You create uplifting culinary experiences; we create tailor-made protection.

The food itself is transient, the memory is long-lasting. This is the art of cuisine.
Unknown

While many dream of opening a restaurant one day, only the very brave take the risk. Those who have successful restaurants understand that it takes an incredible amount of hard work, skill, talent and devotion to make it work. The last thing you need is to have to worry about your insurance risks as well.

As a patron sponsor of the Restaurant Association of South Africa and the official RASA insurance partner, Aon is naturally equipped to provide you with protection that is tailor-made for your restaurant. We also bring you an expanded offering for Business Insurance, Risk Consulting, Healthcare, Retirement Funding and Actuarial Solutions, and even Household and Motor Insurance.

As a RASA member, you are entitled to preferential rates on all these options. We are ready to support you and help you towards even greater success.

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MESSAGE FROM CEO
WENDY ALBERTS

Get ready to indulge your passion for food and tantalize your taste buds as you peruse this eagerly awaited 2012 publication of South Africa’s Top 100 award-winning restaurants, hand-picked from across our country. Enjoying a meal is about passion, people and togetherness, and creating lasting moments; it is much like life itself, or how the best of life should be – filled with magical moments, the most refreshing experiences and beautiful surroundings, and being served the most decadent food in a friendly, stylish manner. Food is an elegant connection that brings people from all walks of life together. It is the natural element that bridges talent, creativity, diversity and unity. Food is a universal language spoken across any continent and in any country.

South Africa offers a multitude of exciting dining and cuisine options; whether your pleasure is discerning dining, or finding a coffee couture oasis in the morning rush, we have found the best of all experiences for you. In South African dining, one can be transported to any corner of the globe, from the cobblestone pavement of a trattoria in Italy or to the opulence of a Michelin star restaurant in romantic Paris, or a local neighbourhood sushi bar.

Our restaurant industry is full of passionate entrepreneurs who have turned an interest in food into exceptional dining experiences, and those restaurants that have won have stood out against immense competition, and are certainly worthy of their inclusion into this guide. We would like to thank South African Tourism for the opportunity to endorse this renowned publication, that showcases the best of South Africa’s restaurants. Thank you to all the restaurants that have contributed to the publication and thank you for your commitment and passion to South African dining. Restaurants holds a very special place for me, and I am privileged to work with many of the best in South Africa. I truly love good food as it is undoubtedly the one thing that speaks to all kinds of people and brings diverse experiences together – it is that one element that one always remembers long after the moment has passed.

Enjoy the passion of South African restaurants!

Wendy Alberts
Chief Executive Officer
MESSAGE FROM THE CEO OF SOUTH AFRICAN TOURISM

South Africa is a vast land of matchless beauty and accessibility: a land of tiny rural villages, charming small towns, and great, big bustling cities. It’s a land of outgoing, friendly people, who greet you warmly when they meet you and wish you a good journey when they take their leave. It’s a land where eating out is as much a part of the national culture as warm, sunny days and bright, star-filled nights. South Africans are justifiably proud of their restaurants. The places we choose to eat out at are as varied and exciting as we are as a nation. Our restaurants reflect the many cultures of the people and our many diverse and delicious tastes. The best of those restaurants are featured in this, South Africa’s Top 100 Award-Winning Restaurants 2012 Book. South African Tourism is proud to be associated with this publication.

The restaurant industry is an essential part of our wider hospitality offering. Great restaurants are places where people meet to feed more than their bodies: they are places where friends gather; where families spend quality time together; where important business deals are negotiated and decided; and where people go to literally dine out on life. South Africa’s rapidly emerging status as one of the world’s most popular and desired holiday destinations has brought fresh challenges for the industry. South Africa now has a growing number of restaurants that cater for the widest possible range of cultural tastes and dietary preferences, and we are extremely fortunate to enjoy the services and products of an industry that is near-fanatical about quality and unswervingly dedicated to brilliant customer service. Please enjoy our award-winning restaurants as you explore, and fall in love with, South Africa. Bon appétit!

Thulani Nzima
Chief Executive Officer
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café fino

...where life is fine!

Clearwater Mall  011 675 4435
Johannesburg Zoo  011 646 3931
Origins Centre, Wits  011 717 4720
Retail Crossing  011 475 0908
The Glen  011 435 0407
A Churrasqueira is one of Rosettenville’s longest-standing restaurants and cafés. This remarkable Portuguese family restaurant, established 17 years ago, has been reviewed favourably by several magazines and newspapers during its notable existence: it has been dubbed the Financial Mail’s “Prawn Star”, found its way into Eat Out’s Best 100 Restaurants in SA; stimulated lyrical recommendations from Le GastroGnome; became an in-flight representation of South Africa’s most delectable in British Airways’ Horizons magazine; and catered for BBC Food’s Curiosity with celebrated British chef Ainsley Harriott. The decor complements the realisation that fine, Portuguese dining is in store in a relaxed, family-orientated setting.

A Churrasqueira is loosely translated as “a wide variety”, a fitting translation considering the menu. A Churrasqueira provides combinations ranging from classic chicken and prawn curry to prawn and pork rashers, and more traditional Portuguese dishes, such as rabbit stew. It’s the finer details that truly shine through at A Churrasqueira – the prawns are grilled in the finest of spicy marinades and the secret sauce of the A Churrasqueira steak has customers coming back for more every week. Every possible taste is catered for, as well as kids, who can choose from a separate menu (and enjoy an outside play area).

For real Portuguese dining and to experience some of the best that the south of Jozi has to offer, A Churrasqueira is not to be missed. The restaurant also caters for a wide variety of functions like birthdays, christenings, baby showers, kids’ parties, bachelor and hen parties, and even outside catering.
Sweet chilli-glazed, free-range duck. Seared Scottish salmon presented on a pearl barley risotto with peperonata and a saffron cream sauce. Halloumi and sun-dried tomato-stuffed chicken ballotine. Sounds mouth-watering? It certainly is! And if you haven’t tried The Fairway caramel, date and coconut cake for dessert, you are certainly in for a pleasant surprise.

Balata Restaurant is famous for its outstanding breakfasts. Light business lunches are equally popular, but Balata will certainly become known for its exquisite fine dining under the leadership of Jean-Pierre Siegenthaler. Using the freshest produce available, all meals are served with great care and attention to detail. The Sunday buffet lunch is a culinary feast that is not to be missed, and romantic dinners next to the fireplace are in great demand. Situated on the Randpark Golf Course, 2km from Cresta Shopping Centre in Johannesburg, Balata Restaurant can be found on the ground level of The Fairway Hotel & Golf Resort. Aside from providing very upmarket dining facilities, The Fairway is also a fantastic destination for golf tournaments, weddings and conferences, in a safe and tranquil environment.

Business people who want to set up a virtual office in the lounge area can take advantage of the free Wi-Fi (Internet access) available throughout the hotel. The Fairway has 62 hotel rooms, 14 double-storey golf villas, gym and spa facilities, as well as a dedicated business centre that further adds to the enjoyment and comfort of guests during their stay. Brides can look forward to the wedding of their dreams with two magnificent chapels and the Windsor Ballroom on offer for the big day.

Predicted to become the meeting venue in Johannesburg, Bar Verve is “the place” for after-work cocktails, which may well extend into unparalleled late-night fine dining in Balata Restaurant. The Fairway Hotel & Golf Resort is a member of the Guvon Hotels & Spas portfolio and was the proud host of the 2010 Brazilian FIFA World Cup team. We look forward to enchanting your taste buds.
Bismillah* Restaurant, situated in the heart of Fordsburg, is the real deal, with a menu as authentic as its food.

At Bismillah Restaurant, the staff are committed to delivering quality service to guests and a true experience of halaal South Asian cuisine (from Bangladesh, Pakistan and South East India).

The menu includes recipes from different parts of Asia, producing a variety of tastes. The chefs are all from Bangladesh and have the culinary knowledge and traditions of that country. Their culinary talents show in dishes resplendent with different aromas, glowing colours and the evocative flavours of exotic masalas. The menu captures the variety of authentic South East Asian culinary styles, such as biryani, tikka, korma, roti, curry, niharee and more. Bismillah food is the real taste of fresh Indian masala.

*The word “Bismillah” means “in the name of God (Allah)” in Arabic. Before beginning any work or activity, Moslems use the word “Bismillah” to bring about prosperity and enhanced value in every action, so that Allah is always present.

We always welcome our valuable customers to our branches listed below:
- 71 Mint Road, Fordsburg, Johannesburg
  Phone: +27 11-838-6429
- 77 Mint Road (Community Hall), Fordsburg, Johannesburg
  Phone: +27 11-838-8051
- 78 Mint Road, Fordsburg, Johannesburg
  Phone: +27 11-838-8050
- 2562 Gemsbok Street, Ext-1, Lenasia
  Phone: +27 11-852-2107
- Shop No. 3, Tangerine Street, Laudium, Pretoria
  Phone: +27 12-374-4490
- 275 Main Road, Sea Point, Cape Town
  Phone: +27 21-434-1473
- Shop 3, Temple Street, Gateway Centre, Gatesville, Cape Town
  Phone: +27 21-638-1032

Tel: +27 11 838 8051
Cell: +27 84 589 2732
Email: bismillah.restaurant1@gmail.com
Website: www.bismillahrestaurant.co.za
Address: 78 Mint Road
Fordsburg
Johannesburg
Owner: Jababul Hoque Bhabu
Type: South East Asian Culinary Food
Est: 1997
Trading: Monday to Sunday
09:00 to 22:30
BLONDIE’S KITCHEN
RASA Rosetta Award Winner 2012

Blondie’s Kitchen is a fully black-owned restaurant that was established by two young South Africans. The business opened in February 2011 with the aim of providing catering services in Vosloorus and beyond (the restaurant is based in Vosloorus and primarily serves this area, however catering services also extend to the rest of Gauteng).

Blondie’s Kitchen is a family restaurant, but is also available for smaller, more intimate sit-down lunch or dinner affairs. The venue can also be used for year-end functions, birthday parties and social events.

The restaurant serves good traditional home cooking and the owners take pride in turning customers into friends, and friends into family. This is a trendy, value-for-money, take-out and sit-down family restaurant offering an extended menu that includes traditional beef stew and samp and an impressive variety of freshly prepared salads. It truly is “township cuisine with a difference”. All of this is offered in a relaxed, immaculate and comfortable environment.

Tel: +27 11 045 4893
Email: info@blondieskitchen.co.za
Website: www.blondieskitchen.co.za
Address: Shop 5 & 6 Vosloo Square
Bierman Road
Vosloorus
Boksburg
Owners: Mzwandile Mahlanglu & Thamsanqa Nhlapo
Type: African Food
Est: 2011
Trading: Monday to Thursday
09:00 to 21:00
Friday to Sunday
09:00 to 23:00
Bean There Coffee Company, South Africa’s first roaster of certified fair trade coffee, is committed to personally sourcing fair trade, organic African coffee. Coffee produced and roasted in Africa means a low carbon footprint and minimal environmental impact. Bean There’s single-origin, exclusive coffee sustains people today and the earth tomorrow.

The Bean There Coffee Roastery at 44 Stanley Avenue offers a unique blend of African authenticity, coffee charisma and timeless taste. The coffee roastery introduces the intrigue, mystery, rich flavours, and enchanting aromas of coffee from Ethiopia, Tanzania, Rwanda, Burundi and Kenya, and invites coffee-lovers to experience the seduction and complexity of coffee roasting and preparation.

The roastery and espresso bar is designed to encourage gentle comfort while offering the opportunity to discover more about coffee. It is a merger of the old and the new – the old world of the African adventure and the new, representing hope for this great continent. The roastery is a storybook: the walls are covered with photographs of the very men and women who have carefully nurtured the coffee beans we enjoy, and each coffee has been carefully and personally selected for you to know a country through its coffee.

There is a stylish and comfortable meeting room at the roastery, which is available for hire by the hour or the day – the rustic table seats 10 and the louvre shutter doors can be closed for privacy. Snacks and meals can be arranged.

Take a break and join us on a journey at the Bean There Coffee Roastery.
Once a rambling old farmhouse, Browns is a 22 year old Johannesburg landmark. Situated in the heart of Rivonia, the restaurant boasts one of the finest wine cellars in the country, which hosts the famous Browns wine evenings, as well as total tranquility in its private gardens, ideal for wedding ceremonies and receptions. The large, intimate dining area spills out onto an airy patio that is opened up or closed in, depending on the weather.

Browns is also possibly the first South African restaurant to introduce a French cheese room, adding a unique dimension to your dining experience. Diners choose from our selection of various international cheeses – the ultimate digestif after a great meal. Accolades include: “Best of Joburg – Best Business Lunch Venue” for 11 years running and the Diners Club Wine List of the Year Diamond Award. So, whether you are visiting Browns for an intimate dinner, a business lunch, a celebration, or to entertain foreign guests, you will discover that service and quality are paramount.
Situated opposite Montecasino in Pineslopes Shopping Centre, this versatile venue is ideal for corporate events, launches, exclusive dinners, birthdays, anniversaries, bachelorette and bachelor parties, or engagement parties. Café Culture specialises in providing an elegant, sophisticated, fully licensed and stocked venue, with the latest state-of-the-art technical equipment so you can host your special function in the heart of Fourways.

There are various spaces within the venue that can easily accommodate the size of your party – from as small as 20 people, to parties with larger guest lists. We can accommodate up to 600 people – it all depends on you. Reasonable rates position Café Culture as the perfect venue to host your corporate or social event in an amazing setting, and our event planners will minimise all the stresses and strains that a function can bring. If you would like to view our venue, please do not hesitate to contact us to make an appointment.
CAFFÉ DELLA SALUTE

Best Restaurant under 350m² on Nelson Mandela Square 2009
Best Restaurant under 350m² on Nelson Mandela Square 2010
Best Restaurant under 350m² on Nelson Mandela Square 2011
RASA Rosetta Award 2012

Caffé Della Salute is situated in Sandton on the Nelson Mandela Square, next to the Nelson Mandela statue – you can’t miss it. Caffé Della Salute offers some of the most exotic-tasting cocktails you will ever have the pleasure of experiencing (including our favourite signature cocktail, Candy Floss Martini – Simone). The Manhattan-style bar in Caffé Della Salute is also known as a hotspot for some of the most premium and exclusive whiskies in the country, and has a variety of everything and more on offer. In-house chef Justin Anderton has turned eating into a new adventure, creating designer dishes to suit all of your desires, from succulent fillets to colourful salads and amazing, traditional thin-base pizzas. There are also regular specials of designer dishes not found on the menu.

Because of its unique atmosphere, Caffé Della Salute attracts the crème de la crème of Sandton. This trendy café is highly recommended to you as one of Johannesburg’s premium hotspots.
Casalinga, an elegant Italian country restaurant in Muldersdrift, off Beyers Naude Drive, Johannesburg, is the ideal setting for tasteful business luncheons and dinners, corporate functions or intimate dinners for two.

The restaurant is the inspiration of Peter and Jenny De Luca. In 1989, they extended their Muldersdrift home to create a magical, traditional Italian restaurant with a time-honoured country feel. Casalinga’s delicious fare has established it as one of Gauteng’s leading restaurants for the past 22 years. Seating up to 350 guests, the beautiful setting, classic Italian architecture, fragrant flowers and breathtaking views give Casalinga a different appeal – relaxed, yet undeniably elegant. There are five different dining areas, most of which can be interlinked.

The couple designed and built the beautiful rustic building themselves, using historic hardwood pieces. Tiles, artefacts and stained-glass windows were reclaimed from demolished houses on the Randfontein gold-mining estate. Rich, eclectic furnishings were added to capture an elegant, relaxed atmosphere and complete this graceful setting.
Since opening in April 2007, Casa Toscana has established itself as the South Coast's venue of choice for Italian dining with a Tuscan flair. The great fare on offer, coupled with the restaurant's unbeatable location in a charming stone villa, with views over the Mpenjati Lagoon, has attracted a hungry following – both local and international.

The name, Casa Toscana – which means “Tuscan home” in Italian – embodies the warm and welcoming atmosphere of this restaurant. Casa Toscana was opened by husband-and-wife team Mario and Marisa Toniolo on an idyllic banana farm on the South Coast of KwaZulu-Natal. Having moved to South Africa from Tuscany in the early 1990s, Mario and Marisa decided to combine their love for their new home with their passion for Italy's time-honoured cuisine to recreate an authentic Italian dining experience.

In 2010, Casa Toscana had the pleasure of welcoming Andrea Boffi, a food enthusiast from Milan, to the team. Andrea brings a wealth of knowledge of fresh, enticing recipes to the already exciting menu. Together, Marisa and Andrea have made Casa Toscana an unbeatable combination of outstanding food and a relaxed, welcoming atmosphere.
Just because it comes from the earth, doesn’t mean it has to cost the earth.

80% Nature’s Bounty
6% Passion
4% Generosity
10% Love
100% For People

True value doesn’t owe its worth to price or scarcity.
Its true measure is by how much quality it adds to your life.
Like a sunset or a sunrise, aQuelle natural spring water comes straight out of the Earth.

100% FOR PEOPLE
If it's an African feast you're after, look no further than the Chief's Boma Restaurant at the Indaba Hotel. The cuisine is truly African, from the North African Moroccan dishes to koeksusters and melktert from the Cape. With more than 120 dishes to choose from, everyone will find their favourite.

The Boma also boasts a “Shisa Nyama” grill, where chefs will prepare your cut of meat, carefully selected by our on-premises butcher, to your specification – a great combination of buffet and tailor-made cooking to suit all tastes. A variety of game meats, including springbok, impala, ostrich and the Boma signature “Big 5 Kebab”, is also offered.

Enjoy sundowners on the deck overlooking the Boma dam or meander through the Boma vegetable and herb garden before sitting down to enjoy your meal to the sounds of the resident African Marimba Band. And when all is done, enjoy a glass of red wine or roast a marshmallow over the fire. The Chief’s Boma Restaurant – a truly African dining experience.
Giacomo and Yvonne Anticoli are passionate about the food and wine they prepare and serve. They (and their staff) are dedicated to making your dining experience memorable, with an array of mouth-watering delights. The perfect Italian meal does not just happen, it takes the choice of carefully selected ingredients: the pick of the freshest, sun-ripened fruits and vegetable crops; the most tender cuts of meat, the best of poultry and seafood; and the finest pasta. Then it takes skill, experience and in-depth knowledge of Italian culinary tradition – the correct blend of herbs and condiments – to produce a menu, of which they are proud, and in which the diner can be confident.

At Ciao Baby Cucina, the decor is modern but unobtrusive and designed for your comfort, with strategic contrasts of classic Italian charm. The service is efficient, friendly and knowledgeable, while the atmosphere is relaxed and informal.
It has never been more topical to go tropical. Whether you are looking for a spectacular evening out or are hosting a corporate or private event, make it an occasion to remember at Coco Bongo Grillhouse in Montecasino.

Mundane reality ends at Coco Bongo’s front door, so step across the threshold into this sophisticated haven of fine dining and dance. Two cocktail bars, two levels and a balcony allow different mood areas, with sound and projection equipment available.

Live bands perform Wednesday to Saturday to get your toes tapping and to tantalise your taste buds. The ever-popular 1kg prawn special for R99 is served on Sundays, Mondays and Tuesdays, while the tempting 1kg ribs special is available on Sundays, Wednesdays and Thursdays.

Booking for upstairs venues is essential, so turn up the heat and reserve your treat in the tropics.

Tel: +27 11 511 1826/7/8
Email: cocobongo@wol.co.za
Website: www.cocobongo.co.za
Address: Shop 10 & 11, Montecasino
Cnr. William Nicol Drive & Montecasino Boulevard
Fourways
Type: Grillhouse
Est: 2000
Trading:
Sunday to Tuesday
12h00 to 22h30
Wednesday to Thursday
12h00 to 23h00
Friday to Saturday
12h00 to 24h00
Co.fi Restaurant opened its doors for the first time in October 2005 in the Design Square centre in Brooklyn, Hatfield, Pretoria. Co.fi Brooklyn was the first of its kind in Gauteng, offering a new “eatchillate” atmosphere and vibe.

The stylish and retro decor of Co.fi offers customers a fine dining experience and a place to relax and enjoy the meals that are offered on an extensive menu, which is updated regularly during the year, together with our wide selection of wines and other beverages to suit all clients’ tastes.

The restaurant also boasts a “vibey” atmosphere in the evenings, with top DJs for the discerning customer.

The VIP area hosts VIP clientele, but is also available for business meetings and special events. The extensive menu offers a variety of starters, breakfasts, mains, platters, pizzas and burgers. Co.fi is known for its variety of platters, of which the signature platter is the Co.fi platter. We are also proud of the fact that our lamb shanks and oxtail are just as popular with our clientele. These are but a few items on our menu.

Co.fi has come a long way since 2005, from being the only restaurant of its kind to a second restaurant in Hatfield, Pretoria, one in Cedar, one in Rosebank, one in Polokwane... and still growing.
Da Grazziella Restaurant, “al solito posto” – the usual place where family and friends meet. This is a family owned and run restaurant that was established in August 2006 and is well known for authentic Italian fare. Original homemade good food is served in the Italian tradition and, because of this, Da Grazziella is where taste and pleasure meet.

The wide selection of dishes on the menu is guaranteed to satisfy and meet everyone’s tastes and desires. The restaurant prides itself on being authentic, with hearty Roman-style Italian fare. The signature starters are the deep-fried suppli and arancini, both with risotto rice centres and a breadcrumb crust.

A popular main dish is the Linguine Scoglio al Cartoccio (seafood linguine, oven-baked in foil), along with our veal dishes, which are very popular too. Tried and guaranteed to make your mouth water is the Veal Pistachio (veal topped with pistachio nuts and flavoured with a touch of brandy and cream). The roast rabbit is wholesome and tasty, the gnocchi melts in the mouth and the Spaghetti Vongole is particularly good. Here, veal and tripe live happily alongside pizzas and pastas. Leave space for dessert if you have a sweet tooth.

There’s a wide selection of local wines, as well as imported Italian wines. We pride ourselves on always offering quality and quantity in our dishes, which are prepared and cooked with love and passion by our chef.

“Good food, service and friendliness are the secrets of our success.”
Da Vincenzo is situated on a large agricultural property, providing beautiful views over lush gardens and the surrounding Kyalami countryside. Rebuilt after a fire in 2009, the eatery’s Tuscan setting lends itself beautifully to al fresco dining. The restaurant can host large tables on the patio, or outside around the piazza. Inside dining areas have several fireplaces for Johannesburg’s winter months, which add to the romantic nature of Italian cuisine.

Authentic homemade Italian food is served in ambient surroundings, with friendly service that will have you feeling part of the family. Pasta is handmade and pizzas are cooked in traditional wood-burning ovens. We use the “homemade principle” – only food that is prepared in an Italian household is prepared by Vincenzo and his team. This ensures your food is fresh, meticulously prepared and uncomplicated to allow you the enjoyment of a true taste of Italy.

Not just a restaurant, Da Vincenzo is also a function, conference and wedding venue for small or large parties. Set menu or à la carte options are offered. Local businesses find the convenient location perfect for meetings, lunches and catching up with colleagues after work.

The restaurant has a wide range of South African and Italian wines and the well-stocked cellar is open for all to view. The Sunday lunch is a very popular day for family outings – and popular meal choices on this day are the seafood platter and the slow-cooked lamb on the bone.
NOW DINERS CLUB HAS EVEN MORE APPETITE APPEAL.

With Zero Monthly Fees and a nominal, highly negotiable merchant commission, businesses that accept Diners Club cards have even more reason to belong. If you haven’t yet signed up to be a Diners Club Merchant, here are a few additional reasons to do so:

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- Diners Club card members are high earners – the perfect kind of customers.
- The card is compatible with current acceptance procedures.
- You benefit from joint marketing opportunities and special offer initiatives.

To sign up call 0860-DINERS (346377), email merchants@dinersclub.co.za or visit www.dinersclub.co.za
DISH
RESTAURANT
KwaZulu-Natal Tourism Emerging Elegant Dining
Restaurant of the Year 2008
KwaZulu-Natal Tourism Established Elegant Dining
Restaurant of the Year 2009
Diners Club Platinum Winelist
of the Year 2009 and 2010
Restaurant of the Month October 2010
Diners Club Diamond Winelist
of the Year 2011 and 2012
RASA Rosetta Award
Service Excellence Award Winner 2012

Located in the magnificent and sophisticated Royal Palm Hotel, DISH Restaurant in Umhlanga offers patrons an absolute masterpiece of culinary delights.

DISH provides guests with a “soulful meal experience”, in which a variety of flavours, textures and colours seduce the taste buds and keep them salivating for more. DISH has already received rave reviews from critics and patrons alike, including mentions in some of the country’s top media channels, and has also won numerous awards.

The decor at DISH comprises an array of individually sourced pieces, creating an elegant environment. The menu at DISH teems with an array of flavours and textures to seduce the soul. Classic dishes married with extravagant and seldom-used ingredients combine to create dishes in which aroma and taste alike will satisfy even the harshest judge. Featuring a collection of the chef’s favourite meals, the menu reflects his passion for food and his ability to enhance recipes – creating simple, elegant food.

Tel: +27 31 581 8181
Email: dish@threecities.co.za
Website: www.threecities.co.za
Address: 8 Palm Boulevard
New Town Centre
Umhlanga Ridge
Durban
Owner: Shamini Pather (General Manager)
Type: À la Carte Fine Dining
Est: 2007
Trading: Monday to Sunday
Breakfast
Lunch
Dinner
Doppio Zero has grown from a one-store wonder into a franchised national chain, but its original Greenside flagship is decidedly stand-alone: it doesn’t have a chainstore feel to it in terms of decor, service, food or atmosphere. It’s one part bakery and one part deli with an impressive Mediterranean-inspired restaurant component. Expect antipasti, salads, sandwiches, grills, pasta and designer pizza. You’ll find eight standard pizzas and more than 20 gourmet pizza options, like the Gne Gne Gne (gorgonzola, caramelised onion, pine nuts, butternut and honey). And if you can’t make up your mind, you can order a Doppio (double) pizza – with two of your choices, half and half.

The flagship Doppio has universal appeal, with a mix of families, pierced and tattooed youthquake, yuppies and cyclists. It’s a busy weekend breakfast nosh-spot for residents of Joburg’s leafy Parks suburbs, who relax en masse on its terrace.
Eat@43 is situated in a historic house, built in the early 1900s, that is one of the original two houses on Paul Kruger’s farm in Krugersdorp. Eclectic decor and chandeliers add to the charm.

The main dining area at Eat@43 seats about 40 guests and is spread over two adjacent rooms separated by an original fireplace, while the outside area can accommodate a further 40 guests, seated (and more for special events). The very cozy lounge also boasts a vintage fireplace, where guests can sit and sample some of the wines or whiskies from an extensive selection.

With very little on offer in Krugersdorp for smaller, intimate business breakfasts or lunch meetings, Eat@43 provides a completely private dining room that can accommodate 10 people, seated, or up to 20 delegates, classroom style. For larger conferences, the manicured lawn lends itself well to an al fresco-style meeting, which can easily be covered by a marquee and set up with all the conferencing smalls that are required.

The lawns also make a good play area for families dining with young children. Safe parking is available.
The Epsom Terrace Restaurant is a hidden gem in the four-star country-style Indaba Hotel in Fourways. Well known for the lavish, full South African breakfast buffet, which is served daily from 06:30 to 10:30, the Epsom Terrace also boasts an evening grill menu, which will delight even the most demanding gourmet’s exacting standards.

The grill menu offers dishes created by executive chef Chris Groves, who has worked abroad in numerous five-star restaurants. His flair and creativity have already established Chris as a firm favourite on the local dining scene, with many regulars avidly following this talented young chef.

With an on-site butchery managed by meat fundi Michael Maestre, the Epsom Terrace Restaurant is quietly becoming the place for great steaks at affordable prices, for those in the know. The Epsom Terrace also offers a traditional Sunday carvery lunch, which is popular for families, with tables spilling out into Epsom Courtyard, where you can relax to the sounds of the resident band from 12:00 to 16:00 while the kids enjoy a dip in the pool.

Open Christmas Day for a lunch with all the trimmings – bookings essential.
A TASTY DISH SHOULD ALWAYS LOOK THIS GOOD...

Sabina Essa - our Summer catch of the day. Like the “Old Fashioned” Fish and Chips Facebook page to find out what Sabina is up to next.

www.fishandchips.co.za
Located on the edge of the cliffs overlooking the Old Harbour and Walker Bay, Fusion Restaurant offers an exciting dining experience in a setting that has been described as the best land-based whale-watching spot in the world.

The menu caters for breakfast, lunch, snack-time and dinner. Signature dishes for starters include: chicken livers; fried calamari strips, spiced with sea salt and Cajun spices; as well as sweet and innocent salad, consisting of honey and cinnamon glazed pumpkin with grilled halloumi cheese.

From the meat section, Fusion Restaurant is known for its chicken curry; fillet medallions with black pepper brandy cream sauce; and the speciality burger, which is an original beef patty topped with prosciutto ham, brie and fig chutney. If you prefer something from the sea, we can recommend fresh black mussels, steamed in white wine and fresh herbs, tossed with lemon and herb crème fraîche, and served with a home-baked garlic loaf; or the hake and calamari combo.

If you just want to soak in the sun and enjoy the scenery while tasting some of the local wines, local or imported beers, and nibbling on something light, you can always try the barbeque finger snacks, which are chicken satay and beef kebabs with a peanut and home-basting dip, served on your own mini barbeque fire.

Fusion Restaurant is a fully licensed restaurant and is wheelchair friendly.
Nestled at the foot of the magnificent Paarl Rock is a small, luxury hotel like no other. The only South African member of Small Luxury Hotels of the World, it is a place where history intersects with a funky modernity, where the gentle rhythms of a working fruit and wine farm are a short walk away from a bustling country town. At the Grande Roche Hotel, you will experience the privacy and tranquility of comfortable and stylish suites, nestled among the vineyards of our working fruit farm. You’ll feel a sense of belonging as you explore the centuries-old buildings on the estate, and the rich biodiversity of the Paarl Nature Reserve. The farm was one of the first to be allocated in the valley in 1687 and is the origin of the Bosman clan in South Africa. Be inspired by the unique mix of heritage and innovation, elegance and easy approachability – the Grande Roche Hotel embraces the old and new with equal vitality.

Take your taste buds on a journey of culinary delight in the award-winning restaurants and let them sing to the tune of the hotel’s expert chefs. Whether enjoying the fine dining of Bosman’s or the intimate sophistication of the Private Dining Room, each mouthful is a journey to a sensory paradise. Dine on the terrace in the summer months and take in the views that make the setting of this hotel so spectacular. Inspired menus and the freshest of ingredients are the hallmark of the taste experience. Award-winning, Michelin-trained executive chef, Roland Gorgosilich, infuses classic cuisine with imagination and innovation. Who could fail to be inspired by the view of the vineyards and plum orchards, with the grandeur of the Paarl Rock looming above? Grande Roche Hotel looks forward to welcoming you. With its wide variety of offerings, you can be rest assured that your reservation is the promise of a treat.

September 2011: joined Small Luxury Hotels (SLH) of the World, a vast selection of exclusive hotels worldwide. The only establishment in SA to be a member of SLH. 2010: named one of the world’s top establishments and noted with the Fodor’s Choice distinction by leading American guidebook publishers, Fodor’s.
The home of good conversation, spectacular dining and classic race horses.

You can feel the passion at Hartford; any meal here reflects our obsession. We live in one of the planet’s great pantries, a world of rich soils, a wonderful climate and bountiful harvests. “In season” and local, are our keys.

Dinner at Hartford is a spectacular affair, served in the grandeur of a timeless dining room, or in the candlelit splendour of one of Africa’s great verandahs. There might be nine other “Top Ten” restaurants in the nation, but only one claims the ambiance which accompanies Hartford’s history and award-winning gardens. And if you’re lucky enough to be with us on a weekend, the country’s number one dance troupe reminds us that Africa is the home of the performing arts.

Breakfasts are celebrations of the creative spirit, individual masterpieces inspired by the genius of local producers and the fresh pickings of our kitchen garden. Lunch is a festival of the senses, the colours, the scents and the lilting sounds of a place completely at peace with itself.

We also cater for non-resident visitors – with the three course à la carte menu offering a hearty glimpse into Hartford’s food. All dining is open to the public, but as we always need to respect the intimacy of our residents, booking is essential. Sit back, relax and let us serve you.

Ukujabulele ukudla kwakho.
Apart from chef Ryan Shell’s popular seasonal menus, Franschhoek’s iconic Haute Cabrière restaurant is well known for its unique location, set into the side of Franschhoek’s mountains. With its wonderful soaring arches and the view over the cathedral-like Pinot Noir barrel maturation cellar below, Haute Cabrière offers an experience that is not to be missed. On sunny days, guests can sit outside and enjoy the beautiful vistas over the Franschhoek valley, while, on colder days, a roaring fire creates a cosy atmosphere.

On the menu, Haute Cabrière offers a “true marriage of food and wine”, with dishes that are created to complement the estate’s range of wines and Methode Cap Classiques. In this spirit, all main dishes are available in full and half portions, and Haute Cabrière wines and Pierre Jourdan Cap Classiques are available by the glass, allowing guests to taste and experience a variety of enticing pairings.

The menu changes frequently, in line with the seasonal availability of locally sourced ingredients.
Hemingway’s Restaurant and Wine Cellar (winner: Best Overall Restaurant and Best Fine Dining Restaurant, SA Tourism Welcome Awards 2011), situated at Leriba Hotel and Spa in Centurion, has become renowned for its hugely popular food and wine pairing evenings and chef’s tables.

In a style reminiscent of the cafés and eateries of Ernest Hemingway’s Paris, the award-winning restaurant and wine cellar offers a stimulating blend of understated elegance and splashes of contemporary Provençal chic. The restaurant boasts lovely fireplaces and lounges that create a very cosy atmosphere.

Chef Botha, a member of the Chaîne des Rôtisseurs and the national South African team, has created signature dishes that are deceptively simple but surprise with exquisite flavours – a true awakening of the senses. This celebrated chef takes inspiration from the colours and sanguinity of the different seasons to create his own “moveable feast” with exciting new menus. Patrons already agree that the menus are refreshingly distinctive and set a new standard for South African cuisine.

Hemingway’s Restaurant is also the proud recipient of the Platinum Diners Club Winelist of the Year Award, for three consecutive years (2010, 2011, 2012). Guests can therefore be assured of a superior wine collection that represents some of our country’s most prestigious wine farms. Whether you opt to dine in the main restaurant next to the cosy fireplaces, on the sun-drenched patio, or join the chef inside his kitchen, guests are assured of a truly novel concept that intertwines style and comfort with a spectacular dining experience.
Fruity Smoothie

Ingredients:
- 2 bananas, peeled and sliced
- 8 - 10 strawberries, cut in half
- 250 ml plain yoghurt, fat free
- 100 ml milk, fat free
- 3 sachets Huletts EquiSweet Sucralose

Method:
- Blend bananas and strawberries together in a food processor.
- Add the yoghurt, milk and Huletts EquiSweet Sucralose and blend with fruit until smooth.
- Pour into a glass and serve.

Serves 2
This is a premium-brand coffee shop situated in the Menlyn Park Shopping Centre in Pretoria. The shop was established in 2000. Our speciality is coffee and we have eight different blends, which makes it a must for plunger lovers. The shop also sells all the coffee beans in any quantity you would like and we can grind it for you to suit your coffee machine.

The menu caters for all tastes, from delicious breakfasts through to our light lunches and the most amazing salads, which, of course, will appeal to vegetarians.

There is also a very large selection of decadent cakes. If you need a specific cake for a special event, it can be made for you. House of Coffees Menlyn also caters for private functions and its selection of platters is vast.
Boksburg’s il Gusto Ristorante is a warm and happy bistro where light meals, seafood, grills, pizzas and traditional Italian pastas are on the menu. The ambience is laid back and nostalgic, and the air is permeated with the aromas of good food.

Dishes to look out for are the three-cheese starter, Tuto Formaggio, which combines halloumi, mozzarella and feta on a plate, or Mussels al Fresco done with red wine and Napolitana Sauce. For mains, a pasta with fillet, feta, olives and a touch of jalapeño chilli, dubbed Pasta di George I, is a popular choice, along with the Kingklip Gusto, the fish served in Thermidor Sauce made with shrimp, mushroom and brandy. There’s a long list of regular and gourmet pizzas done on thin and crispy bases, and a lighter lunch menu at lower prices.

Befitting a Mediterranean eatery, a large selection of wines is on offer, from rare vintages to South African favourites. The restaurant caters for private events and corporate functions.
This four-star game lodge 40km from Rustenburg in the North West province, is located in the Selons River Gorge with some dramatic features, such as a 20m-high waterfall (iWamanzi means “place of falling waters”). The lodge conveys a feeling of exclusivity in its dining room, where it concentrates on fine dining with notes of both Italian and South African cuisines strongly evident on the menu. Superior South African wines are featured on the drinks list.

Breakfast, lunch and candlelit dinner can be enjoyed in the restaurant, with views over the river. Resident game often livens up the vista as they come down to quench their thirst.

On booking, guests are asked to advise of any food preferences and dietary issues, and menus are designed accordingly. The lodge, with its five private and well-appointed chalets, will cater for private functions, small intimate weddings, corporate functions, or a game-and-gourmet weekend.
Jordan Restaurant is situated on Jordan Wine Estate overlooking the beautiful Stellenbosch-Kloof valley and the Stellenbosch Mountains. Menus at Jordan Restaurant change daily according to the best produce found on the day. The restaurant offers a two- or three-course à la carte option for lunch, and a six-course set menu with an optional wine pairing for dinner.

The cheese room features South African cheeses, including blues such as Brevis Blue and Cremalat gorgonzola, hard cheeses such as Kimilili Witzenberger and Healy’s Mature Cheddar, and a selection of goat’s cheeses. Most of the cheeses are made by small producers from all over South Africa and are not available in retail outlets. Guests are invited to make their own selection to enjoy with wine or as a dessert.

The wine list is an ever-changing selection of wines we enjoy. It features the excellent wines of Jordan Estate as well as other estates from different wine regions. We also offer a selection of wines by the glass.
Kitchen Bar was established in 2005 to provide Johannesburg with a true intercontinental dining experience from silver service to café-style relaxation.

Founded by Chris Tatsakis, this restaurant remains one of Johannesburg’s finest establishments and, with 520 seats, it is one of the largest restaurants in the country. Located in the very vibrant Design Quarter in Fourways, Kitchen Bar is a perfect meeting place.

This space is warm, comfortable and has a fantastic ambience. Customers also benefit from wireless internet access. The extensive menu offers a wide selection of mouth-watering dishes to tempt any palate.

The restaurant trades seven days a week for breakfast, lunch and dinner. Kitchen Bar has a wide variety of food on the à la carte menu, as well as several other menus that cater for functions – buffet options, set menu options, cocktail-platter options and even takeaway catering platters.

Kitchen Bar has four dedicated function rooms for private functions:
- The private dining room downstairs – seats up to 20-30.
- The private dining room upstairs – seats up to 15-20.
- The banqueting room – seats up to 80/standing cocktail bar – up to 120.
- The bar and balcony – accommodates up to 120 people for a cocktail party.

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Tel: +27 11 465 5011  
Email: info@thekitchenbar.co.za  
Website: www.kitchenbar.co.za  
Address: Design Quarter  
Cnr. Leslie & William Nicol Drive  
Fourways  
Johannesburg  
Owner: Chris Tatsakis  
Type: Fine Dining  
Est: 2005  
Trading: Monday to Sunday  
07:30 to 00:00
KOI (Jpn.) meaning: “Come, Love, Fish”. Welcome to KOI restaurants, the leader in contemporary Asian cuisine. KOI strives to bring you the latest in Asian trends, mixed with its own touch of western style, in a warm, welcoming atmosphere.

KOI's unrivalled Japanese and Chinese chefs prepare meals with originality and great flair, making KOI not only celebrated, but legendary for its innovative cuisine. Contemporary Asian cuisine is blended with a touch of western style to bring you a menu to suit all tastes.

The wine selection is carefully selected and constantly updated to ensure the perfect pairing of handcrafted cuisine and the finest vintages from across the globe. Try one of KOI's original cocktails, designed to perfectly complement the Asian-style menu.

KOI has created a contemporary, innovative and refined tea house. The flavours have been carefully chosen in order to suit your desire. Tea is specially imported for KOI and served in a Japanese cast iron teapot, each of which is uniquely handmade. So, whatever your desire, visit one of the KOI branches for a relaxing, contemporary Asian dining experience.
KOI (Jpn.) meaning: “Come, Love, Fish”. Welcome to KOI restaurants, the leader in contemporary Asian cuisine. KOI strives to bring you the latest in Asian trends, mixed with its own touch of western style, in a warm, welcoming atmosphere.

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KOI
RESTAURANT
SANDTON
RASA Rosetta Award Runner-up
Best Restaurant and Winner
Service Excellence Award 2010

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Tel: +27 11 883 7247
Email: rory@koirest.co.za
Website: www.koirest.co.za
Address: 24 Central, shop 3
Cnr. Fredman Drive & Gwen Lane
Sandton
Johannesburg
Owner: Rory Jossel
Type: Japanese Cuisine
Est: 2004
Trading: Monday to Thursday
Lunch
12:00 to 15:00
Dinner
18:00 to 22:30
Friday to Sunday
12:00 to 22:30
Kream Restaurant is located in the heart of Brooklyn in the new Brooklyn Bridge office park. A drop-off access point from the Brooklyn circle (Olivier Street) allows drivers to drop guests off at the front door and park in the basement parking, which accommodates 1100 cars.

The à la carte menu has a wide range of continental dishes, including the gratinated rump with some very traditional biltong, the superb venison fillet, or the delicious calamari dish with Mozambican chilli. Kream Restaurant is the ideal location to take your partner, friends or business associates for lunch or dinner. The vibe is uniquely upmarket, with an interior that is designed to wow, but also to make you feel welcome.

With an extensive wine list and a selection of rare whiskies and cognacs that complement the continental menu perfectly, this venue is sure to impress. Specialities include seafood and venison, as well as delicacies such as scallops and frogs legs.

Kream can accommodate intimate dinners, but also larger groups with two private function rooms, one of which is equipped with a projector and screen – ideal for presentations. If you feel like an afternoon drink or a light meal, Pangaea Salon Privé is the place to unwind. With the success that Kream has had, the owners felt that a lounge would be the perfect accompaniment to a night out, and so Pangaea Salon Privé was born. After dark, the relaxed vibe makes way for a trendy spot to see and be seen.

Service is a virtue of utmost importance at both Kream and Pangaea, ensuring that your every need is taken care of. Next time you want to treat someone special, leave a lasting impression or simply enjoy yourself, Kream Restaurant in Brooklyn is definitely the place to consider.

Kream now also has the Kream limo, which is available to collect guests at surrounding hotels, or if they just feel like being decadent and collected at their home to impress a date. Contact the restaurant directly for rates.
La Locanda Ristorante is a real Italian gem in George. La Locanda Ristorante opened its doors in early 2007. The Soresi family is originally from Varese, near Milan in the north of Italy. They started La Locanda Ristorante (which means “the welcoming place”) with a love of food and a passion for cooking.

The main chef, known as Papà Dario, who is also an active chef of Chaîne des Rôtisseurs, trained in Italy for many years before moving to South Africa and opening a family business with his daughter, Arianna, and his nephew, Matteo. The cooking is strictly Italian and traditional, but that does not mean it is only pasta and pizza! They have a very large variety of meat, from pork dishes to beef and lamb, and just as much of a selection of fish and seafood. They can start you off with a lovely antipasto served with home-made cold meat (own production) and a tasty caprese salad with real mozzarella fior di latte. There is plenty of choice for vegetarians too, from the stuffed aubergine with mushroom, to the handmade panzerotti pasta filled with butternut.

At La Locanda, every day is a different day! – That is one of the best things about the restaurant. To keep customers interested, Papa Dario and Matteo create a daily menu of 10 or 15 dishes to add to the a la carte menu so they can present you with new and existing recipes, all made from seasonal ingredients and fresh catches daily but, naturally, all original Italian recipes.

The wine list is large and the restaurant likes to keep a large selection of boutique wines to match the unique food. You can also find a selection of imported Italian wines, such as the lovely Lambrusco or the Lady Chianti. La Locanda has a well-stocked bar too, with all of your local or imported spirits and liqueurs. Don’t forget to ask for a nice grappa or limoncello at dinner’s end.

You can also enjoy a refreshing glass of wine on a hot summer day in La Locanda’s lovely garden – surrounded by lavender and lemon trees, and the sweet sound of water, it’s a great way to relax after a stressful day at work. Inside, the decor will remind you of a real Tuscan home, full of warm colour and traditional paintings. In each room, you can experience a magic atmosphere.

So what are you waiting for? Come and visit La Locanda for your one and only Italian experience on the Garden Route.
LA PENTOLA RESTAURANT

Chaîne des Rôtisseurs 2010
Diners Club International 2011 and 2012
American Express Fine Dining 2011 and 2012

La Pentola is warm and delightful, with eclectic decor. La Pentola specialises in international fine cuisine. Established in 1995 and the first of its kind, La Pentola’s culinary roots are drawn from French, Italian and rich Mediterranean flavours, fused with the best local produce available.

The menu, created by award-winning chef-patron, Shane Sauvage, boasts everything from starters, soups, salads to game, poultry, seafood and meat dishes, and also incorporates an inspiring, superior range of vegetarian fare.

To complete the meal, a decadent range of in-house desserts reflect the mood and the season. Wines are selected from a Diners Club Award-winning wine list. An interesting variety of cognacs accompany the cigars, on which La Pentola prides itself.

The restaurant is divided into two separate dining areas – non-smoking and smoking. The service is warm and hospitable, taking advantage of the natural earth tones of thatch and wood to create a neutral environment for business lunches, important functions, and family and romantic dinners. La Pentola caters for functions, year-end parties, corporate breakfasts, 21sts and weddings. Please call for a personal consultation to design a menu for your individual requirements.
La Rustica Restaurant is a little oasis in the heart of Houghton – an escape from our energetic, restless city without ever having to leave it. Set in a serene garden, with a tinkling fountain in the foreground and birds singing, the peace is wonderful. An established menu representing 16 years of true Italian cuisine is tried and tested. The portions are generous and the ingredients are so fresh that your palate explodes with taste sensations. La Rustica is an ideal setting for any business lunch – central, with no-fuss parking, and is just the place to break away for an hour during a busy day.

Although rustic, there is an air of quiet sophistication that lends itself to functions. The central dining room opens out onto the balcony, a place for lovers to drink wine and chat while looking out at the view. The Wine Room is not to be missed, with its authentic fireplace, memorabilia and bar area that accommodates up to 150 guests. The Garden Room is perfect for private functions and can accommodate up to 80 guests. It opens onto a manicured garden so you experience the best of both worlds. In winter, it's especially lovely – while enjoying the ambience of the outdoors, the wood-burning fireplace adds fragrance to the warmth it distributes.

The impressive wine cellar downstairs is entered by walking down a wonderful, old, wrought iron, spiral staircase. There is also a conventional staircase for the more practical – either way, the wine cellar is the perfect setting for intimate functions of up to 35 guests. A wine-drinker’s paradise, there is no better place to combine the Italian love of food while being hugged by more than 3000 bottles of wine – a feast to be had! Over the years, La Rustica has gathered people who are no longer patrons, but have become part of the La Rustica family. It’s with this love and warmth that Sunday lunch has become a family affair. You can spend a leisurely Sunday feasting on the al fresco buffet lunch, while you love and share at long family tables.

There is an abundance of delicious food, wine, barefoot children and laughter. La Rustica is real – a total experience that is not to be missed.
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The smile, passion and experience that shine through in all of your gestures, ignite the first spark. The range of blends that make even the most demanding clients happy, the exclusive materials created especially for your café, offer the first emotion. The excellent preparation, thanks to the consultation of the experts from the Lavazza Training Centre who are always on hand, plus the assistance network, promise miracles. The coffee that you serve, authentic Italian espresso, speaks of perfection. How easy is it to fall in love with a Lavazza barista?

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LAVAZZA
THE REAL ITALIAN ESPRESSO EXPERIENCE
“Top chefs choose 101 best places to eat around the world... we gathered 53 luminary chefs to help us with the task.” – Newsweek, 6 August 2012.

Ristorante La Trinita is one of the 101 eateries chosen. “A small, family-run Italian restaurant nestled in a small centre in Kyalami. The food is always great, the atmosphere is brilliant, and it offers really good value for money.” – Chef Stuart Cason, Radisson Blu Gautrain, Johannesburg.

Situated in the Kyalami Downs Shopping Centre, Ristorante La Trinita has been serving and satisfying for more than 13 years, offering an unrivalled menu of simple, everyday Italian dishes that reflect the most traditional elements of food and culinary style. Its Italian flair in an African style offers food that is relaxed and restorative, while at the same time being creative, modern and affordable. At La Trinita, it’s not about trends or fashion, it’s about serving incredible food, and this formula that transcends all fads and fashions is called quality.

Thirteen years ago, a vibrant La-La and passionate Tessa decided to open their own restaurant. Their hands-on approach has proven to be a successful formula in maintaining the humbleness and natural warmth of a home and home cooking.

La-La believes that “at La Trinita, our customers are not walking credit cards. When you ask for ‘the usual’, you know that you are being served with you in mind, as we take the time to get to know our customers, because it is only through knowing them that we can fully satisfy their palates.”

Together, they have been satisfying palates for more than 40 years by consistently maintaining their simplicity, passion and fresh food – so fresh that they make their own pasta and pizza bases, which means no preservatives, just guaranteed freshness.
LUCA’S RISTORANTE ITALIANO
Winner of 2009 and 2011 Best Italian Restaurant in Joburg

Luca’s Ristorante Italiano, established in 1994, captures the essence of the Italian lifestyle – colourful and flavour-filled. Luca Borella, the hands-on owner, honours centuries-old traditions that are essential to authentic Italian cuisine – simplicity and passion (and don’t forget, anything Mamma taught you!).

Tuscan influences are evident with classic fresh pasta, seafood, meat dishes, and other exotic delicacies on offer to tantalise your palate. Food is freshly prepared to order and, as far as possible, homemade. The extensive menu goes hand in hand with a collection of carefully selected, fine South African and Italian wines (more than 200 to choose from), gathered specifically to complement any choice of meal.

A grand wood-burning oven delivers pizzas that delight the gods (although the calzone is to die for, the roast lamb, roasted red and yellow pepper and rocket pizza is the outright winner!). Slow-food specialities, including rabbit casserole served with polenta, and the most unusual lamb, pot-roasted in coffee and apricots (Mamma Alma’s recipe!), will have you coming back for more. These and many other choices from a comprehensive menu, such as the incomparable Luca’s signature salad, promise you the ultimate Italian experience.

Luca’s can cater for your home or office parties, either at the restaurant, which seats about 200 people, or entire meals can be prepared for collection. Or, if you’re going to a show at The Barnyard Theatre Rivonia, let Luca’s be your choice for quality takeaways during the show, for pre-theatre dinner, or even after-show drinks or coffees.

The winter months are made cosy with gas heaters, and in the summer you can enjoy warm afternoon lunches and lingering evening dinners outside under magnificent London Plane trees. Live music, including soft jazz, Motown and swing, adds superb value to every Sunday evening.

Reservations are suggested at all times.
Situated behind the Union Buildings and next to the Department of International Relations and Cooperation, Lucit is right in the heart of Pretoria. As soon as you enter the water-garden with its lush trees and plants, you are transported to a timeless space where you forget that you are in the city. It is an ideal break away from city life and stresses. Even if it is just for a quick bite, brunch, or a day-long party, you will leave Lucit nurtured, comforted and rejuvenated in body and soul.

We believe that to really enjoy food, you need to be in a relaxed atmosphere. Therefore Lucit does not only offer good food, but an experience that will feel like the shortest and cheapest holiday.

The menu, designed by Chef Gideon van Eeden, is a fusion of exotic flavours that take you on a taste adventure: from the Mediterranean, to Thailand, to the African continent. It includes seafood, meat, vegetarian, and even caters for special diets if requested timeously. Tapas is popular as a starter or as snacks during a kuier over a few drinks.

Lucit is ideal for a romantic dinner for two, friendly get-togethers, birthday celebrations, conferences, and weddings. On Friday and Saturday nights we offer live music on the grand piano.
Madame Zingara’s Theatre of Dreams, the Grande Dame of burlesque, is a unique dinner cirque spectacular which enchants, captivates and inspires all who pass through her stained glass doors and enter her magical world.

Housed in one of the last remaining Mirror Tents in the world, Victoria is a magnificent twenty five metre travelling velvet big top that has toured the globe for the last eighty years. Her ornate mirrored columns, rich velvet drapes and bevelled booths transport one back to a bygone era where cirque and magic ruled the world.

With all kitchen facilities on site no aspect of hospitality is ignored; from the superbly trained glitter-dusted floor-fairies, to the incredible acrobatics, one begins to understand there are no boundaries to the night and that everything is possible. The 2013 Miracle Tour is a specially created and evolving tale; a unique re-energised body of work which will see the introduction of brand new acts throughout the run.

Created and directed by the formidable trio of Richard Griffin, Craig Leo and Valentina Love, the unique Miracle Tour showcases the very best in local and international talent. To mention but a few, guests will be enchanted by the masters of the ancient Icarian games from Asia, the mesmerising triple strength act from Fort Lauderdale and, a first for South Africa, The Grouchos from Spain and Argentina.
Maxi’s was founded in Pretoria in 1993 by an entrepreneur who saw an opportunity in the market for a family restaurant franchise offering a wide range of food and focusing on a quality offering.

In 2005 Maxi’s was acquired by Scooters Pizza (Pty) Ltd, with 28 outlets. Both brands, along with NWJ, St. Elmo’s, and Fish & Chip Co., now operate under the holding company, Taste Holdings. Since April 2005, the Maxi’s chain has grown to more than 75 outlets. Taste Holdings is a South African-based management group that is invested in a portfolio of mostly franchised, category-specialist and formula-driven restaurant and retail brands.

Our restaurants are testament to the fact that we are better than our competitors! Our upmarket and classy restaurants fit into any trading environment and people love to be seen here.

April 2012 saw the evolution of a new menu. The previous two breakfast and lunch menus were totally revamped and combined into one menu. The new menu gives customers an understanding that Maxi’s is not just a breakfast or burger destination, but a player to be reckoned with in terms of its dinner trade. Customers can now enjoy one of the new starters, one of the new pan meals or the curry and rice served in a potjie.
IT’S THE LITTLE THINGS WE DO THAT MAKE A BIG DIFFERENCE.

“Offering my visitors exceptional service is something I take very seriously. I consider it my responsibility to search for the freshest local produce all year round, and change my menu depending on the season. It’s my way of bringing true South African flavour to every dish I prepare, because when our visitors remember South Africa, our unique flavours are something they should never forget. It’s the little thing I like to do for visitors, what’s yours?”

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Indulging in the now is the spirit of Mezepoli – brought alive in a no-fuss urban dining experience that is at once chic and right on trend. It’s about the food of the moment, enjoyed in the moment.

The menu is predominantly Greek, with meze being the signature style of dining – simple, fresh and flavourful – contemporary food that makes for the ultimate social experience. The plumpest of olives, delectable cheeses, the most flavourful stuffed vine leaves and sausages are just some of the defining delicacies. Added to this is a choice of other uncomplicated world “snack” food, that echoes the character of “here and now” – from the exciting flavours and colours of Spanish tapas to the freshest sushi of the East.

All the dishes are simple and pared down and flavours are unmasked and pure. This means every note of every ingredient can be savoured, while also making for easy mixing and matching of dishes to your liking. Drawn from the passionate cultures of the Mediterranean and the Middle East, Mezepoli dining is about simply loving the moment and taking time out to enjoy a glass of wine or a cocktail with meze. The restaurant invites you to kick back and linger while you experience and explore new tastes. Alternatively, you’ll be equally at home when you visit for a quick “cut-loose” in a busy working day and enjoy a pita on the go. Live the now – taste today at Mezepoli.

Mezepoli is the sister restaurant to the much-loved modern Greek classic, Plaka.
The Mike’s Kitchen in Lambton, Germiston, resonates with the tradition of Mike Illion, who started Mike’s Kitchen in 1972, but with a modern twist. The restaurant has loads of room, is pleasing on the eye, comfortable to sit in and caters for the needs of families, businessmen and anyone who appreciates good food and service. The menu caters for all tastes with a great selection of freshly prepared handmade meals. They are best known for their awesome steaks, fresh salads and carvery.

Mike’s Kitchen Lambton is a value-for-money restaurant where the experience of the staff carries through from the time they meet you at the door until they wave goodbye. The attention to detail is magnificent, the food arrives hot and prepared to perfection, and all of this takes place while the kids are being entertained – giving you time to reconnect with the adults in your life.

It truly is “family time” at Mike’s Kitchen Lambton. The staff pride themselves on running a family restaurant while also being aware of the importance of having “adult time”, so there are quiet nooks and crannies where lovebirds can connect while sharing a fine meal. Businessmen also enjoy the exceptional service and lunch selections. If you would like to experience top-class service and quality food in a warm and friendly ambience, pay Mike’s Kitchen in Lambton a visit.
A taste of S.A!

For the past 40 Years Mike's Kitchen has been making memories with generations of South Africans. Whether it's blowing out birthday sparklers or enjoying a tasty meal with friends. Come and join us for a true taste of South Africa or simply book the best Little Chefs party around!

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follow us on Facebook and Twitter @ MikeskitchenSA
Moralêng Restaurant is located in the Kruger Kloof Lodge in the Krugersdorp Game Reserve, not far from Johannesburg. Under thatch and surrounded by rolling hills, it’s a picturesque bit of Africa, easily reached from a built-up urban area.

The restaurant does breakfasts, light lunches, pub lunches and dinners. On Saturdays and Sundays, it offers a buffet breakfast and on Sundays there is also a lunch carvery. The menu contains international favourites such as garlic snails, mussels, calamari, trinchado, avocado ritz, Thai peanut butter chicken kebabs, chicken saltimbocca, pastas, burgers and steaks. There’s a reasonably priced kiddies menu too.

With a range of activities on offer in the reserve, you can couple your meal with horse riding, mountain biking, 4x4 tracking or a hot air balloon ride, making quite an occasion of your visit. The Cradle of Humankind is in the neighbourhood too. Moralêng caters for functions, weddings and venues.
Mo-Zam-Bik Restaurant is a fresh and exciting concept that captures the essence of Mozambique. We have captured their way of life with eating, drinking and chilling in their “barraca”, which in English means hut. No frills, some spills, plenty of laughs and an appreciation for simplicity.

Our menu aims to please both meat and seafood lovers alike. Our ingredients are always fresh and of the finest quality, ensuring our food is always the best. Each sauce is freshly made on order. No compromise. No substitute! Our famous grilled chickens are marinated in our unique Afro Porto flavour to be enjoyed with jasmine coconut rice.

We aim to take your taste buds on an amazing taste journey where your mind will reminisce about the hot sunshine and white sands, and your soul will relax to the sound of the waves crashing on the beach. The Randpark Ridge Branch was the second restaurant of the group to open its doors in Gauteng, in June 2010. It’s a larger version to the Lakefield Branch, which radiates warmth and is lively, offering 200 seats inside and out.

We offer our guests a true reflection of Mozambique in our decor and in the unique flavours of our food. We have two kiddies sections – one that is enclosed and is equipped with the latest video games to keep the little ones busy, and the other is an outdoor jungle gym, ensuring you can relax and enjoy your meal, and still be able to keep your eye on them.

Our hands-on management team will ensure that your experience with us will be everything that we promised and more.

Come and enjoy... the spirit... the sound... the taste... the life... at the Mo-Zam-Bik Randpark Ridge. Our other branches are located in Lakefield, Gauteng; Ballito, KZN; Hillcrest, KZN; Brooklyn, Gauteng; and the recently opened Gateway Umhlanga, KZN.
Vibe with us

delicious food, great cocktails & incredible vibe!

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Enjoy Responsibly. Not for Sale to Persons Under the Age of 18.
On The Rocks, the most exquisite and internationally acclaimed restaurant in Bloubergstrand, is situated on the water's edge and boasts breathtaking views of Table Mountain, Robben Island and Cape Town. This restaurant promises to be a most memorable experience – unforgettable dining with the waves crashing at your feet. The ambience, food, service and view will appeal to all your taste buds and your senses.

There are absolutely no exaggerations in the name at all! This is, literally, on the rocks and one of the closest restaurants to our beautiful ocean that our great country has to offer! You are able to hire the entire restaurant for private functions, allowing you and your guests absolute privacy. We can also cater for your fairy tale wedding, for anything from 20 to 110 guests.

Further seating on the deck and terrace allows guests to dine al fresco during summer months. In winter, come and enjoy the warm roaring fireplace. To end off a perfect evening, the restaurant offers a cigar lounge, with the finest single malts and cognacs.

On The Rocks is perfect for warm or cold evenings and creates intimate encounters, corporate dinners and celebrations.
Oliva Bar and Kitchen was started in early 2011 with the plan of bringing Spanish tapas to Illovo. Being perfectly situated close to the leafy “parks” suburbs, it was an ideal opportunity to reach a broader audience and continue with creating an awareness of tapas, which is so lacking in Johannesburg.

Zane Beer, a very successful restaurateur, having achieved numerous American Express Fine Dining Awards, Top Johannesburg Restaurant mentions, and being a regular at the Taste of Joburg, joined his best friend and fellow restaurateur, Sidharth Redkar of Mantra Indian Restaurant fame, to form this gem of a restaurant in the newly renovated Illovo Junction.

The large menu is divided into numerous Spanish tapas and Italian antipasti, while the main courses vary from famed risottos to spinach gnocchi, veal and other meats, linefish, seafood and the famous authentic paella.

Tapas can be appreciated in true tapas style, with tables ordering various tapas such as the pinchitos morunos, manchego cheese, chorizo al vino, calamares, serrano ham, or melanzane (to name but a few). Diving into the main course, the winners are dishes such as the prawn and chorizo risotto, spicy duck risotto, paella, spinach gnocchi arrabiata, veal prosciutto, and slow-cooked lamb shank.
FRESHEST SEAFOOD ON DA BLOCK

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Welcome to Ons Huisie (literally translated as “our small home”). Ons Huisie has a long and colourful history in the development of Bloubergstrand, Cape Town. It was most probably the first dwelling of Frederick Louis Stadler. Shortly after the Battle of Blouberg in 1806, he became the owner of almost all of the farm property that is now known as Bloubergstrand. No exact building date could be established for the original residence, but an artist, Thomas Bowler, made a beautiful pencil drawing of the house when he visited the Stadler family as far back as 1853. Hendrik Louis Stadler, the sixth son of Frederick Louis, was the owner of Ons Huisie at that time. His sons, Frikkie, Rozier and Johannes, were the true pioneers of Bloubergstrand. Fishermen at heart, they were the ones who put Bloubergstrand on the map. Acquaint yourself with the firm stare of the three brothers at the bar area. The other prominent family involved in the history of Ons Huisie and Bloubergstrand, is the Boonzaier family, and their influence is still felt today.

The owners of Ons Huisie have tried to restore this magnificent heritage site in such a way as to capture the true feel of the fisherman’s cottage that it once was. They invite you to close your eyes, hear and smell the sea, and imagine a time when life was harsh, yet beautiful and fulfilling – a time when the reward of a day’s hard work was the glistening fish filling the nets.

Ons Huisie’s cosy little kitchen not only tickles your taste buds with its famous spit braais, but also rumbles the tummy with varied buffets and a traditional à la carte menu. This menu reflects the West Coast tradition of dishes that were mostly born out of hardship and ingenuity. The Afrikaans culture is an inextricable part of the history of Ons Huisie and the menu reflects many traditional Afrikaans names and words. The restaurant is suitable for families – imagine watching a postcard sunset, sipping on a glass of wine on the deck, while your kids play on the green lawns and playground area. It is also the perfect wedding venue for those seeking a relaxed and traditional atmosphere.

The wine list consists of traditional South African and West Coast wines. In a sentence, Ons Huisie is an incredible haven offering a great setting, good food and drink, with spectacular views.
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Surround yourself with splashes of Mediterranean blues and cool whites at Plaka, the home of traditional Greek dining. Experience the best of Greek dining that fuses tradition with a new, contemporary freshness that is the young Greek style of today. A family legacy that South Africa has come to love and trust, Plaka is about elegant simplicity, unquestionable sophistication and pure Greek flavour designed for sharing in the warmth of good friends and family. From humble beginnings in 1993, Plaka has established itself as a landmark venue in Jozi – its flavourful food and vibrant atmosphere is now replicated at Plaka Umhlanga, Plaka Cresta and Plaka Eastgate.

Plaka's award-winning menu is well balanced. The food is perfectly accompanied by a premier wine selection, which boasts prestigious awards year after year. The restaurant is not only about olives, feta and kleftiko (although they are really important). It seeks to provide a purity of cuisine, an essential simplicity, fresh ingredients and phenomenal flavours, along with the health benefits associated with the Mediterranean diet. While careful attention is paid to the qualities of Greek culinary heritage, the restaurant also aims to create something new and unpretentious with clever techniques and flavour combinations.

Plaka is not just a meal, but a ritual for your senses.
Primi Piatti is bold in the pursuit of perfecting the total eating experience. Primi food is fresh and fast, comforting and healthy, with all menu items freshly cooked from scratch, using only the finest ingredients. Primi’s vibe is a buzz of electric urban energy. Together with traditional Italian, the menu selection includes varieties of salads, fish, chicken and meat dishes. It is open for breakfast, lunch and dinner.

For those who don’t know, Primi has a very unique and healthy pizza offering. Unlike most pizzas found in the marketplace, Primi pizzas are made with sourdough, which, through a slow fermentation process, makes the pizzas far easier to digest, contains fewer calories and less fat.

Primi Pods, Primi’s kiddies innovation, aims to captivate the youth and further inspire parents to frequent Primi. A colourful mosaic area offers entertainment for kids, with caregivers teaching children how to make pizzas. The Primi Pods area enables children to feel part of the total restaurant experience. Not forgetting the older kids, there are Xbox stations for their entertainment. To have an “extreme Primi experience”, visit Allan and his team in the visually delightful Design Quarter in Fourways – service is quick and attentive and the food at Primi is extremely divine!
The elegant, stylish interior designed by renowned local architect, Callie Van Der Merwe, creates a sophisticated, fresh atmosphere at Prosopa, situated in the heart of Waterkloof Heights in Pretoria. Prosopa’s extensive Mediterranean menu is influenced by the flavours of Greece, Portugal and Spain.

The signature lamb dish, kleftiko, is deboned leg of lamb wrapped in vine leaves and foil, stuffed with feta, fresh tomato, herbs and spices, and slow-roasted in the oven. In addition, there is a fantastic array of meze, which one can combine on a platter or select individually. The extensive award-winning wine list offers many a gem to be enjoyed beside the fireplace on a cold winter’s night, or on the verandah in the summer, with curtains blowing in a soft breeze.

The service is professional and unobtrusive, and great care is taken to make everyone’s experience an unforgettable one.
“Vondeling is undoubtably one of my favorite South African wineries”

Albert Roux of La Gavroche
OBE; Chevalier de la Legion d’Honneur
(One of the world’s best-known and best-loved chefs)
Punchinello’s Restaurant at the Southern Sun Montecasino is in the style of an Italian villa from Tuscany, with its beautiful decor and wonderfully elegant inviting ambience. The restaurant has a completely open-plan kitchen, allowing its guests to not only watch the chefs preparing the meals but also experience a busy and vibrant kitchen.

The selection of food on offer at the Sunday lunch buffet is breathtaking, with a wide variety of Mediterranean style dishes, including a selection of salads, antipasta, smoked meats, salmon, roast beef, and many more tantalising dishes. There is an incredible variety of desserts that are definitely not to be missed. The service is very friendly and the waiters are attentive yet not invasive. Weekly entertainment is provided by live musicians whose repertoire is relaxing to listen to while enjoying your meal.

Punchinello’s is a great alternative to the other restaurants in the area, where you can enjoy Mediterranean cuisine at its best. There is definitely something for everyone to enjoy at Punchinello’s, and having Sunday lunch is the perfect treat for the family.
Readers Restaurant – Purveyors of fine food since 1997.

Built in 1754, No. 12 is the oldest house and one of 32 national monuments in Church Street. Offering simple yet outstanding local and global cuisine, Readers has been able to maintain a standard of excellence that has created a notable reputation with both locals and tourists. The cuisine varies daily depending on the availability of fresh produce. This provides Carol Collins, Silwood-trained cordon bleu chef, a certain challenge ensuring her creation of dishes uses imagination, flair and superb presentation. Certain dishes have become trademarks at Readers, but the focus remains on variety, fusion of flavours and combinations of unusual ingredients.

Readers Restaurant also hosts speciality functions such as weddings, guest chefs, theme evenings, fancy dress parties, private soirees and small conferences, and caters for functions held at other venues in Tulbagh and the surrounding areas. From picnic baskets to buffet lunches under the oaks on a wine estate, to a formal dinner in the cellar, or a romantic meal for two in the restaurant (or venue of your choice) – menus and catering options are tailor-made to suit all your needs.
Red Rabbit French Grill opened its doors in April 2012, joining a plethora of other popular eateries at the new Nicolway Centre – Jozi’s current favourite spot. This innovative new restaurant has the stamp of the Thomas Maxwell team behind it (well known for the successful Thomas Maxwell Bistro in Parkmore).

This contemporary eatery jostles for space in the bright, white space of the Nicolway Centre, offering respite from relentless people-watching and shopping. Open seven days a week: Monday to Sunday for lunch and dinner, and Saturday and Sunday for breakfast, lunch and dinner. There is something for everyone in this creative, culinary offering.

The team is passionate about wine, so keep an eye out for the extensive wine list, which has loads of French offerings and seasonal specials.
RESTAURANT MOSAIC AT THE ORIENT

RASA Rosetta Award Winner 2011
5-Star Establishment

Having travelled the world, filling several passports in the process, Chantel Dartnall found her second home in Paris, where she fell in love with the Belle Epoque Restaurants, such as Le Grand Colbert, Vaganende and La Fermette Marbeuf. Asked how she wanted to decorate Restaurant Mosaic, her choice was easy – in the art nouveau style. Renowned South African impressionist artists and interior decorators were commissioned to step back in time to the early 1900s to create a restaurant that was both romantic and unique. It has an intimate feel, with booth-type seats and two private dining rooms.

When the restaurant is open, award-winning chef Chantel is always in attendance and always meets the diners to explain the menu and answer questions. Over the years, Chantel has experimented with so many different taste sensations that she has discovered the universal truth – there are only a few fundamentals when it comes to being a chef: passion, consistency and simplicity.

The one thing that keeps visitors going back to a restaurant is knowing they can have the same gastronomical experience again and again. It may not be exactly the same dish, but the quality is unchanged. Consistency is the cornerstone of Restaurant Mosaic, where the passion for the culinary arts involves all the senses and transforms the act of eating into a sensual experience. Chantel wants to captivate the person eating the food she has prepared with flavour, texture, beauty and elegance, which is why she is always there and in charge when the restaurant is open.
RITROVO
RISTORANTE

Diners Club Award of Excellence 1996 to 2012
American Express Platinum Fine Dining Award 2000 to 2013
RASA Rosetta Service Award 2009 to 2012
Rossouws Restaurant Guide Highest 3-Star Rating 2009 to 2013
Eat Out SA Winelist of the Year Highest “Three Flutes” Award 2012
SA National Tourism Grading Board 5-Star and Platinum Star Award

Ritrovo Ristorante was established in 1995 as Pretoria's pre-eminent Italian haute cuisine restaurant nestled at the top of the Waterkloof Ridge, with panoramic views from picture windows overlooking the diplomatic belt. Co-owned by well-known father-and-son team Giovanni and Fortunato Mazzone, the restaurant has established a reputation as a haven for gourmands with its award-winning cuisine, unparalleled wine list and 20 000-bottle wine cellar. The restaurant has an elegant main dining room seating 75 guests and two private dining rooms equipped with state-of-the-art audio-visual equipment, capable of hosting functions of any nature, including conferences and seminars for up to 50 people. The funky informal bistro with food served from the main kitchen is an exciting alternative, with a cosmopolitan and rustic ambience, and seating for 50 people. This is complemented by a bougainvillea-shrouded outside dining area.

The food is classic Italian with a contemporary slant. Food presentation is uncomplicated, stylish and modern, with the freshest seasonal produce appearing on a menu with specials that change daily.

Ritrovo offers a meal that is an experience, in an ambience that is special, with the personal touch of old-school restaurateurs taking care of your every need.
Roots restaurant, a destination for fine dining. The creative team, under the expertise of Executive Chef, Adriaan Maree, produces delectable food from basic ingredients, simple flavours and garden-fresh produce. The daily degustation menus are individually paired with a selected wine from the cellar to complement each dish. Sharing delicious food and wine at your leisure in Roots with views over the lake and the veld, is one of the most delightful things to do in Gauteng.

Open daily for breakfast, lunch, dinner & Saturday brunch. Monthly wine tastings are popular events. Reservations are essential.

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Lunch
Dinner
Sai Thai is the fulfilment of owner Micky’s lifelong dream – to own and operate her own restaurant, where she can give personal and individualised attention to every dish prepared. Micky says: “The foods served in my restaurant are my favourite dishes with flavours I enjoyed as I grew up. They form part of my best memories from when I was a child. I believe that food preparation is the highest form of art and our purpose at Sai Thai is to give each person an intimate insight into an important aspect of Thai culture, which is the preparation and presentation of Thai food with its unique tastes and aromas.” So, Sai Thai is not a restaurant where one should hurry a meal. It is a sharing of Micky’s memories and culture, and is therefore an experience to be savoured.

Micky’s inspirational mother was a very good chef and businesswoman. She successfully managed her own business and Micky believes she inherited her mother’s talents. Micky was previously head chef and adviser to Air Chefs at OR Tambo International Airport, a company that provides world-class in-flight catering to various airlines, including Thai Airways. Winning the Diners Club Top 10 and being a Top 100 award-winning restaurant in South Africa confirms that Micky’s attention to detail was, and continues to be, worth the effort. Take the time to savour Micky’s cooking and call for a reservation.
Soweto is popularly known as South Africa's largest and most celebrated township. And lying in its heart is Vilakazi Street – where one can see the homes of Nobel Peace Prize winners Archbishop Desmond Tutu and former President Nelson Mandela. Sakhumzi Restaurant is much more than just a restaurant; it represents a unique slice of South Africa’s great cultural and historical journey, and continues to play a central role as an ambassador of South Africa’s rainbow nation. Grab a tasty meal from the traditional African buffet, serving up South African classics such as boerewors, lamb stew and mogodu (tripe) or browse the à la carte menu and tuck into favourites such as juicy loin ribs, tender sirloin steak and flame-grilled chicken wings. We also offer a fully stocked, licensed bar and you can even bring the kids, as the restaurant also offers a kiddies menu. Halal and kosher meals are also available by prior arrangement. You can also take advantage of the free Wi-Fi, cigars and a foreign currency exchange.

About 500m from Sakhumzi is the Hector Pieterson Memorial Centre in memory of one of the young heroes martyred during the 1976 Soweto Uprising. Due to these renowned attractions and their significance to South Africa’s historical tapestry, Vilakazi Street has become a tourist hub, drawing people from nations far and wide.

From its humble beginnings of just five staff members, Sakhumzi Restaurant’s team has grown to a dedicated, full-time staff of 60 and has become a favourite for locals, international travellers and corporate groups alike. And, to think that it all began with a group of friends gathering under a special tree, which still has pride of place at the front of the restaurant. How fitting, then, that the name Sakhumzi means “building a home”, because it has become like a home away from home for many.

So come home and get a taste of Mama’s home-cooked food at Sakhumzi Restaurant.
LOOK OUT

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PIZZA

get a slice of the good life
“Simply delicious” is the first expression that springs to mind when attempting to summarise the fare on offer at Seven on Kellner. To dine here is to be ensconced in a uniquely inspired little piece of heaven and tranquility; here, one is transported worlds away from the harsh realities of modern living – to seventh heaven.

The setting is a beautiful Victorian mansion with pressed ceilings, brightly imbued with warmth and colour. It is a feast for the eyes, and the soul is immediately set at ease in the eclectic decor. A whimsical collection of objects and wall embellishments reflect a quirky vibe that is warm and elegant. Fine dining coupled with friendly efficient service are the hallmarks. Tantalising tastes rich in flavour, along with a generous helping of culinary ingenuity, make the task of choosing this venue for your gastronomic pleasure an easy one. A diverse yet uncomplicated menu offers the epicure and the casual diner a mouth-watering selection to choose from. Chef de patron Kim Brackenridge, a Silwood Kitchen grande diploma graduate, has created a symphony of flavours to feast upon. Aromatic spices lend a distinct Moroccan/Mediterranean influence. Those who prefer a healthy, substantial meal prepared from highest quality ingredients are well catered for. Each plate is a masterpiece created individually for you.

Seven on Kellner’s reputation as the destination of choice for fine dining in Bloemfontein, for visitors and locals alike, is unparalleled. Whether you are celebrating life’s joys or simply spoiling a loved one to a romantic soiree, your needs will be catered to in exceptional style with a good deal of finesse and intimacy.

Want to dine al fresco? The stunning garden is a treat on warm summer days and nights. Want to let down your hair? An intimate bar is ideal for quiet cocktails or, when the mood is more capricious, you can also whoop it up in style.
Signature Restaurant is one of the most exciting and fashionable restaurants in Sandton, offering a unique mix of exclusivity, flexibility, comfort, sophistication and design. Situated in Morningside Shopping Centre, Signature delivers an unparalleled mix of attention to detail, flawless service, sumptuous cuisine and some of the best bluesy/jazz sounds Sandton has to offer.

Signature Restaurant boasts an exquisite lunch and dinner menu, with a local and international wine menu for even the most discerning palate. The restaurant is perfect for time intended to be spent with family, friends or colleagues, celebrating life, birthdays, business deals or a romantic night out. Floor-to-ceiling windows frame a panoramic view and set the scene for magnificent sunsets and, of course, signature cocktails.

Great restaurants are a blend of sophisticated cooking, imaginative ideas and respect for ingredients. Signature is more than this, it is an experience that reminds you why some restaurants deserve to be revered. Dine with us daily and enjoy a culinary gastronomic experience at Signature. This elegant venue can host about 200 patrons.
Food is our passion and welcoming you, our pleasure.

Spur Steak Ranches
A taste for life

Spur People... people with a taste for life!
www.spur.co.za
SMITH & WOLLENSKY
RASA Rosetta Service Excellence Award 2009 and 2012

Smith & Wollensky Steakhouse was opened by Marius Batts in the Eastgate Shopping Centre in 2000. This multi-award-winning restaurant has become famous for its great service, top-quality meals and stunning ambience. Smith & Wollensky Steakhouse offers a fine dining experience, with beautiful white linen table settings, large wine goblets, and a team of professional waiters and staff. The restaurant boasts a large à la carte menu and an extensive wine list and cellar.

It offers a stunning selection of starters and soups, and a variety of homemade salads and pasta dishes. It is renowned for the best dry-aged steaks in town and also sports a superior selection of lamb, duck, chicken and the most succulent fresh fish available. Smith & Wollensky is famous for its four-course carvery buffet, which is served seven days a week, lunch and dinner.

On weekends and public holidays, it offers the best English breakfast buffet in town. It also offers a children’s option on meals.

Smith & Wollensky Steakhouse has become the restaurant of choice for special occasions such as birthdays, anniversaries, baby showers and engagements, and can professionally cater for parties of up to 250 people.

Tel: +27 11 622 3012
Cell: +27 82 785 7280
Email: eastgate@smithandwollensky.co.za
Website: www.smithandwollensky.co.za
Address: Shop R16, Rooftop Piazza, Eastgate Shopping Centre, Bradford Street, Bedfordview, Johannesburg

Owner: Marius Batts
Type: Fine Dining Steakhouse
Est: 2000
Trading: Monday to Thursday
11:30 to 22:00
Friday
11:30 to 23:00
Saturday
08:00 to 23:00
Sunday
08:00 to 22:00
Tei Avon Schwarma Bistro is a brand new concept, merging traditional Mediterranean schwarmas with flavours and tastes from around the globe. The owners, a father-and-son team that conceptualised the menu, have been in the food industry for 20 years and have put together a user-friendly schwarma restaurant concept, with possibly the best beef ribs and burgers around, and topped with a tapas menu that is unique! The tapas, like all the other menu items, are made fresh every day and will be added to as the clientele grows.

The look and feel of this trendy, vibey and very inviting restaurant is truly special and needs to be seen and experienced. In the middle of the restaurant is a 22-seat, handmade wooden table for big groups, individuals, or a handful of smaller groups to mix “European style”. Free Wi-Fi and plug points are available everywhere and a glassed-in kitchen not only adds to the vibe, but allows you to watch all your food being cooked and served. Tei Avon has many options for vegetarians and meat-lovers alike, easily accommodating everyone’s tastes. It is also the perfect venue for a birthday or a nice family dinner. The menu is also completely takeaway so you can enjoy the perfect meal at your home too.

One of a kind, “Tei Avon” is Hebrew for “bon appétit,” which means “good and happy eating.”

Tel: +27 11 782 6976
Email: info@teiavon.co.za
Website: www.teiavon.co.za
Address: Shop 17
Victory Park Shopping Centre
Rustenburg Road
Victory Park
Johannesburg
Owner: Mark Goldberg
Type: Schwarma Bistro
Est: 2000
Trading: Monday to Sunday
09:30 to 22:00
TERROIR

Tel: +27 21 880 0717
Email: terroir@kleinezalze.co.za
Website: www.kleinezalze.co.za/terroir
Address: Strand Road (R44)
Stellenbosch
Western Cape
Owner: J.W. Basson
Type: Vineyard Restaurant
Est: 2004
Trading: Lunch
Monday to Sunday
12:00 to 14:30
Dinner
Monday to Saturday
18:30 to 21:30

Terroir opened in October 2004, and over the years has become one of the most sought-after gourmet destinations in the Cape winelands, placing Stellenbosch prominently on the culinary map. The restaurant is located on Kleine Zalze, a family owned wine farm that has risen to prominence both in South Africa and internationally thanks in particular to its award-winning chenin blanc and shiraz.

The setting, under historic oak trees with views over the De Zalze golf course and surrounding gardens and vineyards, is both refined and relaxed. It's the perfect environment in which to enjoy a fine meal matched to excellent wines.

The unpretentious ambience and dressed-down décor belie multi award-winning chef Michael Broughton’s rigorously disciplined approach to food. Classic pairings and intense depth of flavour characterize the chalkboard menu of ‘deceptively simple’ dishes influenced by what’s in season and, where possible, the use of locally grown fresh produce. Care and emphasis is placed on matching the food to specific wines produced at Kleine Zalze, in the Stellenbosch region and further afield.

Terroir’s ongoing success has brought with it a string of prestigious awards.
In a suburb renowned for being one of Jozi’s culinary hot-spots, Thava Indian Restaurant is an Indian restaurant that is nothing short of heavenly. Owned by Mathew Abraham, under the consultancy of chef Philippe Frydman, Thava Indian Restaurant has its roots in Kerala, India, which is affectionately known as God’s own country. It is no wonder, then, that guests are left with a feeling of wonder at the warm, inviting atmosphere, friendly service and outstanding food.

Thava specialises in South Indian cuisine and prides itself on its use of the freshest local ingredients, aromatic dishes and, in a first for South Africa, its unique Indian tapas offering – pure indulgence, perfect for sharing, perfect for experiencing. Served in tasting portions as a starter, or as a shared main meal, guests can select from a combination of any items straight off the set or daily specials menu. If you prefer to stick to just one dish, there is a mouth-watering array of vegetarian, lamb, chicken or seafood dishes to choose from. Reflecting the diverse culinary specialities of India, Thava’s menu includes fragrant curries, briyani and stews, and spicy tandoori and masala dishes, all served with traditional breads, rice dishes and side dishes of freshly prepared chutneys, pickles or vegetables. With a tandoor oven in open view, diners can watch how breads and tandoori dishes are prepared.

The breads are not to be missed and diners are spoilt for choice with a vast selection of Indian flatbreads, including the popular naan and roti, as well as paratha – a traditional layered bread that is torn apart to serve and literally melts in your mouth. There’s also the unique Thava roll, which has to be tasted to be appreciated. To complete the meal, dessert comes in the form of a selection of heavenly traditional Indian sweet temptations, or a selection of speciality coffees.

Owner Mathew Abraham, who hails from Kerala, was inspired to open Thava to give Jozi residents the opportunity to experience the food from this region. “Kerala is a blend of different cultures and religions – Hindu, Christian and Muslim – and these influences are reflected in the blend of flavours that makes the food from this part of the world so divine. My passion for food comes from my mother, who is an incredible cook, and whose recipes and hours of consultation on the dishes via telephone to India, have resulted in a menu that is truly divine.”
The Anchorage Beach Restaurant & Bar

Tel: +27 28 537 1330
Email: thomasmennell@absamail.co.za
Website: www.anchorage-restaurant.com
Address: Dolfyn Road
Beachfront
Witsand
Owners: Thomas & Ronelle Mennell
Type: Seafood & Grill
Est: 2009
Trading: In Season – Monday to Sunday
08:00 till late
Out of Season
(Closed Mondays and Sunday evenings)

The menu has an array of dishes for everyone and only the freshest produce available is used. All the food is freshly prepared to order, from matured steaks and cream sauces, to the local wild oysters, local fresh linefish, and tender calamari. Light meals include the famous chargrilled pure beef burgers, which are homemade.

The restaurant is situated on the beach of San Sebastian Bay in Witsand, 30m from the waterline. The 260-degree view is a pleasant setting to enjoy a scrumptious breakfast early in the morning, or a light lunch and à la carte menu late into the night. The bar also boasts a view.

Enjoy the vistas, boating, kitesurfing, fishing and unspoilt beaches at this important estuary at the mouth of the Breede River. Watch the whales in the bay between June and October – this is the breeding ground of the southern right whale – as well as South Africa’s national bird, the blue crane.
Craft Brewery and Eatery:

The feeling of anticipation that the aviation theme of The Cockpit Brewhouse suggests, is just what you need to be ready to experience what this unique craft brewery and eatery has to offer.

Beer:

The Brewhouse features numerous diverse types of high-quality beers (ales), brewed on-site to suit the tastes and challenge the perceptions of all our valued patrons.

Food:

High-quality, unpretentious food, prepared from fresh, locally-sourced ingredients is served to complement our beers.
THE CORNER POST
RASA Rosetta Award
Runner-up Best Restaurant 2010
Service Excellence Award Winner 2010

The Corner Post has a rustic charm with an intimate character that caters to all ages and personalities. You can’t help being seduced by the chimney fireplaces that crackle with open wood fires on cool and misty nights. You feel at ease at once in the warm and welcoming environment, like you are among family and friends.

You may opt to chill out with a cocktail on the deck or join in with the vibe of watching a sports game on the big screen with a cold draft. Alternatively, relax and unwind in the sunny courtyard while you enjoy a cup of freshly ground coffee, or take pleasure in sipping on a glass of wine under an umbrella in the outside garden area. Children can explore and play in the fenced-off kiddies area. Treat someone special to an evening of fine dining in the charming restaurant. The head chef’s passion and skill is marked by his precision cooking and elegant presentation. The restaurant menu changes weekly in order to take advantage of carefully selected seasonal ingredients. These include the freshest local ingredients, from grass-fed steaks and freshly roasted coffee beans, to renowned Midlands cheeses.

The Corner Post endeavours to give you a memorable dining experience that will satisfy your appetite while warming your heart.
The Cradle Restaurant is a dramatic and original lifestyle venue in a World Heritage Site just 35 minutes from Johannesburg and Pretoria. The award-winning restaurant is in 3 000 hectares of private nature reserve.

The Cradle Restaurant is exquisitely situated, overlooking a valley surrounded by high hills, taking full advantage of the magnificent view that early man might once have enjoyed. The uncluttered decor ensures that the visitor's attention is drawn to the view. The restaurant is surrounded on three sides by glass floor-to-ceiling walls that are opened during balmy weather. Spectacular sunsets from this vantage point are a must-see. The restaurant seats 200 people for private functions or weddings.

During daylight hours, the restaurant design draws your attention outwards to the view, and to one or more of the 35 species of animals that may be drinking at the waterhole in front of the restaurant. The building's glass walls slide open on three sides, and the view is visible to all. It is difficult to put into words how special the space and the setting really is. Once all your guests are seated, one has the feeling that the world has moved away, leaving just your party in this most beautiful of places.

As darkness swallows the view, your attention is drawn back inside to where the slick sophistication of the restaurant's detail becomes more evident.
THE GREENHOUSE
Restaurant of the Year Eat Out DStv Food Network
Restaurant Awards 2011
Relais & Chateaux Grand Chef Peter Tempelhoff 2011

Tel: +27 21 794 2137
Email: restaurantres@cellars-hohenort.co.za
Website: www.cellars-hohenort.com
Address: 93 Brommersvlei Road
Constantia
Cape Town
Owner: Liz McGrath
Type: Fine Dining
Est: 2010
Trading: Tuesday to Saturday
18:30 to 21:30

The Greenhouse expertly showcases the cuisine of Cape Town’s first Relais & Châteaux Grand Chef, Peter Tempelhoff, and his talented team. Here, the tasting menus are inspired by the bountiful local produce and diverse cultures of South Africa.

The cuisine playfully combines international techniques and styles with local ingredients and flavours, resulting in dishes that surprise and leave a lasting impression. The two tasting menus and à la carte menu, expertly paired with superb wines from the surrounding wine region, will impress even the most seasoned diners.

Limited seating, for just 45 people, ensures that each guest experiences the most intimate dining affair. This experience, coupled with the unforgettable cuisine, where guests find themselves lingering over every bite, creates a culinary story unique to The Greenhouse.
THE GRILLHOUSE, ESTABLISHED IN 1995, IS ONE OF SOUTH AFRICA'S PREMIUM STEAKHOUSES.

Offering discerning diners a combination of choice meats, a bustling club-like ambience, attentive service and a unique selection of fine wines and malts. In 2008 the much-loved Rosebank Grillhouse acquired a sibling - an equally upmarket establishment in Sandton - and today both are regular mealtime destinations for local and international businessmen as well as being family favourites.

Remind yourself why you work so hard!

KATZY'S LIVE

Nestled in the Four Seasons shopping centre in metropolitan Rosebank it is the best place in town to hear live music, drink sophisticated whisky and smoke the finest cigars. Katzy's, with its garden and outdoor area, now caters for lunch as well as dinner. The live music programme includes an exciting line-up of the best local and international artists. There are also facilities for conferences, launches, functions and viewing major sporting events.

ENQUIRE TODAY

WEBSITE FOR MORE INFORMATION

KATZY'S

ROSEBANK

011 880 3945 | rosebank@thegillhouse.co.za
The Four Seasons Shopping Centre
Shop 70, 91 Oxford Rd & Saxon Ave

011 810 0101 | sandton@thegillhouse.co.za
Ahluwali Square Shopping Centre
Cnr Katherine Ave & Words Rd East
The Godfather is an upmarket contemporary steakhouse with a proud tradition of exceptional food and service. Being an independent restaurant, it can source exceptional produce and remove any items that do not meet the stringent standards. Its primary focus is exceptional quality beef and other meat items. All beef served at The Godfather is SA grain-fed beef, and is matured for a minimum of 21 days before cutting. Despite being a steak/grill restaurant, there is a good selection of fish, as well as vegetarian and salad items, with vegetables being delivered fresh from the market each day. The Godfather takes pride in its selection of fine wines to complement its menu – the comprehensive wine list won a Diners Club Diamond Award in 2011.

The dining area is large with a separate smoking area and a private function room that seats 22 guests is also available with a full media set-up for presentations. There is also a cosy pub with a projector and screen for sporting events, and an electronic jukebox. The pub area is especially popular for 21st birthdays, corporate events and other functions.

Incorporated into the restaurant is a kitchen accessory and gadget shop, which sells high-end kitchen accessories, professional chef’s knives, upmarket cookware, coffee machines, coffee beans and more. The Godfather has been owner-managed for the past 21 years by Steve and Janet, who are personally involved in the day-to-day running of the business. Management is always on hand to ensure that service runs smoothly, with attention to detail, and is also present in the kitchen to ensure that food is prepared to the highest standards, with quality and hygiene being of paramount importance. The waiting staff, grillers and cleaning personnel take great pride in what they do and form a formidable team, with guests’ needs and satisfaction being their prime motivation.

The Godfather does not wish to meet the expectations of our guests, but to exceed them in leaps and bounds.
The Patisserie, in the heart of trendy Illovo, basks in timeless elegance and makes for a romantic and chic French dining experience. It is the place to meet and enjoy the Parisian atmosphere and out-of-this-world treats. Savour a relaxed breakfast, a convivial luncheon or a spot of afternoon tea, indulging in cakes, iced treats and a range of cupcakes, including the famous red velvets.

Enjoy homemade muesli or a plate of scrambled eggs with Parma ham for breakfast. Savour lunch with salmon fishcakes covered with a special roquette mayonnaise sauce, or tuck into a succulent chicken or beef pie. Purchase gorgeous gift boxes of perfectly decorated, delightful cupcakes, or the many other decadent, mouth-watering treats to send as a thank-you gift (or to spoil yourself). The Patisserie is the perfect venue for your next ladies’ lunch, book club meeting, kitchen tea or baby shower. Special evening events can be arranged, or enjoy our specialised catering at your home.
One of the more established restaurants in Clarens, The Phatt Chef Restaurant specialises in tender and tasty steaks. Chef Patron, Simon Kerr, with more than 30 years of experience in the kitchen, produces some of the better grill-style dishes to be had in the Eastern Free State. Rumps and sirloins are matured for more than 28 days in a combination of wet and dry aging to bring out the best in this prime produce from local beef farmers. Non-beef meat-eaters are well catered for too, with a selection of pork, lamb, venison and vegetarian options. All main courses are served with complementary fresh vegetables.

Also part of his contemporary menu is a mouth-watering selection of very different starters: try snails stuffed with lychees and Gorgonzola; traditional beef carpaccio with wild-rocket ice cream; tasty oven-roasted tomato tart with balsamic syrup; or roasted bone marrow on croutons. Desserts are varied and range from freshly baked apple tarts to rhubarb pavlova, or whisky bread-and-butter pudding like Grandma used to make!

The wine list is concise, well priced and has an interesting and inclusive range to suit most tastes and budgets. An interesting touch is an old-fashioned liqueur and malt whisky trolley that does its rounds of the tables at the end of the meal.

Open only for dinner on Mondays, Wednesday to Saturday and for Sunday lunches, it is advisable to make reservations well ahead of time. The Phatt Chef Clarens also caters to small functions of up to 40 guests with menus tailored to the host’s exact requirements.

Egon Ronay’s “Guide to Dinners not to be Missed” says that, “if you only have time for one meal in Clarens, book at The Phatt Chef Clarens”.

One of SA’s Top Five Steakhouses – Rapport Sunday Newspaper 2012.
THE PORTERHOUSE
ROCCI Gold Winner of Business Restaurant of the Year 2002
Steakhouse of the Year Chateau Libertas 2004
ROCCI Gold Winner of Business of the Year Restaurant 2004
Steakhouse of the Year Chateau Libertas 2005
ROCCI Bronze Winner Business of the Year Restaurant 2005
ROCCI Gold Winner of Business of the Year Restaurant 2008
RASA Service Excellence Award Winner 2011
RASA Rosetta Award Winner 2012

The Porterhouse Restaurant in Westgate boasts a proud history; from humble beginnings in the mid-1980s as a 180-seater, to a highly successful and multi-award-winning restaurant, currently seating more than 400 people. The Porterhouse motto is: “No compromise on quality, value and service”, and it is the adherence to this simple statement that makes The Porterhouse unique.

The Porterhouse caters for all tastes with unmatched value and variety, and boasts a comprehensive à la carte menu that includes succulent steaks, mouth-watering spare ribs, superb seafood, home-made pizza and pasta, and a carvery that has made it famous! Always conscious of tight purse strings, The Porterhouse continually offers specials. Naturally, younger patrons are catered for with a well-priced kiddies menu. All food items are freshly prepared on the premises from the finest ingredients, and the management team allows no product to be served until it has passed the test of their own discerning palates.

From grain-fed individually matured steaks, to the freshest seafood, as with all Porterhouse fare, exacting attention to detail is the only acceptable standard. The Porterhouse is fully licensed and stocks a wide variety of beverages to complement the dishes on offer. The Porterhouse caters for smokers and non-smokers in its upmarket dining room. In addition, both a ladies bar and a patio area, where you can enjoy a quick pub lunch or a refreshing cocktail, are offered, while televisions throughout keep patrons up to date with the latest sport. The variety on offer, together with the facilities available, enables The Porterhouse to cater for all patrons from family outings to business lunches. In order to assist with your limited time during lunch hour, main courses are served in 20 minutes at the most.
The Marion Restaurant showcases fine dining at its best, using only the freshest seasonal ingredients, accompanied by a selection of some of the country’s finest wines. The Marion Restaurant’s menu can best be described as a combination of old classics with new innovations and techniques that are simple and honest.

Guests can enjoy lunch or conduct business meetings on an outdoor terrace overlooking the beautiful gardens and swimming pool, which also offers an ideal place for morning coffee, classic high tea, and outdoor dining during the balmy summer evenings. You can chill out in The Marion’s lounge and relaxation area, and read one of The Marion’s many coffee-table books showcasing South Africa and our incredible continent.

Guests may unwind before dinner or entertain guests in The Marion’s small cocktail bar, which offers a selection of exclusively designed signature cocktails and a variety of premium whiskies, cognacs and ports, in a warm and intimate, social setting.
The Meat Company was established in 2000 to provide a unique and exceptionally enjoyable steakhouse dining experience that caters for meat lovers in a sophisticated yet relaxed atmosphere, where top quality cuisine is matched by a jovial ambience and smart service.

**Meat Co. Montecasino**

The Meat Co. Montecasino was the first of this award-winning group of steakhouse restaurants to open its doors and deliver a food-and-wine experience of international standard. Since its initial opening, Meat Co. Montecasino has undergone an extensive renovation. Not only are diners treated to gastronomic perfection, but also a stylish ambience that is second to none. Providing great food in extraordinary locations is what the Meat Co. has always been about. Built over two levels, the new, modern interior is earthy and chic, so whether you are seated upstairs on the balcony, downstairs or out on the cobbled lane – Tuscany style – the atmosphere of this famous steakhouse cannot be matched.

**Meat Co. Melrose Arch**

The Meat Co. opened its doors in Melrose Arch in 2002. Housed in the “Old Heritage House”, which was built in 1940 and is the last of its kind, the restaurant maintains the warmth and ambience of a welcoming home. The Meat Co. Melrose Arch forms an integral part of this busy office, retail and residential precinct. Separate rooms and dining alcoves, each with their own unique charm, add intimacy to your dining experience while still being part of the vibrant atmosphere. A sweeping staircase featuring an impressive array of more than 3000 bottles of wine is a signature feature of this impressive restaurant and leads to the first floor, where there are more intimate dining alcoves.

**Meat Co. Clearwater**

Located on the piazza of this innovatively constructed shopping centre, in a spacious and lively space, the Meat Co. Clearwater continues in the tradition of all Meat Co. restaurants as a world-class establishment with a combination of outstanding location and an inviting restaurant ambience, all packaged with sumptuous food and an unwavering commitment to service excellence. We ensure a memorable experience is had each and every time you dine here with us, making it worth your while coming back for more.
What started off as The Metropolis Lounge and Grill has evolved into The Met Grill, giving it its own unique grillhouse identity. The Metropolis opened in April 2007 on the open-air piazza in Montecasino, along with the Teatro, which is known for its legendary production of The Lion King. In July 2012, The Metropolis underwent a refurbishment, hence the change to The Met Grill. It continues to grow from strength to strength under the strong leadership of Dieter, his management team and dedicated team of waiters.

The Met serves succulently grilled steaks, ribs, poultry and a variety of culinary delights. Juiciness, tenderness and succulent flavours are the only words that can be used to describe its prime cuts of custom-aged beef. The Met’s wine list showcases award-winning South African wines, which complement and enhance the varied range of choices on the menu. Mix in some of the finest cognacs, single malt whiskies and a wide variety of vodkas, and you will have an idea of the restaurant’s philosophy of beating your expectations.

The Met also hosts parties, business meetings, pre-theatre dinners, and christenings. A selection of set menus is available to suit your requirements. The Met invites you to come for a meal, to sit back and allow their staff to take extra special care of you.
Nestled in the glens of Table Mountain, The Roundhouse Restaurant is steeped in a rich history as old as the Cape itself. Its very location led to the building's creation as a guardhouse in 1786 by the Dutch East India Company. With its sweeping views of Camps Bay and the expansive Atlantic Ocean, it was ideally situated to safeguard the Cape of Storms from attack.

Since then, the building has also functioned as a hotel, dance hall and, most famously, Lord Charles Somerset’s hunting lodge. This history of luxury and hospitality is still fundamental at The Roundhouse today, offering guests extraordinary cuisine, fine wine and spirits, and exceptional service. In the outside dining area at The Roundhouse, The Rumbullion, fine dining gives way to a sociable tapas-style menu, to be enjoyed while unwinding in the sun on the lush lawns. The entire property, or parts thereof, is also available for exclusivity bookings, tailored for you to create bespoke memories.

And so The Roundhouse invites you to come and relive a time of romance and royalty, enveloped by the same breathtaking scenery that caused its initial inception.
The world-renowned Tasting Room – home to award-winning chef Margot Janse – offers an innovative fine dining experience that captures the imagination of guests from around the globe. The African-inspired Surprise Menu, created by Margot and her team, uses a range of indigenous and unusual ingredients and is best enjoyed with a unique pairing of local wines.

Every aspect of The Tasting Room experience has been carefully crafted to play a role in the magical (and sometimes mystical) story Margot weaves through each course. The decor, conceptualised and realised by Herbert Janse, acts as a stage and aims to amplify the essence of what makes Margot’s food so exceptional. The service is attentive, personal and completely captivating. Each element in The Tasting Room journey adds special flair to the adventure.


Tel: +27 21 876 8442
Email: restaurant@lqf.co.za
Website: www.lqf.co.za
Address: 16 Huguenot Road
Franschhoek
Cape Town
Owner: Susan Huxter
Type: Fine Dining
Est: 1989
Trading: Tuesday to Saturday
Dinner
19:00 to 22:00
The Windmill Restaurant has been owned by the mom-and-son team of Elize and Wikus Roodt for the past three-and-a-half years. Wikus is a qualified chef with international experience and excellent knowledge of local cuisine. The restaurant is located in a large, modern windmill along the R511, overlooking the Hartbeespoort Dam. When visiting, you may well feel like you are at The Zuiderzee in the Netherlands.

A family dining experience is on offer, with linen table settings and a professional team of staff at your service. The menu boasts homemade specialities such as Uitsmitjers for breakfast and Kroketten (a Dutch family recipe) for lunch, as well as homemade Dutch apple pie for dessert. The rest of the menu caters for a large variety of tastes, with specials including the famous chicken schnitzels that are served on Tuesdays.

The restaurant can seat up to 200 people and visitors can choose a table either outside, downstairs or upstairs, where you will be able to overlook the dam, as well as the misty hills in the distance. The Windmill Restaurant caters for special occasions such as anniversaries, birthdays and baby showers, as well as corporate functions. It is open from 08:00 until 17:00, seven days a week. The Windmill is the place to be if you want to relax, eat and enjoy yourself.
The Thomas Maxwell Bistro, an atmospheric 90-seat restaurant in Parkmore, Sandton, opened its doors eight years ago and has never looked back. The brainchild of enigmatic owner Thomas Barker, the bistro has had three growth spurts to accommodate demand, and booking is now essential.

The menu is small but diverse, with daily specials and signature dishes Barker dare not remove from the menu for fear of the wrath of the restaurant’s fans. What sets the bistro apart from other well-regarded establishments is the unique experience of an eclectic restaurant coupled with the food and wine pairings. The diverse and highly regarded wine list caters for all taste buds and is hand-picked by the owner.

The Telephone Room, the third and final addition to the Bistro, is a quaint, private area ideal for every situation, from business lunches to book club gatherings and everything in between. The entire restaurant has a quirky feel, with mismatched chairs and other paraphernalia that just oozes character.
Tokara Restaurant is one of South Africa’s leading fine dining restaurants. The restaurant, situated 400m above sea level on top of the Helshoogte Pass outside Stellenbosch, offers its guests terroir-focused contemporary cuisine, award-winning wines and dramatic views over Stellenbosch and False Bay.

The building housing the restaurant is a Cape architectural icon utilising glass, steel and stone. The restaurant, established in 2001, was renovated and came under new management in 2010. A new feature of the renovated restaurant is a bar with a clear view of the hustle and bustle in the kitchen. Alternatively you can focus on the sun setting through a picture window.

Multi-award-winning chef, Richard Carstens, now leads the kitchen team. The restaurant is proud to showcase Richard’s intelligent take on modern South African cooking. Richard, a former Eat Out SA Chef of the Year, is inspired by pure flavours and tantalising textures. Each plate of food offers the diner a sense of the natural environment where the restaurant is situated and also the current season through the ingredients used.

The menu offers unfussy à la carte options and also more playful creations on a seven-course chef’s menu, each course optionally paired with premium South African wines. The dishes offered on the à la carte menu, chef’s menu, and daily specials appeal to young and old, time and again.

Tel: +27 21 885 2550
Email: reservations@tokara.com
Website: www.tokararestaurant.co.za
Address: Helshoogte Pass
Stellenbosch
Owner: Chef Richard Carstens
Type: Fine Dining
Est: 2001
Trading: Tuesdays to Saturday
Lunch & Dinner
Sunday
Lunch
Please note:
Tokara Restaurant is a non-smoking area.
Metro Asian Diner, trading as Tokyo Star, opened its doors in 2000. It was always a “cool bar” with a small kitchen for Japanese tapas. Three years ago, it moved premises from Melville to Greenside, where the opportunity to expand on a love of Asian cuisine materialised. In its present location, Tokyo Star sports a very beautiful, plush sophistication.

Tokyo Star is one of a kind, set up and run by owners and managers. Staff are well trained, likeable people who go that extra mile to heighten your night out in every way. The venue was built, finished and furnished by owners Sasha and Malcolm, giving the space that much more depth and personality. Sasha trained as a fine artist. You will find her sculptural and drawn work throughout the venue. She also used this visual training in designing and setting up the Tokyo Star menu.

Although couples love to come for a romantic soiree, Tokyo Star specialises in large groups of communal tables. Here, special mention must be made of the Japanese bar-food concept, in which loads of smaller dishes are brought out over a period of time (usually one to two hours) and are placed in the middle as part of a sharing table. Everybody has a small taste of the exquisite dishes on the menu. As a result of a more informal dining protocol, the atmosphere is relaxed and enjoyable.

“We like our guests to feel like stars in our special Tokyo Galaxy”, say the owners.

All of the dishes are designed, refined and made from scratch in the Tokyo Star kitchen. This includes signature sauces and pastries (no preservatives). Ingredients are gleaned from a variety of suppliers, with organic growth and freshness being very important. After feasting on the signature cuisine and cocktails, patrons can move over to the smoking section, where an eclectic mix of live and electronic music throbs through the dance floor.
Tony's Spaghetti Grill was established in 2001 and is one of Johannesburg's most popular restaurants. A South African restaurant with strong Italian influences, it serves delicious alfresco-style meals ranging from antipasti, salads, pizza and pasta to tasty meat and seafood dishes. This modern and spacious double-volume restaurant, with wide terraces on two sides, is the perfect spot for socialising and enjoying great food.

Owner and chef Tony, who has been in the restaurant industry for more than 20 years, believes Italian cuisine offers the broadest spectrum for innovation. "The delectable dishes served from our kitchen, with its two large wood-fired pizza ovens on display, are proof of this." The restaurant has won many awards over the years.

While Tony believes the best reward is a delighted customer who returns time after time, he says it is great to be recognised every so often.

Life is Delicious!
Located in the trendy suburb of Greenside, which has long been famed for its restaurants, Topo Gigio is one of those comfortable places with no pretences. Here you will find a relaxed ambience, friendly staff and, above all, good wholesome food at prices to suit the pocket. It is no surprise, therefore, that Topo Gigio attracts a mixed clientele of students, corporate clients and families, who have made this restaurant one of their favourite spots in Greenside.

Topo Gigio has an excellent indoor-outdoor flow, with tables spilling out onto the pavement, making it a great venue for alfresco dining. Furnished in warm earthy colours, the ambience is relaxed and inviting, and a feature wood fire is an added attraction for the winter months. There is a staircase that leads up to a spacious sheltered balcony with additional tables, where one can enjoy sundowners or more intimate evening dining.

Topo Gigio has an excellent, inexpensive wine list (printed on empty wine bottles), showcasing a well-chosen variety of South African wines. In addition to the menu, there is a “specials” chalkboard, with signature dishes such as creamy fillet pasta fettuccine. The menu naturally focuses on Mediterranean and Italian dishes, from salads, pizzas and pastas, to traditional meat dishes. The salad selection is impressive (many of which are suitable for vegetarians), with some innovative options such as salmon salad with tomatoes, mushrooms, nuts and cottage cheese. Why not opt for a salad accompanied by one of the freshly-baked focaccia breads, which come with a variety of toppings?

The pizzas at Topo Gigio are definitely worth a try, with more than 30 options to choose from, including a few spicy ones, such as the Tikka (hot Indian flavoured chicken, green pepper, onions and tomato) and the Mozambican (chicken marinated in a peri-peri Prego sauce, with chopped tomato and onion). Specialities include the Veal Marsala and the Cajun-style Calamari.
Trés Jolie is a beautiful 2.5-hectare country estate in the Ruimsig area and is no more than 30 minutes drive from Johannesburg and Pretoria. The tranquil estate offers a country getaway for the whole family. The scenic grounds comprise a charming restaurant, a touch-and-feed animal farm for kids and kids’ parties, an indoor and outdoor chapel for weddings, the Fountain Court, a 250-seat wedding, function, and conference venue, and the Courtyard – an 80-seat function and conference venue.

Dedication and attention to detail will ensure you have a fantastic experience, no matter what the occasion! The restaurant comprises indoor and outdoor seating and offers a full à la carte menu, along with ever-changing specials. There is ample, secure parking and the restaurant is easily accessible from the R28 and the N1.

Tel: +27 11 794 2473 / +27 11 026 0153
Email: info@tresjolie.co.za
Website: www.tresjolie.co.za
Address: 22 Peter Road
Ruimsig
Johannesburg

Type: Restaurant & Venue
Est: 2005
Trading: Tuesday to Thursday
09:00 to 17:00
Friday to Saturday
09:00 till late
Sunday
09:00 to 17:00
TSG Mediterranean Grill/Café is a stylish, modern and vibey restaurant and venue in the Leaping Frog Shopping Centre in the heart of Fourways, just off William Nicol Drive. With its stylish and contemporary decor, TSG sets the stage for a unique and memorable dining experience with family and friends. Spanning two levels, TSG offers versatile spaces, incorporating inside and outside courtyards, balconies and decks, and a gorgeous VIP area set at the centre of the restaurant, which is available for all kinds of functions. With seating that allows for up to 400 guests, TSG lends itself to any function or event, year-end celebrations, cocktail parties, conferences, family dinners, themed evenings, quiz nights, and many more exciting events.

It boasts a big-screen projector with additional big-screen TVs to ensure you don’t miss any of your sporting action. For the kids, there is a modern indoor play area, with Playstation2 games, Nintendo Wii, a big screen showing kids’ movies and a ball pond for the smaller kids.
The Turn ‘n Tender story is one that is rooted in a brother’s epic journey to serve mouth-watering food and great wine. A journey that has spanned four generations for over 35 years.

The philosophy we try to follow is to make everyone happy. We know that to have a successful operation we must be conscious of the following requisites: good food, served with friendly honesty in a pleasant, comfortable atmosphere, with the right attitude.

And so we blend a great love of good food and an equal quantity of warmth and friendship… and you will have discovered the recipe of enjoyment that is unique to Turn ‘n Tender.

CONTACT DETAILS:

Turn 'n Tender Parktown Quarter
Corner 3rd and 5th Avenue,
Parktown North, Johannesburg
011 786 7916

Turn 'n Tender Bryanston
Bryanston
011 786 9470

Turn 'n Tender Thohoyandou
Thohoyandou
011 288 2197

Turn 'n Tender Braamfontein
Comato View Centre, Cnr Comato & Snoukkeling Avenue, Johannesburg
011 432 4884

www.turnntender.co.za
Vida e caffè is Portuguese for “life and coffee”. The concept was born out of the heritage of a truly European espresso bar, a reaction to the insipid coffee-shop culture that is prevalent in our daily lives. Vida e caffè is a simple, focused concept that delivers an authentically European experience in espresso and coffee drinking. Vida e caffè as a concept has existed, in one form or another, for centuries. Walk down any street in Lisboa, Porto, Rome, Paris or Barcelona, and you will see the sidewalk cafés that have been the chain’s inspiration.

The coffee shops are a shrine for the wonderful bean and the drinking of it in its purest form: the espresso. The simplicity of the interior, the focused menu, and the nature of the service, have all been designed with European street culture as the foundation. The vida e caffè espresso bars aim to deliver the highest quality coffee and pastries, prepared to European standards. The menu is based on the fare typical of a street café in Lisboa – a slice of Europe on African streets.

Vida’s mission is a simple one: We strive to serve the best espresso, or espresso based coffee, as well as offer the best atmosphere and food on the planet.

Tel:    +27 21 461 0424
Cell:  +27 82 418 4447
Email:  mae@caffe.co.za
Website: www.vidaecaffe.com
Address: Head Office
Block B The Boulevard
Searle Street
Woodstock
Western Cape
Owner:  Vida e Caffè Holdings
Type:  Coffee Shop
Est:  2001
Trading:  Monday to Sunday
07:00 to 18:00
Vin MMX is an elegant gastronomic emporium and an award-winning, grillroom-style venue. Vin MMX is ideally suited for intimate dinners or important business meetings.

The restaurant has a sophisticated feel in which diners can enjoy a seasonal menu of classic dishes prepared with a contemporary twist. Dishes can be paired with wines from the diverse and impressive Diners Club Platinum Certified selection. Vin MMX serves up dishes using only the freshest, seasonal and local produce in line with the hotel’s philosophy on sustainability.

Vin MMX has won numerous awards, including Best New Restaurant in the Leisure Options “Best of Joburg” Awards in 2010. More recently, as a proud member of the internationally renowned gastronomic society – the Chaîne des Rôtisseurs – Vin MMX was officially awarded a professionals’ plaque by the association for consistently providing excellence in food and service.

Diners at Vin MMX can expect exceptional service, as well as unerring yet subtle attention to detail – an ethos the Sandton Sun has always prized and achieved by continuing to groom an experienced and dedicated team that is committed to maintaining superb levels of cuisine, service and hospitality.
Situated on the first floor in the main airport terminal building, this restaurant has an open viewing deck with a view that few airports in the world can offer. The restaurant is owned by Gavin Wilson and Serena Bhayroo, who between them have more than 35 years' experience in the business. The restaurant has a vibrant atmosphere with a fantastic menu based on traditional South African cuisine, and the service is friendly and efficient.

The secret to their success, according to Gavin and Serena, is the hands-on approach they have towards their business and the high value they place on staff motivation and discipline. They say, "delivering excellent service and a quality product takes time and effort, and there are no shortcuts to achieving this goal. Problems are dealt with immediately and systems are changed to suit the changing market. Most important, it has to be fun for the staff and for us."
WHEN RECOGNITION IS DUE

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The Winsome View Animal Farm and Country Bistro is set in the rolling hills of Summerveld. It is owned by Cheryl Gouws and managed by Lynne Jones, Kate Norman and Alexander Salomon, who together head up a dedicated team of helpful staff. The Winsome View property is split into four sections – the Animal Farm, the semi-indigenous nursery, the equestrian livery, and the Country Bistro. The Bistro is located on four hectares near the N3 in KwaZulu-Natal, overlooking lush paddocks and with stunning views of the countryside (near the famous Shongweni polo grounds). The Animal Farm provides hours of entertainment for children of all ages. Educational and fun tours of the Animal Farm are also offered to both adults and children. The Animal Farm is also a great way for adults to have a little time out from parenting, as children are well entertained, either with a pony ride, feeding and petting the animals, or just playing on the jungle gym and obstacle course (and other child-friendly apparatus).

Chef Alexander Salomon, who has international experience and excellent knowledge of local cuisine, ensures that only the freshest produce is used in his kitchen by growing most of the ingredients on the property. The food ranges from freshly made pastas to hand-selected, hormone-free meat. The menu changes weekly, with fresh ideas and new platings, according to ingredient availability. The menu consists of options that are child-friendly, such as the delightful southern fried chicken and fries, and toasted sandwiches. The goal is a relaxed yet intriguing dining experience, enticing your taste buds. The Bistro can accommodate about 60 people and visitors can choose to sit outside or under cover. All tables have a view over the paddocks and the distant farmland of Summerveld. Special occasions such as kids’ birthday parties, school trips and kids’ holiday camps are catered for. It is open from 09:00 until 15:00, Tuesdays to Sundays and public holidays.

The Winsome View Animal Farm and Country Bistro is the place to visit, where you can relax in a safe and secure environment, let the kids pet the animals, and enjoy delightful cuisine and the fresh country air.
Woodcutters is a family restaurant in central Westville, Durban. The restaurant was revamped in late 2009 and given new life by its current owners. The rustic interior has wood-panelling and old wood decor, enhancing a warm atmosphere within the restaurant. The menu offers steaks, seafood, ribs, chicken and curry dishes. Woodcutters often has entertainment and functions, offering a fun evening for all. There are regular specials, making this a great stopover for locals and new customers alike.

Sundays at Woodcutters offer live music on the verandah. The restaurant is open from midday, daily, and the kitchen closes at 21:00. Take advantage of the great specials at Woodcutters family restaurant.
YAMATO
Japanese Restaurant

Tel: +27 11 268 0511/2
Email: yamato@global.co.za
Website: www.yamato.co.za
Address: 198 Oxford Road
Illovo
Sandton
Johannesburg
Owner: Cristina Sato
Type: Japanese
Est: 1995
Trading: Monday to Saturday
Lunch
12:00 to 15:00
Dinner
18:00 to 22:00
Sunday & Public Holidays
Lunch
12:00 to 15:00
Dinner
18:00 to 21:00

Yamato is one of the most elegant, well-established eateries in the “City of Gold”. Loved by diners and admired by food critics, it is Japanese cuisine at its most authentic. Over the past decade, this family-run restaurant has earned a reputation for serving the best sushi and sashimi in Johannesburg, with exotic fare such as octopus, eel, flying-fish caviar and more on the menu. Indeed, the menu goes well beyond the usual. Yamato’s hearty selection of Japanese noodles, served hot or cold, include udon made from wheat, soba made from buckwheat, and ramen, which is a homemade egg noodle.

Traditional favourites such as tempura, teriyaki, dumplings and miso soup are joined by shabu shabu, which is thinly sliced beef cooked in a hot pot, and generous servings of tofu steak. Yamato has taken part in the upmarket Taste of Joburg culinary showcase for the past three years and has scooped awards such as the People’s Choice Award from Eat Out magazine. It has also earned a spot among the Top 100 Restaurants in South Africa in Wine magazine’s annual Dine Awards.
From the time I was a little girl, I always dreamed of one day opening my own Chinese takeaway restaurant. The opportunity presented itself to me in 2010, when close family friends who owned a Chinese takeaway restaurant decided to retire, and offered me first choice of buying their business. It seemed like fate had intervened because I had just left my company and was at a crossroads in my life – either seeking new employment or taking the plunge and starting my own business in the food industry. Being a chartered accountant, I was definitely more at home working with figures and spreadsheets, and was a bit clueless at the time when confronted with kitchens and cooking. Fortunately, my husband, Ta-Kun, who is a wonderful, innovative cook was as excited as I was at the prospect of starting our own business, especially in a Chinese restaurant, and with his encouragement, I decided to take the plunge.

Ta-Kun resigned from the hospital where he worked as a biochemist and physiologist and together we embarked on our new journey. Finding a name for our restaurant was a simple matter – our family name is Yu, and Ta-Kun and I discussed what we wanted to achieve in the business. Amongst other things, we both agreed that our food, taste and variety of meals must be UNIQUE to set us apart from the traditional type of Chinese food. We combined our family name and our quest for being unique and, just like that, YUNIQUE was born.

An example of one of the “yunique” dishes is our delicious, tasty sweet-and-sour pork, which is prepared without any colourants or MSG. The pork is marinated for several hours and then slowly cooked with fresh ingredients such as pineapples, onions, carrots and a few other secret spices. Another “yunique” dish that is a must-try is our No. 47, where we use a Formosa glass noodle drenched in one of our special stir-fry sauces, topped off with sesame oil and sesame seeds. I invite you to visit us and try out our delicious dishes, which are prepared using traditional cooking methods, but adding our unique flair to bring out new, exciting flavours and sensations.
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