

# *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.

*pescatarian*  
*menu*

*first*

Octopus, broad bean, nasturtium

*second*

Sunchoke, aged apple, thyme

*third*

Monkfish, curry, mint

*fourth*

Seabass, quince, tarragon

*fifth*

Roquefort, cassis, pollen

Or

Cassis, charcoal, pollen

*sixth*

Banana, passion fruit, barley

Or

Chocolate, scotch, rooibos