

Chef Keith Frisley's Elegant Cuisine

Fairlawns Boutique Hotel & Spa in Sandton welcomed its new Executive Chef, Keith Frisley, earlier this year and his elegant cuisine with a modern twist complements this award-winning boutique hotel, reminiscent of old Europe.

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Having paid his dues working as apprentice chef at the Hilton Hotel group and achieving his Academy of Chef Training Programme Certificate, Keith cut his teeth cooking on South Africa's mainline long-distance trains such as the Trans-Karoo, travelling as far as the Victoria Falls.

He has enjoyed local as well as international acclaim in cooking competitions, winning prizes such as a first place gold medal in the Golden Hat Chef in South Africa, a certificate from the Chaîne des Rôtisseurs in South Africa and second place as part of Team Johannesburg in Austria, achieving double gold.

Keith worked for the Monarch Hotel from 2006 until 2010, where he was Executive Chef and developed an affinity for boutique hotel dining, where a caring chef is able to gauge the special dining needs of discerning guests through interaction. "With my penchant for classic French cuisine with a modern twist and unfussy presentation, I'd like to think our guests will appreciate the special attention I give to their dining needs at Fairlawns," he says.

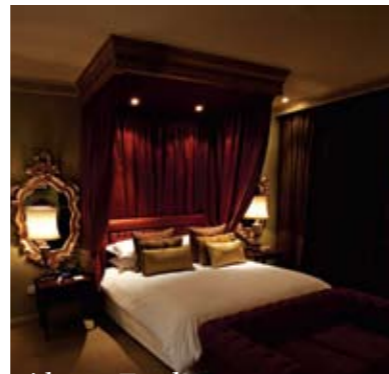
Keith further states that purist cuisine is about guests knowing exactly what they're

eating while enjoying the presentation and appreciating the fine textures and tastes synonymous with specialised cuisine. He finds this stance has earned him the respect of mature guests, while also attracting new, discerning young diners.

He comments that South Africans have become well travelled and that this has given them a more sophisticated point of view when it comes to appreciating fine cuisine, and he is looking forward to creating a fine dining destination at Fairlawns, not only focusing on business and leisure guests, but also local residents wanting to enjoy a special breakfast, lunch or dinner at this established award-winning 5-star boutique hotel in Sandton.

"My vision is that locals will frequent The Terrace Restaurant at Fairlawns for a divine dining experience, then decide to indulge in a holistic spa treat and perhaps even spend the night in order to extend their special visit," he smiles.

Visit www.fairlawns.co.za or call +27 11 804 2540 to enquire about the delectable menu changes that have been made at The Terrace Restaurant at Fairlawns. Dining reservations are essential. 🍷



About Fairlawns Boutique Hotel & Spa

Fairlawns Boutique Hotel & Spa is a privately owned 5-star hotel with everything your heart desires in a boutique establishment: unique accommodation, a Balinese styled spa, a boutique gourmet restaurant, signature conferencing and special events facilities, and an ideal location in tranquil gardens, filled with indigenous birdsong. Fairlawns is a member of Inspirational Places, a 2010 World Luxury Boutique Hotel Award winner for South Africa, was nominated for the World Luxury Spa awards for 2010 and won the 2010 Platinum Diners Club Wine List Award. Non-residing guests are welcome to dine at The Terrace and utilise the Spa at Fairlawns by appointment.



Winter specials at Fairlawns

Fairlawns Boutique Hotel & Spa is offering an ideal winter warming package at a rate of R1 950 per person sharing per night, comprising a delectable fondue, spa, dinner; bed and breakfast pamper package, including:

- Sherry served on arrival
- A delectable two-course dinner for two, served in The Terrace Restaurant, in front of a roaring fire, overlooking the winter gardens
- After dinner, guests indulge in sherry and a romantic chocolate fondue for two served in front of the fireplace in the privacy of their luxurious suite
- Wake up at leisure for breakfast served in The Terrace Restaurant, followed by a pamper treatment in the exotic Fairlawns Bali-style Spa, which includes a welcome drink of Hot Herbal Tea, an aromatic Steam Session and a back, neck and shoulder hot stone massage.

This special rate is valid until 31 August 2011.