

New chef, new menu for On19



By [Cari Coetzee](#)

4 May 2018

Last year, I had the pleasure of attending the launch of 1On19 - a menu concept focused on one flavour paired with one cultivar - at The Westin Cape Town's On19 restaurant.

The series continues but with a new chef at the helm, Stephen Mandes – the Ultimate Braai Master of 2014. He has spent time in restaurant kitchens around the city, including Mount Nelson Hotel, the Cape Grace, Mondiall Kitchen & Bar, Restaurant Jardine and de Grendel Wines.



Chef Stephen Mandes

Far from slapping a chop on the braai, Mandes delighted with delicate and well-balanced dishes celebrating the ingredients – fynbos and Shiraz. We sampled Mandes' new menu 19 storeys up in the air with the spectacular views accompanying great conversation, service second to none, and some bold and unique flavours.

On the menu

While last year's strawberry and rosé menu had five courses to get stuck into, the fynbos and Shiraz menu had six perfectly constructed, beautiful dishes:

The rooibos lemoncello and puffed kingklip, paired with a Corder cool climate Syrah, surprised with its bold flavours. The rooibos went a long way in tempering the sharp kingklip while the Corder brought both together flawlessly.



The sour fig salami intrigued all the diners and we were all surprised when no salami made it to the table but an entirely vegetarian dish. The local flavours from the sour fig salami, indigenous leaves, seed crusted chevre and a delicious tangy hibiscus vinaigrette paired well with Ormonde's Chip of the Old Block.



Next was the fine dining version of snoek and *pataat* with honeybush gastrique – by far my favourite dish of the night as the sweet and salty made for a perfectly balanced dish reminiscent of the “real thing”. The Innocent from Lammershoek’s savoury undertones was a great match for the dish.



The spekboom, mint and rooibos granita served as a welcome burst of fresh and cool flavours.



The main course was nothing short of a treat. Quite a fan of gamy meat myself, I utterly enjoyed the perfectly cooked springbok served with chocolate num num jus, fermented cabbage and a sweet potato croquet. The main was paired with a Shiraz from Meerendal, with a smokiness complementing the springbok perfectly.



For the grand finale, we enjoyed an apple cobbler with fynbos honey, thyme and olive oil gelato paired with an aromatic La Vierge Anthelia Shiraz.



Images Supplied

Coming up

Chef Mandes and his team will present the lime and Chenin Blanc and coffee and Pinotage curated menus for the months of May and June.

FRIDAY 25 MAY 2018

Lime & Chenin Blanc

WELCOME DRINK

Ernie Els "Big Easy"

AMUSE BOUCHE

Prawn Ceviche
avocado, tiger's milk
Croydon

STARTER

Crisp Fried Sweet Breads
celeriac remoulade, lime gremolata, bone marrow jus
Lanzerac

INTERMEDIATE

Seared Salmon
chilli and lime jelly, lime sponge cake
Kleine Zalze "Vineyard Selection"

SORBET

Coconut & Lime Sorbet
Remhoogte "Honeybunch"

MAIN COURSE

Duck Two Ways
baked kohlrabi, lime and coriander puree,
papaya and lime atchar
Ormonde "Chip off the Old Block"

DESSERT

Lime Cheesecake
bitter chocolate, peanut butter, raspberries
Donkiesbaai "Hooiwijn"

FRIDAY 29 JUNE 2018

Coffee & Pinotage

WELCOME

Barista

AMUSE BOUCHE

Twice Baked Cheddar Soufflé
coffee sauce
Lammershoek "The Innocent"

STARTER

Espresso Poached Kingklip Taco
Croydon

INTERMEDIATE

Rabbit
"moer koffie", bacon lardons,
shimeji mushrooms, grits
Fat Bastard

SORBET

Amarula & Coffee Snow

MAIN COURSE

Pork belly
celeriac, fermented apple, pulled pork empanita
Guinness and Arabica coffee bean jus
Remhoogte

DESSERT

Dobos
Vahlrona Tanariva, coffee, caramel
L'Avenir

For more information, visit [On19](#).

Our dinner was graciously sponsored by The Westin.

ABOUT CARI COETZEE

Cari Coetzee is a contributor to Bizcommunity Tourism, Agriculture and Lifestyle.

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