

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

hibernal

Parallel to the compelling transformation of the season is the mindful evolution of the cuisine at Grei.

Our rooftop garden teaches patience and careful watchfulness as we celebrate each new season - organic meets modern in a subtle, intimate way.

The sensual crunch and earthy toothiness brings a new appreciation for our mild highveld winters.

This is Hibernal.

main menu

first

Springbok, caviar, buck leaf sorrel

Or

Octopus, broad bean, nasturtium

second

Sunchoke, aged apple, thyme

third

Sweetbreads, scallop, wild garlic

Or

Duck, liquorice, shiso

fourth

Short rib, black olive, watercress

Or

Seabass, bone marrow, tarragon

fifth

Roquefort, cassis, pollen

Or

Cassis, charcoal, pollen

sixth

Banana, passion fruit, barley

Or

Chocolate, scotch, rooibos