



For immediate release

07/03/2011

Tintswalo at Waterfall's new chef - where local flavour meets international infusion

Newly appointed Executive Chef, Martin Greyling, brings an array of new dishes and a zest of flavour to Tintswalo at Waterfall. Born with a passion for food Martin brings with him a wealth of experience ranging from Cape Town to the Kruger. On completion of his Advanced Food and Wine Diploma Martin started at Buitenverwachting (an award winning restaurant and wine farm). From there he moved onto the Cape Grace Hotel, before heading up to the Kruger and into the kitchen of Tintswalo Safari Lodge.

After exploring a few other lodges, Martin has rejoined the Tintswalo group, with his cooking style being in his own words - "a fusion of Pan African with an International twist".

The new menu is bound to have mouths watering and stomachs in want, with exquisite meals such as starters of Calamari and Feta Salad with a Chilli Mint Dressing, or Prawns on a Sweet Chilli Cucumber Pickle. Guests can enjoy delicious main courses like Roasted Pork Fillet on Garlic Mashed Potato, Green Beans, Sage and Mustard or Stir Fried Vegetable Tagliatelle with Peanut sauce. For the not so hungry there are scrumptious light meals such as Mushroom Calzone with Greek Salad and of course for the sweet tooth connoisseur there is Lavender Brûlée or Cinnamon and Star Anise Pannacotta served with Pineapple Salsa; this is but a peak at the new menu that will have many a stomach in a perfect infusion of flavour.

Ends

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