

# Of ancient pathways and culinary delights

Steven and Sophie Jacobs at Kings Walden Garden Manor, brought with them a new and fresh approach to eating out. Boasting an interesting menu with ingredients such as slow tomato confit, wasabi, fresh garden herbs, virgin olive oil, rocket, Moroccan spices, green asparagus, ... they created a pleasant and friendly experience in the newly renovated dining area.

The 4 course menu changes daily and guests can order any of the courses separately depending on what they feel like. Steven buys most of his products from local farms and suppliers such as Wegraakbosch Organic Dairy. "I just love to be surprised every time the box with fresh veggies arrives," he says.

We were fortunate enough to be invited to dinner one evening and after a particularly stressful Monday we took ourselves off to Kings Walden. The experience, from arriving to leaving is one of sheer self indulgence! What makes it even more pleasant is having your chef right there in the dining room. Steven is a humble and unassuming chef. "I am not a chef," he says, "I am just a good cook who enjoys my own food," He has always been involved in food, and after travelling all over the world, working in various restaurants, having a business of his own, he got itchy feet and decided to come to South Africa for a new experience. I have never been able to eat a four course meal, in any restaurant, but Steven's food was so light and tasty that I finished it happily. The Chocolate Nemesis desert was delightful and my diet flew right out the window. Steven admits that Sophie is "the spine of the business" and they are working towards creating a place where people can come and celebrate, or just have a good evening out.

The wine list boasts some really unusual and seriously good wines and we were having a bit of

a problem making a choice, and settled for the Stonehaven Sauvignon Blanc. The wine complimented the menu comprising of smoked salmon roulade with fennel shavings, roquette and wasabi cream followed by green curry, coconut and butternut soup with coriander and carre of lamb with a Mediterranean couscous salad and a caviar of aubergines.

Breakfast is served in the garden, weather permitting, and it is certainly the best way to celebrate a special event, or just to spoil yourself.

Sunday lunches served in the garden are not buffet style, but beautifully plated, to be ordered as a menu or as separate dishes.

All in all a very pleasant experience, and worthy of a return visit. I can't wait to take my friends there!

The garden surprises and delights you around every corner. Take a stroll to the ornamental lake, Bibigar –place of spirits – and rub the nipples of the concrete sphinxes guarding it. It is said to bring good luck. With the approaching spring and mild temperatures the garden invites visitors to stay a while and enjoy the special treats and snacks provided by Steven. Savoury or sweet, tea, coffee, a glass of wine or a quiet drink in the elegant lounge – with free tapas – you are sure to leave Kings Walden, knowing that you had a worthwhile experience.

Tea garden open every day. Restaurant open every evening, but please book in advance as all the dishes are prepared fresh. 015 307 3262

[www.kingswalden.co.za](http://www.kingswalden.co.za)



*Top: Steven in his kitchen*

*Below: The lightning tree has become a well-known landmark in the gardens.*

*Chocolate Nemesis - definitely my favorite*

*The wine list is comprehensive and will cater for all.*

