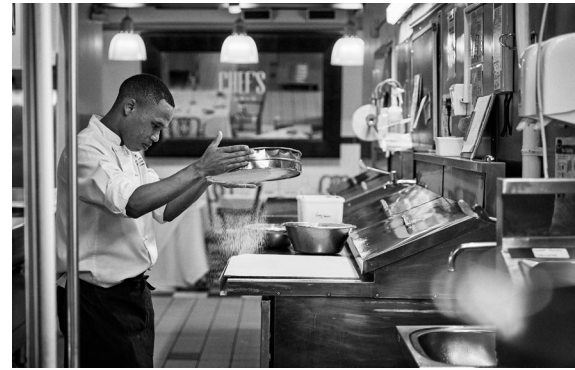


# MOUNT NELSON

A BELMOND HOTEL  
CAPE TOWN



## CHEF'S TABLE

An immersive culinary journey.

Inspired by the seasons and the desire to reduce our footprint on this wonderful land, the chefs have put their minds and attentions on sourcing, when possible, organically grown local produce that has the smallest impact on our environment. They deal with likeminded farmers and producers who share a desire that we should be able to share this land's harvest with generations to come. They have excluded meat and fish intentionally, choosing to showcase and celebrate the wonderful bounty of Western Cape agriculture.

*Opening Hours: Wednesdays to Sundays and seating at 19h00*

*Cost: Five courses at R1650 or with wine pairing at R2420*

Join us in the heart of our dynamic kitchen for an interactive journey of discovery. In an intimate dining space, you will be served regional and national specialties, taking you round the country with exquisite creations.

Listen to the industrious sounds of chopping, stirring and sizzling. Breathe in the aromas of entrancing spices and rich sauces.

Feel the creative energy as you witness this talented team in full-throttle action. It's all about interacting; talk to the chefs about their specialties, discover stories behind the recipes and the local, seasonal ingredients.

Join our chefs on this authentic journey, each one different from the last. Come away deliciously satisfied with an enriched understanding of a dynamic kitchen.

For more information contact the team on [restaurantreservations.mnh@belmond.com](mailto:restaurantreservations.mnh@belmond.com) or +27 (0)21 483 1000

or book via **Dineplan**

Dress code: Comfortable attire, the kitchen can be hot and the floors can be slippery.  
Subject to availability.