

## Azure Restaurant launches summer menu

The Azure Restaurant at The Twelve Apostles Hotel and Spa has launched its new summer menu. Henrico Grobbelaar, executive chef at the hotel in Cape Town, has revealed dishes including smoked oyster and cucumber soup, lightly grilled baby squid in its own ink, confit and pan-seared quail with poached langoustines and pan-seared breast and braised duck leg in pancake and foie gras mousse.

"The focus of the summer menu is seasonal, fresh produce with lots of flavours but nothing overpowering. Each item works together to bring out the best elements of the other ingredients on the plate," says Grobbelaar. "It is real, humble food but cooked textbook style and presented beautifully."

More than 95% of the items on the menu are sourced from the Western Cape in line with the hotel's responsible and sustainable environmental policies and follow the Southern African sustainable seafood initiative's best practice guidelines.

"We are thrilled that Henrico and his kitchen team's creations have won over local food critics, with Azure's recent nominations in the Eat Out/DSTV Food Network Restaurant Awards Top 20 and The Fleur du Cap Top 100 Places to Eat in Cape Town 2011," says GM Horst Frehse.

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