

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

vernal

Spring offers an assurance of new beginnings as it emerges in an optimistic array of colour.

Grei's promise of rejuvenation and mystery is reflected and complimented by the vibrant enigma of this exquisite season.

This is Vernal....

vegetarian

menu

first

Broccoli, avocado, coriander

second

Onion, asparagus, lemon balm

third

Wild mushrooms, potato, watercress

fourth

Aubergine, hazelnut, spekboom

fifth

Lanquedoc, pecan nut, nasturtium

sixth

Cauliflower, almond, camomile

or

Litchi, lemon, fennel