

## Tang wins the Luxe Restaurant Award for 2021

Issued by OnPoint PR 10 Jun 2021

Nicky van der Walt's new luxury Asian restaurant and bar scoops prestigious award only a month after opening



Grand opening of Tang celebrated in style by Joburg glitterati
OnPoint PR 27 May 2021

<

Only a month after its grand opening, Nicky van der Walt's new luxury Asian restaurant and bar, Tang, has been awarded the **Luxe Restaurant Award 2021** by The Hospitality Counsel. The Counsel's annual Luxury Tourism Awards programme recognises and celebrates the country's top hospitality establishments. Awards are made in various categories, from best restaurants and chefs to best hotels.

Tang is a luxurious take on the Japanese Izakaya style of dining and classic Cantonese-style cooking, transporting guests on an exotic culinary journey in a lavish Asian tropical setting. The restaurant's impressive, award-winning team of culinary talents, led by seasoned **Chefs Wesley Chen and Vixa Kalenga**, serve up signature dishes that include Peking Duck, black cod miso, yellowtail sashimi and a vast sushi and wok selection.

"Tang immerses guests in an oasis with a resort feel that is on a par with the very best that Dubai, London or Miami has to offer," says Van der Walt. "The location, on **Nelson Mandela Square in Sandton**, is the perfect setting to showcase a luxury – yet accessible – Pan-Asian dining experience."

Right at the heart of Africa's richest square mile, the uniquely welcoming space is by award-winning interior designer, **Tristan Du Plessis**, who was the global winner of the 2019 Restaurant and Design Awards. He has infused the 650m² space with his signature luxe-with-an-edge style, underscored by a strong focus on elemental design.

This is a space tailor-made to showcase the skills of the superb culinary team, led by chef de cuisine, Chef Chen. Chen was most recently the executive chef at Cape Town's top authentic Asian restaurant, Boudha Lounge, and is responsible for ensuring that Tang's Cantonese dishes exhibit the quality, flair and authenticity for which he is renowned.

Together with Chef Kalenga, who has worked at famed Willoughby's in Cape Town and as group chef for the Kove



Nicky van der Walt

Collection; mixologist Pat Rowson, previously of Gaia in Dubai; general manager Darryll Keenan, who served a 10-year tenure at The Butcher Shop; and assistant GM Ricky le Roux, who recently returned to South Africa after his tenure as part of the team that opened the Lincoln Plaza in London make up a dream team that delivers the ultimate fine dining experience.

"We're honoured and delighted to be awarded the **Luxe Restaurant Award 2021** so soon after opening," says Van der Walt. "Thanks are due to the extraordinary team at Tang, which has brought a vision to life in such an exceptional way. And, of course, to my loving wife, Leanne, without whose support this venture wouldn't have been possible.

"We look forward to welcoming discerning diners from around the world to the unique experience that is Tang."

Tang Booking reservations can be made by emailing reservations@tanghospitality.com

Check out Tang on Instagram or www.tanghospitality.com

- \* Absa partners with the Karkloof Country Club in a new 3-year agreement to support the community 7 May 2024
- \* A feast for vegans At Panarottis 26 Apr 2024
- "Sorbet in collaboration with Depilève unveil exciting revolutionary service offering of the V-Facial treatment! 25 Apr 2024
- "Fluence Africa Influencer Festival electrifies Johannesburg with unprecedented buzz 25 Apr 2024
- Bombay Sapphire's 'Saw This Made This' local campaign 24 Apr 2024

## **OnPoint PR**



OnPoint PR is a 21st Century PR Company. We have extensive experience in Public Relations, Media Relations, High Level Marketing, Celebrity Relations, Event Marketing, Media Production, Journalism and Social Media Practice.

Profile | News | Contact | Twitter | Facebook | RSS Feed

For more, visit: https://www.bizcommunity.com