

Gåte at Quoin Rock receives 4 World Luxury Restaurant Awards

The [Gåte Restaurant](#) at the [Quoin Rock Wine Estate](#) in Stellenbosch has received four accolades at the 2019 World Luxury Restaurant Awards. The World Luxury Restaurant Awards recognise achievement in the luxury restaurant industry as voted by guests, travellers and industry players.



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We had the pleasure of attending the 2019 @luxuryrestaurantawards hosted in partnership with The State Hermitage Museum Official Hotel in St. Petersburg, Russia this past weekend. @gate_at_quoin_rock won several awards including the Global Restaurant of the Year 2019 and the award for Outstanding Architecture within the continent of Africa. Congratulations to the entire @gate_at_quoin_rock team for all their achievements. . . .

#outstandingarchitecture #gate_restaurant #quoinrockwines #quoinrock
#globalwinner #southafrica #bestworldrestaurant

A post shared by Gåte at Quoin Rock (@gate_at_quoin_rock) on Jul 8, 2019 at 11:26pm PDT

Gåte was declared the 2019 Global Restaurant of the Year Overall winner and well as the 2019 Haute Cuisine Global Winner. It also secured the 2019 Molecular Cuisine Global Winner honour, plus the 2019 World Luxury Restaurant Awards' Best Head Chef - Global Winner accolade, which recognises sustained commitment to service excellence and outstanding achievement in the international restaurant industry. In addition, the Knorhoek Valley estate also scooped a win for 2019 Outstanding Architecture Continent Winner: Africa.



Aiden, Nicole Loubser (Head Chef) and James

Head Chef Nicole Loubser's artistry was honed at Jan Hendrik's one-star Michelin restaurant in Nice and at Salzburg's two-Michelin-star Ikarus. Loubser maximises her expertise in the farm's unusually large kitchen. "It's a lot of fun as it's bigger than most in terms of space as well as equipment. Gâte is cutting edge because we not only focus on molecular gastronomy, but also on fine dining. We aim to play with the senses of the guest. As such, it's not just another wine farm but a high-end fine dining venue," she says.

"We focus on getting local food and expensive items like truffles. We are setting up a greenhouse so we can be sustainable and have hydroponics in the kitchen for our own micro herbs and flowers," she adds. Gâte's new menu launches on 1 August 2019.

"We've picked 14 countries to embody a taste-driven odyssey, fusing their flavours with South African cuisine," says Loubser. The 14-course menu may be enjoyed as a seven-course dinner or five-course lunch menu.