



*Therese Virserius went on an extensive South African tour with Ernie Els and his team – including his chefs – to “immerse herself in the food, wine and hospitality culture of South Africa”*



**ED'S PICK**  
DURBAN LAMB  
SHANK BUNNY CHOW  
PAIRED WITH ERNIE ELS  
PROPRIETOR'S BLEND  
- A MEDIUM TO FULL  
BODIED CABERNET  
SAUVIGNON  
BASED WINE.

We had to take just about everything into consideration, since working in Europe and USA requires a very different approach," recalls Therese. "For instance, security concerns are a bit different compared with what we were used to. However, the materials we used were amazing – very high quality, custom made locally, which for me, is incredibly important in order to stay true to your project. The Big Easy is a very warm, welcoming space – sophisticated, yet very approachable."

There's a feature wall with Els's vintage wine collection and golfing memorabilia and an adjacent shop where one can purchase a variety of wines and golfing accessories. Other features include a chefs table, open-plan kitchen and a tiered terrace.

"It's a substantial investment," admits Hilton Durban's GM Markus Fritz, "but Durban is emerging as a culinary hub and can sustain another restaurant, particularly of this calibre. We want diners to have the whole experience, food, decor and ambience. The Big Easy is a franchise and Ernie Els is developing the brand worldwide. The Hilton Group has already earmarked some potential sites for future expansion." – Lee Currie