

FINE FARE AT Fairlawns

The Terrace Restaurant at Fairlawns

Fairlawns Boutique Hotel & Spa in Sandton, Johannesburg, welcomed its new Executive Chef, Keith Frisley, earlier this year. His elegant cuisine with a modern twist beautifully complements this award winning boutique hotel.

■ ■ ■ Keith paid his dues working as an apprentice chef at the Hilton Hotel Group and achieving his Academy of Chef Training Programme Certificate. He then cut his teeth as a chef on South Africa's mainline long distance trains, such as the Trans-Karoo, which travels as far as Victoria Falls.

He further enjoyed local as well as international acclaim by being awarded a gold medal in the South African *Golden Chef Hat Awards* and a certificate from the *Chain de Rotisseurs* in South Africa. He also achieved second place as part of Team Johannesburg in Austria, where they were awarded double gold.





Keith worked for the Monarch Hotel in Rosebank, Johannesburg, from 2006 to 2010 as their Executive Chef. Here he developed a special affinity for boutique hotel dining, where a caring chef is able to gauge the special dining needs of his guests through interaction with them.

"With my penchant for classic French cuisine with a modern twist but unfussy presentation, I'd like to think our guests will appreciate special attention to their dining needs at Fairlawns," he says.

Keith further states that purist cuisine is about guests knowing what they are eating and enjoying the presentation, followed by the fine textures and tastes of 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 highly sophisticated in terms of their travel and cuisine tastes, and he is looking forward to creating a fine dining destination at Fairlawns. Not only will he be focusing on business and leisure guests, but also on local residents who would like to enjoy a special breakfast, lunch or dinner at this established, award winning, five-star boutique hotel.

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

Enquire about the delectable menu changes at The Terrace at Fairlawns. Dining reservations are essential.

Fairlawns is a member of Inspirational Places and a 2010 "World Luxury Boutique Hotel Award" winner for South Africa. The hotel was nominated for the "World Luxury Spa Awards" in 2010; and won the 2010 "Platinum Diners Club Wine List Award".

For more information on Fairlawns Boutique Hotel & Spa, contact +27 11 804 2540, email fairlawns@fairlawns.co.za or visit www.fairlawns.co.za.

Winter Specials at Fairlawns

Fairlawns Boutique Hotel & Spa is offering an ideal winter warming package, which comprises 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 next to the fireplace and overlooking the winter gardens.
- Sipping sherry and a romantic chocolate fondue for two served in the privacy of your luxurious suite.
- A leisurely 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.
 - A back, neck and shoulder hot stone massage.

This package is available at a special rate of R1,950 per person sharing per night and is valid until 31st August 2011.

About Fairlawns Boutique Hotel & Spa

Fairlawns Boutique Hotel & Spa is a privately owned five-star hotel with all the attributes which a discerning guest would desire. It offers unique accommodation, a Bali-styled spa, a boutique gourmet restaurant, signature conferencing and special events facilities, and an ideal location in tranquil gardens, filled with indigenous birdsong.