

culinary philosophy

Grei

Our concept is founded on a culinary philosophy which seeks the sensual understanding and usage of understated herbaceous ingredients, rather than in the predictable customs of culture and tradition. Grei is a gastronomic celebration that takes you on a multi-dimensional journey of artfully curated textures, colours, flavours and ambience.

Thank you for joining us.

Chef Candice



World's Leading Fine
Dining Hotel
Restaurant

pescetarian *menu*

first

Prawn, Cucumber, Chervil

second

Langoustine, Sweetcorn, Coriander

third

Kabeljou, Aubergine, Licorice

fourth

Seabass, Zucchini, Tarragon

fifth

Blue moon, Rhubarb, Amaranth

sixth

Guava, Beetroot, Hibiscus

or

Kidavaoa, Ginger, Olive Oil