



Alex Docherty

Born into the hotel industry, Alex Docherty's grandfather managed a hotel in Middlesex, England. So it was here, desperate to earn pocket money after school, he was to be found toiling away.

After his studies at Ealing Catering College, he spent several years in London, working initially at the opening of St James Court Hotel and then at the fashionable English House in Chelsea.

In 1989 a holiday to Cape Town gave him a taste for the Cape and a job at The Bay Hotel, Camps Bay, followed by his first "big break" which led him to become Sous Chef of Sandton Sun's fine diner "Chapters".

After a spell in Australia and New Zealand he returned to South Africa as Executive Sous Chef and later on to Chef de Cuisine at the Mount Nelson.

In 2002, Alex joined the vineyard hotel & spa as executive chef of the Courtyard Restaurant which later became the Square Restaurant. Since joining the Hotel he has spent some time in Asia including a working holiday in Thailand where he worked in the kitchens of a Banyan Tree Hotel.

Alex Docherty has devised fresh and enticing menus which offers both traditional and contemporary dishes all with innovative twists. Expect the likes of slow roasted duck with bean sprouts and shitake mushrooms; a simple dish of beer battered fish and chips and mushy peas or a vegetarian delight of mixed mushroom risotto with grilled asparagus, fresh parmesan cheese and truffle oil.



the SQUARE