



# MEET THE CHEF

## MOSES MOLOI

Co-owner and Executive Chef  
at Gigi, Waterfall Corner

**G**igi is a much anticipated and exciting new addition to the restaurant scene in Waterfall City. Here, we introduce you to its co-owner and head chef, the multi-award-winning and talented Moses Moloi. With several accolades under his belt, Moses has great plans for Gigi and looks forward to welcoming patrons for some gastronomic delights that will leave them wanting more.

**Q: What is the restaurant and cuisine?**

**A:** Gigi, Waterfall Corner, serving South African contemporary cuisine.

**Q: When did you decide to become a chef?**

**A:** At the age of 19.

**Q: Did you study? If so, where?**

**A:** I studied at Olive Chef School in Bloemfontein.



**Q: Do you have any accolades?**

**A:** Yes  
• The Best Chef Awards 2023 – ranked 85th in the World.  
• Top 10 Best Chefs in South Africa 2022 by Luxe Awards.

- Luxe Culinary Rising Star 2022 by Luxe Awards.
- Eat Out 2-Star Restaurant 2022 for Zioux, by Woolworths Eat Out Restaurant Awards.
- Top 15 Best Chefs in South Africa 2021 by Luxe Awards.
- The World's 50 Best Restaurants 2021 – ranked 92nd at Fyn as Head Chef in their 50-100 list.

**Q: What is your cooking style?**

**A:** Clean and simple food.

**Q: What is your inspiration for new recipes/dishes?**

**A:** Always do things a bit differently and use seldom-used ingredients. I am planning to do just that with the Gigi elevated tasting menu. I can't wait to unveil it!

**Q: What is your favourite dish to prepare on your current menu? Why?**

**A:** The Gigi Chicken main! It is a simple yet extremely tasty meal, and all the ingredients that go into making it create the most colourful dish to plate.

**Q: What is your favourite home-cooked meal?**

**A:** I have two: My wife's lamb stew with cabbage and pap and my mother's *Mala Mogodu* (tripe) with samp.

**Q: In your opinion, what is the most underrated ingredient? Why?**

**A:** Onions. They are the base for all sauces at my restaurant.

**Q: If you could cook with only three ingredients, what would they be?**

**A:** Onion, pineapple and salt.



The Gigi Chicken main is Chef Moses' favourite dish to prepare on the Gigi menu.



# Meet The Chef Series

**Q: What are the kitchen tools or appliances you cannot function without?**

**A:** Knives and a Pujadas Charcoal Oven.

**Q: If money were no object, which kitchen appliances would you invest in?**

**A:** A Pacojet.

**Q: Who is your chef idol, and why?**

**A:** I have always admired Chef Thomas Keller, who embodies everything a chef should be. Locally, I love Chef Peter Tempelhoff – he was my mentor.

**Q: If you could prepare a meal for one celebrity, who would it be, and what would you serve?**

**A:** Denzel Washington, the Gigi Ceviche. The dish just bursts with flavour, and the crispy nori adds a whole other element.

**Q: What do you think of cooking shows? Do you have a favourite?**

**A:** I don't watch many cooking shows, but I loved *Boiling Point* with Gordon Ramsay when I was younger.

**Q: What is your favourite South African dish to eat?**

**A:** Malva pudding – specifically the way we make it at Gigi.

**Q: What will we always find in your fridge?**

**A:** Onions, mayonnaise and chutney.

**Q: If you could choose your last meal, what would it be?**

**A:** A cheeseburger.

**Q: What fast food is your secret indulgence?**

**A:** I love burgers!

**Q: Are you pro or anti air fryers?**

**A:** Pro. I use it at home.

**Q: If you weren't a chef, what would you be?**

**A:** A mechanical engineer or a football player.

**Q: Any advice you would like to share with budding chefs?**

**A:** As a young chef, don't work for money. Instead, work for knowledge and experience. Find a top chef to work under or a top establishment to work at and learn.



Malva pudding – specifically the way it's made at Gigi is Chef Moses' most-loved South African dish to eat.

If you are looking for an all-day, casual fine-dining eatery experience where South African contemporary cuisine meets global inspirations, Gigi Restaurant in Waterfall Corner is an ode to flavours inspired by Chef Moses Moloi's worldwide culinary voyages.

010 443 9711  
[www.bit.ly/gigiwaterfall](http://www.bit.ly/gigiwaterfall)