

QUARTER KITCHEN RESTAURANT

PRESS RELEASE

GENERAL INFORMATION

The Quarter Kitchen Restaurant is part of The Portswood Hotel and proudly pays homage to the city's almost 400-year history by celebrating the Cape Malay cuisine so central to the city's history. The restaurant is one of the Waterfront's oldest, housed in a section of the original Breakwater Prison that was built in 1860 and known as the "Good Conduct Ward". While the space has been transformed into a modern and welcoming restaurant, some of the original features can still be seen. Most striking are sections of the restaurant wall which were built with local bluestone. You'll also notice also the foyer's well attraction, which once supplied the prison with water.

The Boardroom, at the far end of the restaurant, used to be the prison chapel and if you look up you can see that the tiny barred windows are now beautifully incorporated into the décor and create a tranquil ambience for the dining room. Let us take you on a journey of history, flavoured with a passionate touch of spice.

We are celebrating 25 years of proudly South African and authentic Capetonian love for food with the launch of our exciting new and spicy menu, a fresh - yet familiar - interior look and feel, and showcasing a variety of local Cape Malay dishes such as daltjies, samoosas, bobotie, tamatie bredie, pienang curry, melktert and koeksisters, to name only a few. The Quarter Kitchen also recently, in conjunction with their refurbishment and menu, put together a fantastic cookbook, packed with recipes for everyone's favourite traditional South African and Cape Malay dishes. The exclusive cookbook promises to revitalise your cooking repertoire and add some spin to tried and tested recipes. It is freely available to all guests.

On your next visit to the Waterfront, Africa's most visited tourist attraction, why not pop in and try the Quarter Kitchen Restaurant at The Portswood Hotel. Don't forget to ask the team at the Quarter Kitchen about sending you an E-Cookbook.

BREAKFAST

The Quarter Kitchen is a 60 seater restaurant and 20 seater at the Link Bar.

Self Service Buffet

Mon - Sat :

Sundays & Public Holidays:

06h00 - 10h00

07h00 - 11h00

à la carte menu

Mon - Sat :

Sundays & Public Holidays :

From 18h00

From 18h00

LUNCH

A light meals menu is available at the pool, lounge, and the Link Bar **Daily from 11h00**

A Cape Malay themed à la carte lunch menu is available **Daily from 12h30**

DINNER

An à la carte menu is available **daily from 18h30**

Dinner service is available at Quarter Kitchen Restaurant, the Link Bar and, weather permitting on the pool terrace.

Hosting an event or planning a special occasion?
Speak to our hostess about private event options in Quarter Kitchen Restaurant.

Bookings are essential.
Contact us directly at The Portswood Hotel, to confirm your booking.





THE LINK BAR

Offering a selection of local beers, homemade craft beer on tap, local gin varieties, cocktails and a wide range of other choices, Link Bar is the perfect pre or post dinner spot for a drink. We have an extensive wine list at the bar featuring various cultivars from the Cape's great wine estates.

Open **Daily from 11h00**



CHEF WADE KEARNS INTERVIEW



Tell us a little bit about your journey to The Quarter Kitchen?

I trained at the North link Hotel School Panorama Campus for three years, of which two years were a diploma in professional cookery and one year an advanced patisserie diploma. During this course of studies I had an 18-month in-service training with six months spent at Asara Wine Estate, The Mount Nelson Hotel, and Encore Restaurant and Conference Centre respectively.

I started my career back at Asara Wine Estate where I worked for a further year to gain five-star experience as Commis Chef. Further positions included Lourensford Wine Estate, The Mount Nelson Hotel, and Inn on the Square Hotel Greenmarket Square. I finally moved to The Commodore hotel where I worked for three years as a sous chef until receiving the promotion of Head Chef to their sister Portswood Hotel, a position I've now held for two years.

How did your love for Cape Malay cuisine develop?

My love for Cape Malay cuisine started as a young boy coming from the Cape culture of cooking and traditions; it was quite easy to fall into the Cape Malay cuisine learning from the way my family cooks and observing the traditional way did things. When I started at the Quarter Kitchen these dishes and spices just came back to me as memories and I could put all that history into the menus I created.

Which is your favourite of the curries and why?

My favourite curry dish will be the Pienang curry, the name "Penang curry" is originally Malaysian but was localised by the Cape Malay people as Pienang curry (change of spelling in the name). It's a dish consisting of meat and an aromatic sauce, it is my favourite because in the Cape culture it is a delicacy to eat lamb – a meat that would only be served on special occasions.

What do you think is unique about the Quarter Kitchen?

Quarter Kitchen has had a small family of chefs working there for years, and they go way back with the Cape Malay culture. It's a distinctly cosy feel when you sit in the restaurant with warm hearty food made with love and service staff treating the guest like family. I see it as a unique place where memories are made – and of course particularly on special occasions such as Christmas lunch, Mother's Day, Valentine's Day, honeymoons and anniversary celebrations.