

Head Chef, Kelly-Anne Pietersen

Executive Chef, Kelly-Anne Pietersen is renowned for her French-inspired cooking, to create dishes with rich tastes and subtle flair.

Kelly-Anne trained with some of the finest chefs in the some prestigious kitchens in South Africa. Kelly-Anne started out working with the former executive chef of the Cape Grace Hotel and then at Ellerman House. Then Kelly-Anne joined Sofia's Restaurant at Morgenster Wine and Olive Estate and thereafter extended her range of culinary skills at Bertus Basson and Craig Cormack's award-winning Overture Restaurant. Awards include a second place in the Chaine des Rôtisseurs' Jeunes Chef Competition and also in the Tastic Chef Competition.

Kelly-Anne's love for cooking started at a young age when she spent time in the kitchen with her mother and grandmother. Both these inspirational women love to cook and especially bake, which is where Kelly-Anne's love for creating delectable desserts originated.

The dishes that spring from Kelly-Anne's kitchen include flavours that are seamlessly integrated, and the menu is a mixture of the robust and refined. It has a French flavour and traditional dishes are given a creative twist.

