

Born for the kitchen: Riboville chef shares all

Tintswalo At Waterfall has been renamed Riboville with entrepreneur and restaurateur George Sinovich taking over the reigns, driven by a passion and love for the hospitality and food industry. As such, Riboville offers a promise to continue delivering five-star service and top culinary experiences.

The Riboville restaurant hosts a Jazz Lunch on the first Sunday of the month. "It's more than your typical buffet. It's inspired by using fresh seasonal ingredients and gives us the opportunity to explode in creativity. It is an abundant feast of delicacies," says Chef Guy Kleynhans. At the recent Jazz Lunch, Chef Kleynhans took some time to talk about culinary art, personal quirks, fun in the kitchen and more.



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Tell us more about Chef Guy. Where did you grow up and what is your background?

I grew up in Joburg, typical Jozi boy. I did an apprenticeship and received an international diploma in culinary arts working in hotels. I had a desire to better my career and I branched out into different sectors of my profession, some of which were retail, corporate, hotel and restaurants.

When did you know you wanted to become a chef?

Since I can remember I knew I wanted to cook. I remember making my mother's life a misery by always wanting to have my own mixing bowl and a wooden spoon to mix some sort of concoction, leaving the kitchen in a mess.

What's your favourite dish on the menu and why?

Hard to say, I love them all that's why they are on the menu. However, I am developing a big interest in vegan and vegetarian dishes as it's a challenge, but it's also a new movement that's happening in the world for health reasons.

What do you know about, or think of food bloggers?

What I know about food bloggers is that they give a lot of publicity as well as criticism. I do appreciate feedback as long as it is constructive. Food is personal, it's interesting to learn different palates. I am in the process of starting my own culinary Instagram account - [@chefworksguy](https://www.instagram.com/chefworksguy) – follow me if you want!





What was your funniest kitchen moment?

I have had so many it's hard to pinpoint one singular, but one I recall was when a trainee thought wasabi paste was avocado and took a whole spoon in his mouth. It was priceless!

What personal quirks do your team tease you about?

That I'm always singing.

Do you think being a great chef is a natural talent, or is it something anyone can learn?

Cooking is art and can be scientific, anyone can learn to cook. I can make macaroons with my eyes closed because I was born with that gift, but is a skill that can also be developed.

What new ingredient or ingredients are inspiring you right now?

Fresh food that is organic and true to its natural integrity.

What are your plans for the Riboville restaurant?

To be the best restaurant in Joburg!

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