


THE ROYAL PORTFOLIO
THE SILO

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The Silo Hotel Appoints First Executive Chef



The Royal Portfolio is proud to announce the appointment of Veronica Canha-Hibbert as the executive chef of The Silo Hotel. She joins The Royal Portfolio after eight and a half years at Ellerman House where she guided her team with grace and took guests on an incredible culinary journey.

Canha-Hibbert started her career in 1999 as an apprentice at the Mount Nelson hotel before moving to England in 2004 to work at the Grove Hotel in Hertfordshire.

“I am extremely excited to join The Royal Portfolio and to take the next exciting step in my career. The Silo Hotel is an incredible project and to be involved from the outset is a fantastic opportunity. I can’t wait to get started and to deliver a unique and authentic dining experience for both locals and international guests.”

Liz Biden, owner of The Royal Portfolio said, “We are delighted to have Veronica on board and look forward to her contribution to the wonderful and diverse dining experiences at The Royal Portfolio. The style of the cuisine at The Silo Hotel will be delicious and approachable morning, noon and night – contemporary comfort food with a focus on fresh, local ingredients. We look forward to welcoming our guests from around the world and to creating a warm and welcoming space for Capetonians to enjoy.”

The restaurants and bars at The Silo Hotel will be open to the public. The Willaston Bar and the Granary Café will be located on the sixth floor while visitors to the rooftop will be able to enjoy fine wines and wonderful cocktails with unrivaled views of Cape Town.

The Silo Hotel is the latest addition to The Royal Portfolio which includes Royal Malewane in the Greater Kruger National Park, Birkenhead House in Hermanus, La Residence in Franschoek and The One Above in Cape Town.

The Silo Hotel will open in March 2017 in Cape Town’s V&A Waterfront.

A few questions and answers with The Silo Hotel’s Executive Chef Veronica Canha-Hibbert:

How would you describe your style of cooking?

I believe in good, honest food that showcases the ingredients themselves. We have such incredible produce in this country. I’m a keen advocate of real butter, duck fat and fresh, high quality ingredients, starting (instead of ending) the dish with herbs and proper seasoning to really enhance the flavour. It’s these little details along with proper technique that I believe create a truly remarkable dining experience.

Modern cuisine can often be overly engineered and ostentatious. My goal is to create dishes that incorporate only the freshest, local ingredients resulting in approachable, simple and delicious food. I try to reflect my classic French training in my cooking, focusing on each ingredient, doing the small things properly to create an authentic and delicious meal.

What dining experiences can guests expect at The Silo Hotel?

The sixth floor of the hotel will house The Willaston Bar and the Granary Café. The two merge into one another, allowing guests to eat and drink as they please while taking in the incredible views of Cape Town.

The dining experiences at The Silo will be as eclectic as Liz Biden’s beautifully designed interiors, offering everything from afternoon teas and gourmet dinners to easy eating by the rooftop pool or just a simple cheese burger at the bar.

The mezzanine level on the sixth floor offers two private dining rooms that seat six each as well as the Wisdom Room, a wonderful private dining space for 22 guests. Guests staying at The Silo Hotel will be able to enjoy their own private dining experience in the comfort of their suites.

What sort of food will you serve?

I’d like the food to inherit a glamorous, eclectic and contemporary feel while at the same time offering something authentic – classics will be done properly without any artistic spin. We hope to bring an element of theatre to the dining experience with our beautifully hand-crafted champagne and cheese trolleys. Guests can look forward to approachable, contemporary comfort food including aromatic curries served in beautiful tiffin boxes.

Up on the roof, by the pool, the focus will be on charcoal-fired cooking – easy to eat food that is simple and delicious, like a pulled pork sandwich, smoked fish tacos and prawns with chilli, scallions and matcha salt.

We'll also have a tempura bar serving the freshest prawns, hake and vegetable tempura. The hake tempura will be served with a Japanese aioli and crustacean powder. There will also be beautifully fresh oysters to enjoy with a bottle of bubbly and maybe even an indulgent bowl of hand-cut chips.

We'll also have a great little bar menu for a quick snack and of course a delicious House Burger and a Classic Club Sandwich will be available all the time even though they may not always be on the menu.

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For further information:

The Royal Portfolio
Head Office
+27 21 761 8292
headoffice@trp.travel

ROYAL MALEWANE · BIRKENHEAD HOUSE · LA RESIDENCE · THE SILO · PRIVATE RESIDENCES

Head Office: Hathaway, 10 Dunkeld Avenue, Bishopscourt, Cape Town, 7708, South Africa
+27 21 761 8292 · headoffice@trp.travel

Central Reservations: +27 21 671 5502 · reservations@trp.travel

www.theroyalportfolio.com