

MOUNT NELSON

A BELMOND HOTEL
CAPE TOWN



CHEF'S TABLE – AN IMMERSIVE CULINARY JOURNEY

JOIN US IN THE HEART OF OUR DYNAMIC KITCHENS FOR AN INTERACTIVE JOURNEY OF DISCOVERY. IN AN INTIMATE DINING SPACE, A SUCCESSION OF CHEFS WILL SERVE YOU REGIONAL AND INTERNATIONAL SPECIALITIES, TAKING YOU ROUND THE WORLD WITH THEIR EXQUISITE CREATIONS. WITNESS THEIR SKILLS IN ACTION, TALK TO THEM ABOUT THEIR INSPIRATION. ON THIS IMMERSIVE JOURNEY, EACH EXPERIENCE IS DELICIOUSLY DIFFERENT FROM THE LAST.

Embark on a journey of culinary discovery at our dynamic Chef's Table. Prepare for a fun, interactive experience where the sights, sounds, scents and flavours of sublime, creative cuisine are brought irresistibly to life.

You'll be escorted through to the heart of the hotel kitchen. Behind the hub of activity, an intimate dining space awaits.

And so begins a wonderfully immersive experience, as different chefs serve a succession of regional and international specialities, taking you round the world with innovative dishes, from canapés and breads to mains and desserts. Listen to the industrious sounds of chopping, stirring and sizzling. Breathe in the aromas of succulent meats and rich sauces.

Feel the creative energy as you witness the Head Chef and his talented team in full-throttle action. It's all about interacting: talk to the chefs about their specialities, discover stories behind the recipes and the local, seasonal ingredients. Wander into the kitchen to observe delicacies being prepared, even stir a pan or two if you fancy.

Join our chefs on this authentic journey, each one different from the last. Come away deliciously satisfied with an enriched understanding of a dynamic kitchen.

OPENING HOURS AND COSTS

Chef's Table is open Wednesday to Saturday and seating between at 18h30 and 19h30.

Five courses at R1300 or with wine pairing at R2000.