



MONDAY 1ST FEBRUARY 2016

PETER TEMPELHOFF

GREENHOUSE AT THE CELLARS-HOHENORT

The Cellars-Hohenort Hotel, 93 Brommersvlei Road
7800 Constantia, Cape Town, South Africa
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reservations@collectionmcgrath.com
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7.30pm for 8.00pm
Louis Roederer Brut Premier and canape reception
Five-course signature menu
£120 per person
Wines to complement every dish are carefully selected by Craig Bancroft and the wine team
Please enquire for exclusive wine package price

Peter Tempelhoff is one of the most innovative chefs working in South Africa today. It was while studying Economics at university that he discovered his passion for food, enrolling in Cape Town's Institute of Culinary Arts, where he was awarded a bursary to study at the Culinary Institute of America in Newhaven,

A stunning rural hideaway, set in nine-and-a-half acres of grounds in the lush, historical Constantia Valley (the oldest wine-growing area in southern Africa) on the slopes of Table Mountain, you'd never guess that The Cellars-Hohenort Hotel is just 15 minutes from Cape Town. The Greenhouse's modern, sleek dining room with its dark wood tables,

made with native breed Cloete-Afrikaaner beef served with alliums and turnip, Cape sorrel and fresh buffalo labneh cheese, speak eloquently of time and place.

Among Tempelhoff's many career achievements are being named a Grand Chef by Relais & Châteaux and winning Sunday Times Chef of the Year 2007



Connecticut. Tempelhoff secured positions working with influential chefs including the late Frank Zlomke at Grande Roche Hotel in Paarl, Marco Pierre White at Quo Vadis and Giorgio Locatelli at Zafferano (both in London) and Aaron Patterson at the Michelin-starred Hambleton Hall Hotel in Rutland.

In 2005, he took the role of Executive Chef at the Automat American Brasserie in Mayfair before returning to South Africa in 2006 to become Executive Chef of the Grande Provence Heritage Wine Estate in the Franschhoek Valley. Since 2008 he has overseen the five Relais & Châteaux restaurants within the 'Collection by Liz McGrath' group of hotels.



leather clad wooden chairs and carefully selected art work set the scene for Tempelhoff's visually striking and delicious, seasonal creations that draw on produce from the garden, veldt and sea.

Dishes such as loin and shank of Laingsburg lamb from the Western Cape served with cumin carrots, truffled mielie meel (a coarse maize flour) and tamatie (a traditional South African tomato stew) or 'Tongue 'n Cheek'



and Franschhoek Life Chef 2007 awards. Under his direction, The Greenhouse has been voted as South Africa's number one restaurant in the Eat Out Top 10 Awards and named Restaurant of the Year. In 2013, Tempelhoff opened the casual Mondial Kitchen and Bar on Cape Town's Victoria and Alfred Waterfront with restaurateur Patrick Symington and is a partner in the 'Marvelous' range of wines.

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