

Tintswalo at Waterfall's restaurant caters to all tastes

In the company of honoured guests and foodie lovers, diners were recently treated to gastronomical delights accompanied by perfectly paired wine, in celebration of Tintswalo at Waterfall's recent win of a prestigious Diners Club Winelist Award. It's not often that one finds a restaurant at a boutique hotel where both their menu and their wine list exceed the expectations of patrons; but that's exactly what discerning palates experienced on the evening.

Led by head chef, Eric Hlatswayo, the kitchen offers guests a wide variety of meal offerings from ostrich fan fillet to orange, clover and thyme confit duck, to traditional Cape Malay lamb curry.

"Tintswalo at Waterfall is exceedingly proud of our restaurant and we find that guests come to Waterfall not only to spend the night but to try one of our signature meals which are diverse in nature and offers options to suit all palates. Diners will find that their taste buds will be brought to life by what we have to offer, and resultantly will be left craving more," explains Hlatswayo.

Further, the Diners Club Winelist Awards recently presented Tintswalo at Waterfall with the coveted Platinum Award for the quality of their wine offering and how it perfectly complements their Feedroom restaurant's inventive menu.

"It gives us great pleasure when we are recognised not only by Diners Club but by our own patrons who are not hesitant telling us what they think of our food. It is their high praises and recognition which drive us to continue to exceed their expectations," says Michelle du Plessis, Managing Director of Tintswalo Lodges.

Guests frequenting the Feedroom restaurant, which is easily accessible between Midrand and Sandton, can expect a completely unique wining and dining experience. This includes a country style feel, wide open architecture, a landscape dotted by lush green polo fields and the sounds of nature. Although mere kilometres from the hustle and bustle of the city, a dinner at Waterfall will leave guests feeling as though they've completely escaped the busyness of the concrete jungle.

The restaurant generally caters for 60 people, but can increase capacity on special occasions.

Guests need to make reservations in advance due to the restaurant's popularity as it has become is a favourite for luxury dining complimented by pristine service.

For more information, visit www.tintswalo.com.

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