

The Test Kitchen is 'Best in Africa'

The lineup of the 2014 World's 50 Best Restaurants has South Africa's Cape Town based restaurant, The Test Kitchen at 48th place and best in Africa. Chef Dale Roberts won the local Eat Out DStv Restaurant Awards Chef of the Year in 2011 and the restaurant clinched the Eat Out DStv Restaurant Awards Restaurant of the Year in 2012 and 2013.



Sponsored by San Pellegrino and Aqua Panna and organised by Restaurant magazine, The World's 50 Best Restaurants list is an annual snapshot of the opinions and experiences of over 800 international restaurant industry experts.

The restaurant won the 'Cacao Barry One To Watch Award' last year at The World's 50 Best Restaurants, an indication that a big jump to the best 50 was imminent. Previously placed at 61 in 2013 and 74 in 2012 after its opening late 2010, the move to number 48 as a 'New Entry' is a remarkable achievement. In his previous position at Cape restaurant La Colombe in the Constantia winelands, the restaurant reached 12th position in 2010.

London diners were treated to a taste of Roberts's culinary prowess at an exclusive dining event at The Square restaurant on the eve of the announcement of the World's 50 Best Restaurants. The Four Hands Banquet saw Dale Roberts joining The Square's South African born chef Phil Howard to create a nine-course dinner at the Mayfair establishment, which boasts two Michelin stars. The two chefs played with their combined philosophies, with different styles yet similar approaches, creating a gourmet feast to savour.

Dale Roberts ascribes its success to its gritty, urban location in Woodstock, Cape Town. "I'm a non-conformist, something which has got me into a lot of trouble in the past. My vision was to be original in every aspect of the experience. The central purpose of the restaurant is the exploration of flavour. I explore every facet of an ingredient and that philosophy has remained central to the decisions we make in all areas of the restaurant.

"I would like to see it continue to grow, evolve and mature. Above all, I have realised that I would like to do this gently so that the process remains a pleasure for all those involved in it."

For more information, go to www.thetestkitchen.co.za.

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