

Sandton Sun Introduces World Class Gastronomic Emporium

A spacious and elegant gastronomic emporium – world class, yet distinctly South African in feel – is soon to open at the Sandton Sun, introducing an exciting new space in Johannesburg for people to meet, play and eat, be they a hotel guest, shopper, doing business or simply taking time out.

Located on the 6th level where the Sandton Sun meets Sandton City, the development is set to catapult this historic hotel into an exciting future and secure its place as one of Africa's leading hotels, whilst embracing a culture of sustainability.

Bathed in natural light during the day, the design throughout is contemporary

and striking, with hundreds of characteristically South African photographs, printed on aluminum, highlighting the home-grown atmosphere of the entire level.

Natural elements including wood, sandstone, water and fire create an earthy feel whilst mosaic pillars stand tall, upholding the local flavour of the space.

Exceptional dining experiences will be provided by two fabulous new restaurants – San and Vin mmx. San, a grand café-style restaurant, will serve up mouth-watering breakfasts, lunches and dinners, prepared with only the freshest, seasonal and local produce.

Vin mmx offers an intimate setting where diners can enjoy a menu of simple and exceptional dishes and a select wine list. This space also includes the San Bar and San Market with flexi and private dining rooms offering indoor and outdoor dining for small groups and special occasions, as well as a separate lounge and library.

A new Cheese Room situated alongside Vin mmx, features three separate fridges to store 18 different types of cheeses, each locally sourced and overseen by a “cheese sommelier” with unrivalled knowledge, who will package the cheeses according to their particular requirements. “The Cheese Room is a first in the South African hotel industry and will attract people from far and wide who are interested in sampling local cheeses,” says Garth Shnier, Executive Chef of the Sandton Sun.

The San Bar, with its fashionably retro feel, will serve a wide range of carefully selected wines as well as signature cocktails. Guests have the option of sitting on the outside deck and taking in the breathtaking views over Sandton, making this a perfect ‘drinks after



work' venue, which will undoubtedly draw the crowds as it becomes the place to see and be seen in Sandton.

Another attraction of the emporium will be an interactive display kitchen with eight seats, allowing guests to watch the chefs in action as they expertly prepare their specialty dishes. And for those on the trot, there will be the San Market, a grab 'n go retail space selling "just out of the oven" pastries, sandwiches and biscuits as well as take-away coffees, teas and smoothies.

Garth Shnier, who has been at the helm of this project, has worked ceaselessly over twelve months to create an exclusive yet comfortable gastronomic experience that will be sure to attract foodies from far and wide. His objective to ensure that sustainability be kept top-of-mind from sourcing and delivery to kitchen practices has been maintained throughout. For his efforts, the Sandton Sun anticipates a confident nod of approval after recently undergoing an environmental audit.



"I have travelled extensively around the country to source the freshest, seasonal produce for the restaurants and found 11 small privately owned farms within a 100 kilometer radius of the hotel. Through contacts in the hospitality industry, we have discovered an underprivileged school in Cape Town

to make an exclusive and beautiful range of crockery, and glassware that is 100% recycled. Even our drinking water is going to be bottled at the hotel to avoid any contamination, whilst our own newly refurbished bakery on site promises delectable delicacies on a daily basis," says Shnier.

Throughout, guests can expect top end service as well as unerring yet subtle attention to detail, an ethos the Sandton Sun has always prized, and achieved by continuing to groom an experienced and dedicated team that understands exactly how to meet global hotel standards.

In achieving this, the Sandton Sun was expertly guided by Adam Block of Block & Associates, a highly regarded restaurant consulting company in the US, who ensured that both the design and sustainability elements will measure up to international benchmarks. "This project has brought the Sandton Sun to the cusp of an auspicious new era. "We've come full circle since opening in 1984, and our mission as we take the Sandton Sun into the future is to not only entrench it as THE meeting place in Sandton, but to start heading towards a sustainable future that gives back to the environment" says General Manager Peter Davidson.