

La Colombe Group to open two new restaurants at the V&A Waterfront

The La Colombe Group of restaurants has announced the opening of two new restaurants, the Pier Restaurant and The Waterside Restaurant, at the iconic V&A Waterfront in Cape Town.



Source: [123RF](#)

Situated in Pierhead Building, guests will find Pier Restaurant on the first floor, and The Waterside Restaurant on the ground floor, with each offering a different dining experience.

Scot Kirton, chef-proprietor of the La Colombe Group, says: "We have been looking at various sites at the Waterfront for many years now. When this site became available we needed little convincing to undertake this project. We hope to create an experience the Waterfront has never seen before - for both locals and international guests alike."

Ocean-side fine dining at the Pier Restaurant

On the upper level, diners will find Pier Restaurant, which will bring an intimate, multi-course fine-dining experience to one of the world's most-loved destinations. At the helm will be John Norris-Rogers, who left La Colombe to join the launch team at La Petite Colombe, which, under his guidance, was recently named the second-best restaurant in Africa at the recent TripAdvisor Traveller's Choice 'Best of the Best' Awards.

With Norris-Rogers as head chef, diners can expect the local produce to take centre stage, with a special emphasis on inspiration from the ocean. Dishes that diners can look forward to include confit mussels slowly cooked in chorizo oil or oysters poached tableside by the chefs.



Source: Supplied

Norris-Rogers says: "Being given the opportunity to move back to Cape Town and head up Pier Restaurant is incredibly exciting. While the past four years at La Petite Colombe have been a fantastic journey, I can't wait to help launch Pier as a special experience in the city – one that our guests will hopefully remember for the rest of their lives."

Understanding that a memorable dining experience requires more than exceptional food, Pier Restaurant will be continuing two existing relationships with Aaron Farquhar, current manager of La Colombe, joining the team as head of front of house, and Bone Interior Design Studio, as the interior design team.

Trisha van der Merwe from Bone Interior Design Studio says: "We've chosen humbled textures in a soft palette to help create an unexpected sense of ease, in what can be a bustling location. The tones and materials are earthed and unpretentious, creating a sanctuary that places the spotlight on the exquisite cuisine. Guests can expect to see artisanal tiles, natural woods and dynamic furniture pieces, which will create a uniquely immersive experience in which to dine."

Casual fine-dining at The Waterside Restaurant

The Waterside will offer two different menus upon its launch including a four-course menu with selected choices available to the diner, or a more formal eight-course tasting menu, from a working lunch to celebratory meal with friends – or impromptu pop-in on a beautiful summer's day.

Bringing her expertise to the kitchen is Roxy Mudie, who will be head chef, having previously worked as sous chef at both La Colombe and Protégé.



Source: Supplied

Kirton on Mudie's appointment says: "Roxy has worked with me for seven years, over which time I've watched her grow – and could not be more proud of her as she takes this next step in her career. She is a bubble of talent waiting to explode and I can't wait to watch her spread her wings in this exciting new space."

Van Zyl Van der Merwe, long-standing La Colombe alumnus, will join The Waterside team as front of house manager.

Guests can look forward to crayfish cooked over coals, served with roast quail and sweetcorn, with other highlights including oysters with umami broth and caviar, and strawberries with lemon verbena and coconut.

Both restaurants will open in middle of December 2021, with bookings open from early December.

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