

# Tang, Joburg's new Asian luxury restaurant and bar, opens in Sandton on Friday, 14 May

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The wait is over. A new era in high-energy, casual fine dining rises on Friday, 14 May as **Tang**, a tantalising world-class new offering to the Joburg foodie scene, opens its doors.



The Asian luxury restaurant and bar, set in one of Joburg's most iconic addresses overlooking the Nelson Mandela Square in Sandton, marks a return to the city's restaurant scene by hospitality entrepreneur Nicky van der Walt.

"Prepare yourself to be immersed in an oasis with a resort feel in the middle of Africa's richest square mile on par with the best Dubai, London or Miami has to offer," says van der Walt who cut his teeth at just 20 years old when he opened his first restaurant in the city's busy Rosebank precinct. The seasoned businessman's previous restaurant ventures in the city have included Circle, the celebrated Greenside landmark, and Sandton's 1886.

Tang proffers a luxurious take on the Japanese Izakaya style of dining and classic Cantonese-style cooking, transporting guests on a culinary journey complemented by a lavish Asian tropical setting.

The restaurant's impressive award-winning team of culinary talents, led by seasoned chefs Lai Kuan Geo, Wesley Chen and Vixa Kalenga will be responsible for Tang signature dishes including Peking Duck, Black Cod Miso, Yellowtail sashimi, Wagyu Tomahawk steaks done on robata grills and a vast sushi and wok selection.

Located on the site previously operated by Wang Thai, Tang is designed by award-winning interior designer, Tristan Du Plessis. Du Plessis, the global winner of the 2019 Restaurant and Design Awards, has infused the 650 sqm space with his signature luxe-with-an-edge style, underscored by a strong focus on elemental design. Inspired by the works of acclaimed architect, Marcio Kogan and the modern tropical movement, the restaurant will have a restrained minimalist luxe feel using materials such as imported marble, honed travertine and granite.

"I have loved this site for over 20 years and knew it would be the perfect setting to showcase what I believe a Pan-Asian offering should be – high end, yet accessible luxury," explains van der Walt, who has until recently worked on various hotel and beach club projects in Cape Town and abroad.

A first for the Square and Johannesburg will be a 60-seater Moët & Chandon bar spilling out onto the terrace overlooking the square and will boast a striking art installation by a hot new local artist.

Tang Booking reservations can be made by emailing [reservations@tanghospitality.com](mailto:reservations@tanghospitality.com)

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Tang [Instagram link](#) | Website [www.tanghospitality.com](http://www.tanghospitality.com)

## About the Tang team

Chef Kuan, nominated at the Eat Out Awards for Best Asian Restaurant and the American Express Platinum Fine Dining Award, will be responsible for **Tang's** sumptuous Pan-Asian flavours. As Chef de Cuisine Chef Chen, most recently Executive Chef at Cape Town's top authentic Asian restaurant, Boudha Lounge, will ensure that the house's classic Cantonese dishes adhere to the top quality for which he is renowned.

Meanwhile, chef Vixa Kalenga, who has worked at famed Willoughby's in Cape Town as well as group chef for the Kove collection and who holds extensive cuisine consulting experience (most recently at the hot new modern Greek restaurant, Ethos, in Morningside, Sandton) will hold Executive chef responsibilities.

Mixologist Pat Rowson, previously of Gaia in Dubai, will be responsible for creating **Tang's** signature cocktails and drinks while arguably SA's top sommelier, Tinashe Nyamudoka, previously of Test Kitchen in Cape Town, is in charge of **Tang's** cellar selection and will oversee the restaurant's curated wine list. Front of house will be ably steered by GM Darryll Keenan, who previously held a ten-year tenure at The Butcher Shop and Grill, with Ricky Le Roux, who recently returned to South Africa after forming part of the opening team for the Lincoln Plaza in London, taking on the role of Assistant GM.

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