

ROTHSCHILD  
• S A F A R I S •

AFRICA | ASIA | SOUTH AMERICA | PACIFIC

DINING IN

CAPE TOWN

& THE CAPE WINELANDS



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# DINING IN CAPE TOWN

## CAPE TOWN'S CULINARY SCENE

The Southern Cape - incorporating the city of Cape Town and the surrounding Cape Winelands - has gained international renown in recent years as a pre-eminent center of contemporary fusion cuisine.

Innovative, globally-educated chefs utilize exceptional fresh, local produce, drawing on inspiration from traditionally African, European and Asian dishes with spectacular results. Award-winning restaurants harness the flavors of fresh fruit and vegetables, outstanding seafood, cheeses, wines and a wealth of the region's produce to create creative and diverse menus befitting of the spectacular scenery of the Southern Cape.

Whatever your dietary requirements or culinary preferences, Cape Town provides an abundant collection of choices for your dining pleasure, from delicious street food and rustic cafes to Michelin-starred, multi-hatted fine dining.

From breakfast to dinner, a cheese-and-wine picnic to 11-course degustation, gastronomists and food lovers will revel in the vast selection of cuisine offered by Africa's southern city and surrounds.

## QUICK FACTS:

- Cape Town hosts a significant collection of internationally-lauded restaurants
- Several celebrity chefs call the Cape region home, offering you the opportunity to dine as their guests
- Cape Town's seafood is exceptional in both its freshness & diversity
- The Cape Winelands are the 'perfect pairing' to gastronomic adventures
- In addition to celebrated New-World wines, the Cape has a superb collection of handcrafted produce including breads, cheeses, spirits & deli goods
- Culinary tours can take you from breakfast on the waterfront to lunch in the fynbos countryside, concluding with a rooftop dinner in the heart of the city

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CAPE TOWN  
FINE  
DINING

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**FYN - Central City**

Recognized as one of the world's top 50 restaurants, and #1 in Africa, Fyn is some of the most creative, experiential dining you are ever likely to experience. Explorations into ingredients and inspirations fuse African and Japanese aspects into explosions of flavor that never cease to leave patrons speechless.

**THE BAILEY BRASSERIE - Central City**

One of the latest additions to Cape Town's superb portfolio of eateries, The Bailey combines brasserie, cafe and whiskey bar across three interconnected levels of an historic city building. Bringing classics into the modern era, The Bailey presents iconic Parisian brasserie cuisine to an impeccable standard, staying true to time-honoured recipes with a hint of contemporary creativity. Enjoy a pre-dinner aperitif at The Bailey's rooftop whiskey bar.

**AUBERGINE - Gardens**

European-trained head chef Harald Bresselschmidt established Aubergine in 1996, founded in the haute cuisine of Paris and Switzerland but with modern flair and global nuances. Bresselschmidt's philosophy is founded in creating a precise balance of flavors beginning with fresh, seasonal produce for a taste experience that lasts beyond the final mouthful.

**SIGNAL - V&A Waterfront**

Located within the Cape Grace Hotel on Cape Town's picturesque V&A Waterfront, Signal offers wonderfully accessible fine dining for all guests. Catering breakfast, lunch and dinner, degustations and a complete children's menu, Signal is exquisite at any time of day and for patrons of all ages. Particularly ideal for families celebrating a special occasion.



## CAPE TOWN FINE DINING

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### **PIER - V&A Waterfront**

PIER is fine dining without compromise. Combining impeccable flavor balance and refinement with innovative artistry every dish of its multi-course fine dining menu is exquisite in every interpretation. The elegant yet intimate restaurant provides a fresh, minimal yet wonderfully welcoming setting with a stunning outlook across the harbor to Table Mountain.

### **REVERIE SOCIAL TABLE - Observatory**

Reverie Social Table is precisely that, all guests sharing in a singular dining experience. Intriguing and wonderfully social, Reverie is a *table d'hôte* destination, chef-patron Julian Hattingh hosting 18 guests in each sitting for a curated five-course banquet with sommelier-selected wine pairings for each dish. With a set menu and chef's global influences, you never know what each bite may bring.

### **THE WATERSIDE - V&A Waterfront**

Located beneath PIER, The Waterside offers a similar ambiance and the same outstanding quality, yet with a more relaxed, casual air. Set chef's creations encapsulate the region's most iconic ingredients and Cape Town's global influences in an exquisite set menu that ebbs and flows with the seasons.

### **SALSIFY AT THE ROUNDHOUSE - Camps Bay**

The creative interior of Salsify and sweeping panoramic views across Lion's Head reflect an innovative menu that is inspired by nature and driven by the seasons. Taking notes from master chefs across continents and decades, chef Ryan Cole at once acknowledges these styles and walks his own path. One of his greatest delights is to defy the expectations of guests, each dish inspired but not constrained by tradition and infused with a little bit of mystery in every mouthful for a multi-faceted spectrum of flavors presented with humility for each ingredient.

### **BOMBAY BRASSERIE - Taj Hotel, Central City**

Cape Town is a kaleidoscope of culinary influence, from across Africa and Europe to India and Asia. Within the Taj Hotel lies the Bombay Brasserie, an uncompromisingly gourmet Indian restaurant that exudes classic chic with iconic Indian opulence in the heart of Cape Town. Wonderfully hearty yet impeccably refined, the Bombay Brasserie draws on fragrances from across India for delightfully surprising contrast across its menu.

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CAPE TOWN  
CASUAL  
DINING

**IL LEONE MASTRANTONIO** - Green Point

Uncompromisingly Italian, Il Leone offers the flavors of Naples in the heart of Cape Town. Traditionally handcrafted pasta combines with the freshest local produce in an explosion of tastes and aromas in every dish, and its walk-in wine cellar provides the perfect liquid accompaniment to every mouthful.

**SEABREEZE** - Central City

A celebration of Cape Town's wonderful ocean harvest, SeaBreeze is a contemporary interpretation of a classic seafood restaurant. With a wide range of dishes inspired by flavors from around the world, SeaBreeze is particularly favored for its fresh oyster bar - a wonderful pre-dinner destination, whether you dine with them or explore the city's numerous options.

**GRUB & VINE** - Central City

Chef Matt Manning sharpened his knives in the Michelin-starred restaurants of London. Evoking a classic English pub and a iconic Parisian brasserie, the atmosphere of Grub & Vine is both wonderfully cozy and exquisitely chic. Though trained in the finer realms of cuisine, Manning harnesses his expertise to create a menu that is hearty, flavorful and innovative, with nods to the traditional, but with a distinctly contemporary globally-inspired edge.

**ËLGR** - Central City

Swedish-owned Ëlgr takes simple ingredients and presents them exceptionally. With a strong charcuterie influence, the region's pork, beef and cheeses are wonderfully showcased across the menu. Deeply satisfying, wonderfully indulgent, Ëlgr's offerings range from smorgasbords to seafood, and is particularly famed for its beef cuts and pizzas.

**KLOOF STREET HOUSE** - Gardens

With influences from Italy, France, Morocco and their own back yard, the chefs of Kloof Street House present a wonderfully inclusive menu that will please all diners. Taking advantage of the local seafood, meats and dairy produce, Kloof Street House also offers several vegan options. Though not a 'family restaurant' in the literal sense, Kloof Street House is certainly a venue for all ages.

**RAMENHEAD** - District Six

Faithfully Japanese, yet with the unavoidable influences of the Southern Cape, Ramenhead brings the authentic flavors of the prefectures to the province. The 'cool little brother' of chefs Peter Tempelhoff and Ashley Moss's FYN fine-dining restaurant, Ramenhead has all the quality of its elegant and conservative sibling, but with the vivacity and energy of a buzzing ramen bar in the heart of Tokyo.

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## CAPE TOWN CASUAL DINING

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### **THE POT LUCK CLUB** - Woodstock

With a focus on locally-sourced meats and seafoods, the Pot Luck Club is a favorite of our guests. The minimalist yet comfortable venue lets the food to be the star, the small-plate menu allowing you to sample a wide variety of incredible flavors in one sitting. Influences from around the world come together in one spectacular showcase of modern Cape Town fusion cuisine.

### **BILBOA** - Camps Bay

The perfect barefoot beachside eatery, Bilboa serves fresh-caught shellfish and seafood right on the coast, with spectacular views across the stunning Camps Bay. Though the food is a delicious fusion of surf-and-turf, Moroccan and Israeli cuisine, it is the atmosphere and scenery that are its primary attractions. With superb food and an excellent setting, Bilboa is a complete dining experience.

### **ASOKA** - Central City

Global but with a very distinct Japanese direction, Asoka has gained a reputation as one of Cape Town's funkier contemporary eateries. A complete experience, the interior has been expertly designed, and sight and sound are as much a part of an Asoka evening as are taste and texture. It is favored by a younger clientele and is distinctly trendy, bridging the gap between funky bar and fine dining.

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### **VILLA 47** - De Waterkant

With a minimalistic interior and chic decor, Villa 47 creates simple Italian, French and Mediterranean dishes done exceptionally well. Fresh ingredients, pure recipes and simple, stunning presentation allow the flavors to naturally shine.

### **GRAND AFRICA CAFÉ & BEACH** - Granger Bay

A summer venue with so much charm, Grand Africa offers a range of pizza and pastas, seafood dishes, salads, classic fish and chips and meats, cooked to perfection and served with style. It is the setting that is the venue's true appeal. Book ahead for a sunset table with your toes in the sand.

### **MANTRA CAFÉ** - Camps Bay

A conventional yet satisfying menu is interspersed with unusual local ingredients, including fresh calamari and oysters from the sea, and ostrich and kudu from the land. This superb surf-and-turf combination is presented in a charming seafront setting, perfect for light sunset dinner.

### **GOLD** - Central City

A fun African-themed restaurant where one can indulge in the real taste of Cape Town. A 14-dish set menu gives you a consummate introduction to South African cuisine, while djembe drumming and traditional dance provide entertainment during your meal.



## CAPE TOWN BISTROS & BARS

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### **CULTURE WINE BAR** - Central City

A curated selection of exciting wines and snacks with modern takes on classics

### **CHINCHILLA** - Camps Bay

Perfect for sunsets. Rooftop bar and café with panoramic views of the coast. This venue is over-18s only.

### **SURF Shack** - Camps Bay

A simple seafront diner with laid-back atmosphere. A casual venue for sundowners and light eats.

### **THE SILO** - V&A Waterfront

Exceptional hotel bar with stunning views. Visit the interior lounge or rooftop bar, both open to visitors.

### **BASCULE** - V&A Waterfront

The whisky, wine and cocktail bar of the Cape Grace Hotel. Pairs perfectly with a visit to the Zeitz Art Museum.

### **TJING TJING** - Central City

Sitting atop Momiji Lounge restaurant, Tjing Tjing is a superbly stylish cocktail bar with Japanese à la carte menu.

### **THE ATHLETIC CLUB & SOCIAL** - Bo-Kaap

A classically colonial restaurant bar with extensive dining menu, but best for a crisp chardonnay and share plate.

### **GIGI** - St. George's Mall

A stunning glass-roofed bar-bistro located on top of the Gorgeous George Hotel.

### **THE HOUSE OF MACHINES** - Greenmarket

Über-cool bar with craft beers, cocktails and live music. Inspired by contemporary culture and custom motorcycles.

### **BLACK SHEEP** - Gardens

Black Sheep's streetfront bar entices you in, and its international menu captivates you.



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## CAPE TOWN FOOD MARKETS

Some say that the best way to discover the heart of a new city is through its markets. Here, you will find real life, local producers, craftspeople and a reflection of the city's culture and personality.

Local produce, delicious dishes, tantalizing snacks and mouthwatering baked goods are joined by arts and crafts, live music and the flavors of life rarely found in the more commercial or tourist-oriented districts of a city.

Cape Town's markets do very much cater to visitors, but do so without forgoing their support of local shoppers, producers and creators. For a taste of the true Cape Town, a taste of myriad foods and maybe a souvenir or two, these are our favorite Cape Town markets.

### **ORANJEZICHT FARM MARKET - V&A Waterfront**

Originally established as a non-profit market to support local producers, Oranjezicht Farm Market now operates as an independent privately-managed company, while still giving the region's farmers and creators a place to share their foods.

Stallholder cost is kept to a bare minimum in order to allow start-up businesses and smaller producers a platform through which to promote and sell, encouraging all levels of culinary enterprise, from farmers and growers to chefs and creators. - *Open Saturdays & Sundays*

### **THE NEIGHBOURGOODS MARKET - Woodstock**

Neighbourgoods Market brings together a collaboration of Cape Town's varied small businesses, offering everything from apparel to delicious street food.

Taking a mid-morning stroll through the marketplace, situated inside the Old Biscuit Mill, you will see a wide variety of goods, and work up an appetite for a delicious lunch. - *Open Saturdays & Sundays*

### **BAY HARBOUR MARKET - Houts Bay**

Cape Town's self-proclaimed 'most vibrant market', this is very likely true. A wonderful combination of eats, beats, arts and crafts will absorb half a day.

Fine art, food, jewellery, clothing, crafts and much more can be found in this bustling indoor market; and if it all gets too much, you can even enjoy a massage. - *Open Fridays - Sundays*

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## BEYOND CAPE TOWN

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### **CROFTER'S KITCHEN** - Noordhoek Valley

Join chef Nicky Gibbs around her kitchen table for a six-course meal, paired with herbal and floral teas. Nicky forages her garden and the Cape coast in the breathtaking Noordhoek Valley to produce a seasonal menu as she showcases world-class cuisine inspired by the gifts of the Cape floral kingdom. A truly intimate and unique experience.

### **OLYMPIA CAFÉ** - Kalk Bay

Kalk Bay is a bohemian fishing town, and Olympia is its offering to locals and visitors alike. A classic seafood café with artisan bistro flair, Olympia brings the freshest flavors straight from the ocean to your plate. Simple dishes served well, it is a thoroughly enjoyable stop on your coastal explorations.

### **THE FOODBARN** - Noordhoek Farm Village

Café by day, tapas bar by night, the Foodbarn is one of the best places to discover the flavors of South Africa. An ever-evolving menu gives you the opportunity to sample fresh, seasonal ingredients crafted and balanced to perfection by chef Franck Dangereux. Dangereux shows his creativity and innovative practices across numerous breakfast, lunch, café and tapas menus, extolling the need for ethical produce and meats.

A full vegetarian menu is also available.

### **CHEF'S WAREHOUSE** - Beau Constantia

Propelling classical cuisine into the 21st century, head chef Ivor Jones and his team create works of art almost too good to eat. With no compromise in the quality of their seasonal ingredients, the masterful artisans craft dishes honoring and enhancing textures, aromas and tastes allowing the purest local produce to be the star of each dish.

### **DE GRENDEL** - Durbanville

A winery with a history dating back some 300 years, visitors to De Grendel are invited on farm tours and wine tastings, before enjoying lunch or dinner in their classically-styled restaurant.

South African produce is given an international twist, with a focus on fresh, often organic ingredients grown on site. Choose from a diverse selection of starters and main courses, set menus or a chef's *amuse bouche*, with each dish being paired with fine wines crafted by the vineyard.

### **LA COLOMBE** - Constantia Uitsig Wine Estate

A former South African restaurant of the year and resident in the global Top 50, La Colombe takes you on a fairytale journey of the taste buds. Staggeringly inventive, each dish is a perfectly-balanced spectrum of flavor and an artistic masterpiece, as visually spectacular as it is gastronomically exquisite. A dining experience that transcends the conventional, piquing the imagination as well as the palate.

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## — INTO THE CAPE WINELANDS —

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The stunning landscapes of the Cape Wineleands are wonderful to visit, but even better to stay and explore. With several of our favourite Southern Cape properties being within the winelands, we suggest visiting restaurants in the region you shall be residing in. Advanced booking is always strongly recommended.

### **DELAIRE GRAFF ESTATE** - Stellenbosch

The renowned Stellenbosch region produces some fantastic wines, and Delaire Graff is the reflection of this high quality. We enjoy inviting guests to stay onsite at the luxury villa, but even visitors can enjoy the expansive gardens artworks, spa and restaurant at Delaire Graff. Two restaurants grace the venue, the Delaire Graff, offering high-line bistro cuisine, and Indochine, chef Virgil Kahn's Afro-Asian project. Inspired by his Cape Malay heritage and epicurean journeys through Asia, chef combines this dichotomy dishes in a spectacular fine dining experience.

### **TOKARA** - Stellenbosch

Wines and wanderings, delicatessen and dining - Tokara has plenty to pique the palate. Chef Carolize Coetzee has been globally recognized and awarded, with Tokara featuring on the World's 50 Best Discoveries list of restaurants. Her dishes are artworks, bursting with flavor, almost too beautiful to eat, and perfectly accompanied by the grapes of the estate. To truly indulge, select Coetzee's perfectly-crafted six-course degustation.

### **DE EETKAMER** - Stellenbosch

As the venue itself declares, De Eetkamer is all about small plates and global cuisine. Juxtaposing classic French and Italian dishes with Indian curries and Korean steamed buns, former-Chef's Warehouse member, Marco Cardoso fuses excellent cuisine and his superb talents with a more relaxed, fun dining experience. The diminutive dishes allow you to experience a wider variety of flavors, with diners recommended to enjoy several small plates in a single sittings.

### **POST & PEPPER** - Stellenbosch

In the heart of Stellenbosch town, Post & Pepper - set in the historic former post house - creates an exceptional fine dining experience in a more casual setting. Here, the focus is very much the enjoyment of superb cuisine, with chef Jess expertly presenting local produce in classic fine dining form, yet with distinctive Asian and South African flair and contemporary edge.

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— INTO THE  
CAPE  
WINELANDS —

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**RYKAARTS - Stellenbosch**

With all the class and finesse of a fine dining establishment, Rykaarts differs in offering a selection of small plates alongside larger single meals. Classically European dishes can be enjoyed across several tasting plates or as a more conventional starter and main course. The establishment's chic, intimate interior is a divine setting for an anniversary or romantic evening.

**DUSK - Stellenbosch**

Challenging the boundaries of fine dining, chefs Darren Badenhorst and Callan Austin bring experimentation and science into the kitchen for a menu to intrigue and delight. Captivating and immersive, Dusk redefines not only the cuisine it presents to its guests, but also the complete dining experience. Across its 13-course set menu, you will find unusual master-ingredients such as aerated bacon, burnt honey, fermented garlic glaze and white grapefruit curd, mere hints at the innovation that takes place at Dusk.

**EIKE - Stellenbosch**

Eike is a celebration of traditional South Afrikaner culture, drawing on the time-honored dishes of the early settlers and reinventing them for a discerning contemporary audience. Such is their inspiration, the delectable dishes scattering Eike's menu may require some explanation, their Afrikaans titles offering little explanation to an English-speaking clientele. Though with each decision, guests can be assured of impeccable quality.

**SPEK & BONE - Stellenbosch**

Named after head chef Bertus Basson's pet pig and dog, Spek & Bone is founded upon authentic simplicity, taking bold and powerful elements and presenting them with subtlety and care. A diverse tapas menu is best enjoyed alongside an extensive selection of the region's wines, with two chef's set menus also available to create perfect balance from first bite to last sip.



## INTO THE CAPE WINELANDS

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### **CHEF'S WAREHOUSE AT MAISON - Franschhoek**

This wonderfully rural restaurant is enveloped by the Franschhoek countryside. Offering a set-menu format, guests are encouraged to entrust their dining to the world-class skills of their chef. Vegan and vegetarian set menus can be specially designed upon advanced request.

### **OKU - Franschhoek**

The region's first Asian restaurant, Oku is forging new territory in Cape Wineland cuisine, and gaining significant respect for doing so. Focussing on Japanese fine dining, an à la carte menu draws on dishes from across Asia, from Szechuan spices to Korean baos and Hawaiian poke bowls.

### **BABEL AT BABYLONSTOREN - Franschhoek**

Babel is the restaurant of its parent vineyard, the Babylonstoren. One of the oldest Dutch vineyards in South Africa, this vast property embodies its 'farm-to-table' philosophy. Here, you can enjoy a variety of divine dishes, all crafted according to the season's offerings.

### **EPICE - Franschhoek**

*Epice* - French for 'spice' - forms the heart of inspiration, with influence from the more exotic corners of the world. A global culinary journey is exquisitely presented, with dishes delicately refined and expertly crafted, each element precisely balanced both visually and in flavor.

### **THE WERF - Franschhoek**

The Boschendal Estate, upon which The Werf lies, was established in 1685. It is now an exemplar of sustainable and regenerative agriculture. Supporting local communities, the farm creates a wide range of produce - including seasonal vegetables, Angus beef and forest-reared Duroc pork. The delightfully innovative menu is presented as a series of sharing courses, allowing each diner in your party to sample a variety of dishes.

### **LA PETITE FERME - Franschhoek**

Embracing the nurturing country-style cuisine, La Petite Ferme crafts wonderfully rustic classic dishes with impeccable finesse and talent. Flavors evoke the comfort of a farmhouse kitchen, fresh-picked herbs and the smoky aroma of a woodburner stove. Perfectly contrasting this is the precision and expertise with which each dish is created and presented, giving you fine dining, country-style.

### **LA PETITE COLOMBE - Franschhoek**

La Petite Colombe presents a diverse degustation spanning numerous courses, each more flavorful and impressive than the last. Each dish is impeccably curated, as visually spectacular as it is delicious. The menu pays homage to the spices and tastes of India, Japan, Spain, Mexico and beyond, all with the underlying quality and freshness of locally-sourced, distinctly Cape ingredients.

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[Biltong]



# LOCAL CUISINE TO TRY

### BILTONG

Salty dried meat, similar to American jerky

### BOKKOMS

Dried fish found along the west coast

### BOBOTIE

A spicy Malay mince dish topped with a savory custard

### POTJIEKOS

Meaning 'small-pot food' Potjiekos is an iconic Afrikaaner stew, slow-cooked over coals in a cast-iron pot hung from a trivet

### SAMP

Pounded corn kernels with a similar texture to risotto rice. Eat as both sweet & savory dishes.

### CAPE MALAY-STYLE

Comprising samosas, chilli bites, salomes & curry roti

### GATSBYS

Oversized subs stuffed with chips/fries & a choice of meat

### ROOIBOS

'Red Bush' tea. A fragrant, caffeine-free alternative.

### SNOEK PATÉ

A paté made from locally-caught Cape fish

### PICKLED FISH

Often found at Eastertime, though less so throughout the year, cold fish is pickled in a spicy curry sauce

### KOEKSISTERS

Decadent Cape-Malay doughnuts found only in Cape Town



[Bokkoms]



[Bobotie]



[Potjiekos]



[Gatsby]



[Koesisters]