakery Zak the Baker. In 2015 he won episode 11 of the Food Network's popular 'Cutthroat Kitchen' TV show (season 8) in Los Angeles. That same year also saw him take on the role of Culinary Consultant at the Marriott Biscayne Bay Hotel.

In 2016, Clark decided it was time to head back home to the Western Cape. Testing the water, he teamed up with fellow MasterChef contestant, Samantha Nolan, to set up 1693, a pop-up restaurant at Bellingham Homestead in Franschhoek. The success of the pop-up encouraged him to look for a long-term position, which would enable

him to head up and grow a talented kitchen team. He subsequently joined Tintswalo Atlantic as Executive Chef in 2017.

Clark takes a simplified approach to cooking, focusing on flavour and substance: 'I believe in celebrating ingredients in their purest form, using methods and techniques that enhance flavour, presentation and texture. Sourcing and utilising local, sustainable and organic is key to delivering an ethical and superior menu.'

His new eight-course 'Ocean & Ash' tasting menu for Tintswalo Atlantic will be based on different 'themes', whereby he cites local ingredients and foraging as important components of the process. Unusual plating and presentation styles also play an important part in the dining experience. The first course includes three variations of one of his new favourites, seaweed - which, he says, makes perfect sense, seeing that it is available in abundance right on the restaurant doorstep.

The subsequent three courses carry 'smoke' as a central theme – diners may expect innovative creations including Springbok, snoek and pistachio ash balls and Rooibos smoked kudu with wild garlic smoked 'skattie' cheese and ocean water cured egg yolk, presented over burnt wild garlic ash – which is then also used for the fourth dish, Liquid umami. The fifth course of Atlantic line fish, burnt lemon rind, scallop and seaweed velouté pays homage to Tintswalo Atlantic's breathtaking seaside location and Cape Town's reputation as a glorious seafood dining destination.

This is followed by another local theme, 'Fynbos' – Fynbos rabbit is wrapped in a fermented goats cheese ash case and served with wild sorrel butter. The final main course comprises unique textures of six different mushrooms, including shimeji, king oyster and shitake. 'Buchu', consisting of Buchu ice cream, ash meringue and ocean salt itakuja valrhona chocolate, completes the taste sensation on a sweet note.

Tintswalo Atlantic was completely rebuilt in 2015, following the devastating veld fire earlier that year, and now boasts an even more spectacular dining room as a result – as well as a beautiful wooden deck with unlimited sea views. The lodge is one of only a handful of places in Cape Town where guests are able to engage all the senses as part of a unique culinary experience, dining close to the ocean, listening to the crashing waves below and breathing in the fresh sea air. It is also the perfect setting for a pre-dinner sundowner while watching the sun set. The open-plan kitchen inside meanwhile enables diners to enjoy an interactive dining experience, watching Chef Clark and his team up-close at work.

The restaurant at Tintswalo Atlantic is the perfect setting for a gourmet experience with a difference, and to celebrate a special occasion. It is open to both in-house hotel

guests, as well as other diners by prior arrangement and subject to availability, with breakfast, lunch and dinner served daily.

This winter, guests can further take advantage of Tintswalo Atlantic's special 'Winter Warmer' package - valid from 1 May until 31 August 2017, the overnight offer includes accommodation, breakfast and a five-course dinner (note this is not the 8-course Tasting Menu) with a bottle of house wine, at R7000 for two people sharing. (2-night minimum stay over weekends)

Editor's Note:

Chef Clark will initially present his 'Ocean & Ash' dinner tasting menu once a week, for a maximum of 10 guests. The menu will be priced at R1100 per person. Reservations are essential.

To book, contact Tintswalo Atlantic on:

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About Tintswalo Atlantic

Renowned as one of Cape Town's most precious hidden gems, Tintswalo Atlantic is a five-star boutique lodge nestled on a pebbled beach at the foot of the ocean-facing Table Mountain National Park. The award-winning property is blessed with panoramic views of the picturesque Hout Bay Harbour, dramatic Sentinel mountains peak, and the Atlantic Ocean beyond.

About Tintswalo Lodges

Tintswalo Lodges is an exquisite collection of three family-owned and run properties in South Africa. Perched on a pebbled beach at the foot of the Table Mountain National Park, directly overlooking the Atlantic Ocean, the award-winning **Tintswalo Atlantic** boutique lodge is renowned as one of Cape Town's most precious hidden gems. Sharing an unfenced boundary with the Kruger National Park, **Tintswalo Safari**

Lodge sits on the pristine Manyeleti Private Game Reserve, home to some of South Africa's best game viewing. Within this property, **Tintswalo Manor House** offers a luxurious, fully-catered villa for families or friends looking for a tailor-made stay. Situated in the heart of Kyalami just north of Johannesburg, **Tintswalo at Waterfall** is a luxurious countryside retreat and private events space for urbanites seeking to escape the everyday strains of city life.

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