

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

*vegetarian
menu*

first

Goats Cheese, Fennel, Fig Leaf

second

Mushroom, Ulva, Koppert Cress

third

Apple, Potato, Thyme

fourth

Cauliflower, Truffle, Sage

fifth

Blue moon, Rhubarb, Amaranth

sixth

Guava, Beetroot, Hibiscus

or

Kidavao, Ginger, Olive Oil