

Please refer to the end of this document for instructions on booking a reservation. Kindly let us know if you find that a restaurant on this list has permanently closed without our knowledge. Please check online for the most current hours of operation.

AFRICAN/TRADITIONAL

THE CARNIVORE RESTAURANT

Muldersdrift Estate 69 Drift Boulevard (R114) Muldersdrift Gauteng South Africa / T: +27 (11) 950 6000

<http://carnivore.co.za/>

The Carnivore Restaurant, situated in the grounds of Misty Hills Country Hotel, needs little introduction. Renowned for its statement - "Africa's Greatest Eating Experience." Don't come expecting a quiet romantic dinner, as the huge space lends itself to a loud and sometimes frenetic scene. Game meat such as warthog, impala, and crocodile vies with tamer fare such as pork and mutton for space around an enormous open fire in the center of the restaurant. Great hunks of meat are brought around to your table on Masai spears and carved directly onto your plate until you surrender by lowering the flag on your table. It's an African twist on the traditional Argentinian churrascaria. An excellent vegetarian à la carte menu features uniquely African dishes such as aviyal (a spicy mixed vegetable dish cooked in coconut milk).

ASIAN

MOMO BAOHOUSE

139 Greenway, Greenside, Randburg / T: +27 10 900 4889

<http://momobaohaus.com/>

Five words that first come to mind after the Momo Baohaus experience are: fresh and full of flavor. The restaurant specializes in tapas, buns, bowls and sushi rolls. The starter champion - rightfully called The Chairman - is filled with pulled lamb, hoisin, pickled shiitake, spring onion, coriander, toasted sesame, crushed peanuts, fried onion, cucumber and micro greens, neatly housed inside the freshest steamed bun. The Baohaus is also a winner, with teriyaki beef as an alternative, and for vegetarians, The Greenway, with braised or crispy tofu, garlic soy sauce, sriracha and all aforementioned goodies. Moving along to tapas, order the perfectly crispy prawn spring rolls, delicately flavored beef and pickled shiitake pot stickers, and the potentially life-changing spicy salmon ceviche taco. For the particularly health-conscious, there's always the crunchy Asian slaw. For mains, choose your base of jasmine rice, wokked noodles or wokked greens, then opt for Szechuan if you can handle the heat - a steaming, saucy bowl of chicken, beef or tofu, ramen egg, cashew, red pepper, peppercorn oil, slaw and greens. For a less saucy option, Yaki Soba is a simple, tasty mix of prawn, chicken and noodles that you'll find under Momo's speciality bowls. Vegetarians can take delight in kimchi fried rice with a soft fried egg, spring onion and pickled radish, or the long list of Momo specialty sushi rolls. Absolutely delicious!

KōL RESTAURANT

Hyde Park Corner Shopping Centre Jan Smuts and, 6th Rd, Hyde Park / T: +27 10 900 2415

<https://kol-restaurant.co.za/>

KōL brings a unique interpretation of curated Japanese street food to life through the work of Executive Chef, Katsuhiko Miyamoto, his team, and the rich experiences of the Christopher siblings in all things seafood and Japanese. KōL offers an elegant yet casual dining experience with the highly energised Robata Grill at its epicentre, inspired by the Izakaya street culture of Japan where vibrant, informal Japanese taverns serve drinks along with small, delectable dishes sharing style.

THE LOTUS TEPPANYAKI & SUSHI BAR

Hilton Hotel, 138 Rivonia Road, Sandton / T: +27 11 322 1888

<http://www3.hilton.com/en/hotels/south-africa/hilton-sandton-JNBSATW/dining/index.html>

The Lotus Teppanyaki & Sushi Bar, located within the Tradewinds Terrace at the Hilton Sandton, offers diners an innovative and interactive dining experience, with a twist. Diners can interact directly with the sushi chef and watch popular sushi dishes being created in front of them at the sushi bar. This restaurant is a great option for an intimate get together with friends or a quality corporate team-building experience. On a Friday night, diners can partake in 'Sushi School' where they can learn the art of making their own sushi.

BISTRO

BIDON BISTRO

R374, Kromdraai Road, Muldersdrift / T: +27 76 011 2612

<http://bidonbistro.co.za/>

Bidon Bistro is located on the grounds of one of the oldest farms in the Muldersdrift Area, Jexter Farm. Jexter Farm has been in the Mes family for over 40 years, and has been home to a large number of domestic and farm animals. This little bistro offers light meals of extremely high quality. On the menu you will find omelettes, french toast, eggs benedict, pumpkin fritters, pizzas, burgers, sandwiches, salads, small steaks and chicken dishes – all cooked as you wait.

THE SHORTMARKET CLUB

1 Oxford Parks, 199 Oxford Rd, Rosebank / T: +27 10 006 2323

<https://theshortmarketclub.co.za/>

For a truly memorable dining experience, cuisine and atmosphere are paired as thoughtfully as food and wine. The Shortmarket Club offers a A la Carte small plate, Asian-influenced menu complemented by a variety of succulent prime cuts of the finest meat cooked to order and decadent seafood platters. A la Carte meets bistro dishes that are simple in preparation yet complex in flavour, such as crispy calamari with Japanese pancake, yuzu dressing and a burnt honey and soy glaze as well as BBQ pork belly with coconut and lemongrass and crispy duck breast with shiitake broth, udon noodles and toasted sesame oil.

SILVER ORANGE BISTRO

Altyd Mooi Farm, R513, Hartbeespoort / T: +27 82 378 2948

<http://www.silverorangebistro.co.za/>

Silver Orange Bistro is a unique restaurant set in Hartbeespoort on a lush, green citrus orchard called Altyd Mooi which has been in the family since 1978. This is the place where stressed-out Joburgers come to escape the city. It's tranquil setting lends to the cozy, continental vibe of the restaurant, which is laid out across three chandeliered dining rooms and a terrace with views over the orchards. It's a great place to spend a Sunday afternoon. Silver Orange is a rustic bistro, with modern bistro classics, given a unique twist. Dishes range from a comforting fillet with Béarnaise sauce, or lip-smacking pork ribs with marmalade glaze, to seared scallops, frog's legs and carpaccio of game. The menu is seasonal and aims to use the best ingredients available, although some items, such as the ever-popular duck and fig samoosas, are a permanent fixture.

SOCIAL ON MAIN

Shop 1, Posthouse Centre, Corner Posthouse Street & Main Road, Bryanston / T: +27 11 706 7115

<http://socialonmain.co.za/>

This popular hangout has a decided focus on bar and snack food. There's also evidence of a southern American influence in the form of dishes with smoky flavors, and menu items such as coleslaw, mac 'n cheese and greens. As the name suggests, this is a social kind of spot, so there are lots of shareable options, including a variety of snacks, flatbreads and sharing boards. On the snacks menu, standouts include the jalapeño poppers stuffed with melted cheddar and cream cheese (studded with little bacon bits) and the bucket of popcorn that comes flavored in one of three ways: salt and vinegar, parmesan and oregano, or dusted with bacon. You could also order a selection of small meze plates to share at your table, such as the tempera prawns in golden batter with ginger dip, or the burned tomato and red onion on charred toast – both delicious.

CONTEMPORARY

AURUM

Level 7, The Leonardo, 75 Maude St, Sandown, Sandton / T: +27 76 471 1489

<http://www.aurumrestaurant.co.za/>

AURUM is an epicurean culinary experience that focuses on a modern interpretation of European cuisine. A new gold standard for the quality-starved, AURUM creates a culinary playground of nostalgic dishes, that aims to engage diners on an emotional level. Redefining what gold represents, AURUM shifts the definition of opulence towards the things that really matter - love, warmth, and an enrichment in experience.

DE KLOOF RESTAURANT

Waterkloof Golf Estate, Johann Rissik Drive, Waterkloof, Pretoria / T: +27 73 092 8562

<http://dekloofrestaurant.co.za/>

Being part of a golf estate, the premises was ready-made and a bonus is the outside stoop, from which one can enjoy spectacular sunsets. While the starters and desserts also deliver in terms of taste and quality, it is the main dishes that take center stage here. This is modern fine dining, and it is already one of Tswane's best taste experiences. A touch of humor certainly adds a smile to the meal, with dishes playfully named Mary Had Lamb, Big Bad Wolf and Birdies to designate the meat dishes. The dish of apricot and lemon-stuffed lamb loin wrapped in the belly, a lamb-head medallion, pea purée with parmesan polenta and roasted tomato for splashes of color, gives new meaning to the head-to-tail concept, and offers texture with a variety of tastes on one plate. The Birdies dish comprises stuffed turkey in honey bacon, delicately prepared quail, chicken popcorn and cauliflower purée with rooibos and thyme jus. The tenderness of the meat and the beautiful blending of the differently flavored and textured birds leave an excellent impression. The clear star is the masterstock-braised pork belly, accompanied by panko-crumbed pork cheek and neck, butternut and carrot purée, apple and ginger chutney and apple glaze.

THE POTLUCK CLUB-JOHANNESBURG

61 North St, Melrose, Johannesburg / T: +27 10 157 5757

<https://thepotluckclubjhb.co.za/home/>

Pot Luck Club Johannesburg has moved to The Peech Hotel in Melrose. Luke Dale Roberts brings his familiar favourites and exciting new dishes to be ordered as guests please and enjoyed as a small plate sharing experience for the whole table. An energetic, fun atmosphere and a formidable wine and cocktail list will keep diners well entertained. Reservations require a deposit. Dinner is offered Tuesday-Saturday 6-9pm and lunch is offered Wednesday to Sunday 12:30-2:00pm.

FINE DINING

CLICO RESTAURANT

27 Sturdee Avenue, Rosebank / T: +27 11 252 3300

Restaurant visitors can use the gate located on Jellicoe Avenue, which can be found on the left shortly before the Jellicoe and Sturdee Avenue intersection. (Directions based on travelling from Jan Smuts Avenue towards Oxford Road).

<http://clicohotel.com/>

Upmarket without trying too hard. It's quiet, romantic and exclusive in the evenings and more orientated towards business lunches and casual dining during the day. Executive Chef Peter van Schaik combines clean flavors and exquisite plating with an emphasis on local organic and seasonal ingredients. Breakfast is elegant and traditional with a sprinkling of something a little different throughout. You'll find exquisitely executed eggs Benedict, eggs Florentine, a fabulous croque madame as well as the vegetarian counterpart using kale, sundried tomato and emmenthaler finished with a cheese sauce. You'll also enjoy fabulously light omelettes and a selection of wholesome options including dukkah-spiced oats, rooibos Maltabella and a 'healthy breakfast' comprising poached eggs, grilled halloumi, confit tomatoes, basil and olives. Lunches are light and casual bistro-style fare such as scrumptious salads, gourmet sandwiches and burgers, risottos, freshly-made pastas and the signature beef sirloin served with fluffy crushed potatoes, al dente roasted vegetables and a luxurious red wine jus. Dinner is where Chef van Schaik really flaunts his culinary prowess. You're invited to indulge in an elaborate and intricate five-course tasting menu. If you have less of an appetite, you can order from the à la carte menu, which showcases all of the options from the tasting menu. The presentation and technique displayed throughout the dinner menu is whimsical and elaborate; dishes are presented as works of art, with every element (down to the garnish) meticulously thought over and intricately put together.

KREAM

283 Dey St, Nieuw Muckleneuk, Pretoria / T: +27 12 346 4642

<http://kream.co.za/>

This thoughtfully decorated space exudes confident style without being stuffy and formal. Kream offers an interesting combination of South African favorites and contemporary fusion food. Wonderfully developed, layered flavors and creative plating make this an inspired dining destination in Pretoria. Standout dishes include roasted quail with bourbon-poached pear, the rack of lamb with slow-roasted garlic and basil jus, and the salmon with shimeji-mushroom risotto, buttered asparagus and hollandaise. The dessert selection includes some intriguing options like popcorn crème brûlée, chocolate curry panna cotta with coconut ice cream, and goat's cheese and blueberry cheesecake, as well as some standards like brownies and crêpes Suzette.

oneNINEone

Hyatt Regency, 191 Oxford Road, Rosebank, Johannesburg / T: +27 11 280 1234

<https://johannesburg.regency.hyatt.com/en/hotel/dining/oneNINEone-restaurant.html>

oneNINEone, at the Hyatt Regency, is a stylish, modern restaurant in a cosmopolitan setting offering a menu that reflects the cuisine that is the trademark of this superb restaurant. Seeking its inspiration from all over the world, the dishes offer the discerning guest a variety of cuisine, with a unique South African flair. The restaurant has a light and welcoming feel, with an open-plan kitchen in the center. Guests can also choose to dine in the hotel's garden.

PIGALLE- MICHAELANGELO TOWERS

Shop UO9, 4th Floor Michelangelo Towers, Maude Street, Sandton / T: +27 11 884 8899

<http://pigallerestaurants.co.za/sandton/>

Pigalle-Sandton is situated in the Michelangelo Towers. Exuding style and grandeur, Pigalle restaurant offers an unsurpassed dining experience in the form of its sophisticated international menu, impeccable service and its stunning décor consisting of marble, original oil paintings and textures of gold and chocolate. For starters, patrons can tempt the taste buds with escargot and smoked salmon then select a main of grilled ostrich fillet drenched in red wine or luscious lobster thermidor, and conclude with a delicious crème brulee or a rich chocolate mousse. An aromatic after-dinner coffee from the Royal or Jamaican coffee menu is a real treat.

QUNU GRILL- SAXON HOTEL

36 Saxon Road, Sandhurst, Johannesburg / T: +27 11 292 6000 or +27 87 375 7777

<http://www.saxon.co.za/restaurants-bars/qunu/>

This fine-dining restaurant at the Saxon offers a relaxed yet elegant environment for a special occasion. Qunu Grill's experience is tempered by an accessible menu and generous servings. Three soft butters flavored with balsamic vinegar, garlic and roasted peppers, served with thinly sliced seed bread, prepare the appetite for a menu selection divided into soups, salads, starters, fish and pasta, as well as meat and seafood- both under the grill and fine-dining section. Recommended starters include the traditional Caesar salad topped with ciabatta wafers and Parmesan cheese, prepared to perfection. Another treat is the salad of warm scallops and orange with marinated artichokes and shaved fennel. For flavor and ceremony, the main dish to order is without question the '80s-fad steak Diane, which is seared and cooked to your liking with oodles of butter, then drenched in a sauce of cream, mustard, Worcestershire sauce, mushrooms and finely chopped onions; flambéed in brandy; and served with vegetables that are firm to the bite.

SIGNATURE RESTAURANT- BROOKLYN PRETORIA

Brooklyn Bridge, 153 Oliver St, Brooklyn, Pretoria / T: +27 12 941 1277

<http://www.signaturerestaurant.co.za/welcome-signature-brooklyn-pretoria.php>

Signature Restaurant boasts an exquisite menu, with a local and international wine menu for even the most discerning palate. Time intended to be spent with family, friends or colleagues celebrating life; birthdays, business deals or enjoying a romantic night out. Floor to ceiling windows frame a panoramic view and sets 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's an experience that reminds you why some restaurants deserve to be revered.

FRENCH

EMOYENI

Emoyeni Estate, 15 Jubilee Street, Parktown / T: +27 11 544 6900

<http://www.emoyeniestate.co.za/>

On the highest point of the highest ridge in Parktown sits Emoyeni Estate. Up in the air in Zulu, Emoyeni offers sweeping panoramic views over the forest that is the Northern Suburbs of Johannesburg all the way to the Magaliesburg. Built in 1905, this Edwardian-era masterpiece boasts grand Tuscan colonnades and majestic Palladian windows. The food gives a nod to the east here and there, but is infallibly French. Crumbed chevre cheese is predictably fine. The calamari tempura is exciting: a bowl of light calamari pieces. Duck with port is as good as the French do it, nestling against pear and pine nuts. A hoisin steak is served with broccoli and risotto. Admire the crème brûlée, which arrives under a fine gold, crisp whisper.

INDIAN

VIKRAMS

Shops LL 44-45, Lonehill Shopping Centre, Lonehill Boulevard / T: +27 11 467 9409

<http://www.vikrams.co.za/site/>

Only the best quality ingredients make their way into Vikram's kitchen and then to the table to take you on a unique gastronomical adventure. Vikram's offers a more sophisticated dining experience for those who are seeking to explore beyond the ordinary and discover the full potential of Indian fine dining. The food here is nothing short of an artistic masterpiece, from internationally acclaimed curries to delicious chicken and mutton recipes. The mouth-watering delicacies never fail to impress. The rare spices add that special aroma and are used to perfection. To ensure that every trip to Vikram's is an intriguing one, guests are looked after by a team of friendly and hospitable staff, who concentrate on making sure that guests enjoy their time and experience the best in Vikram's style.

ITALIAN/MEDITERRANEAN

CAFÉ DEL SOL BOTANICO & THE LANDMARK

Bryanston Shopping Centre Cnr. William Nicol & Ballyclare, Bryanston / T: +27 463 0207

<http://www.cafedelsol.co.za/>

As the name suggests, this is a bright and airy space where lots of attention was paid to create an environment that would be worthy of the description 'Botanico'. Apart from a multitude of hanging plants, the outside area has a glass waterfall to soften the transition to the outside world and create a restful respite from Johannesburg days. The restaurant area, in beiges and light greens, manages to combine a slightly more formal ambiance with an airy sophistication. The options are vast: from nibbly bits (olives, biltong and berries) to some serious Italian fare such as a 400g beef T-bone tagliata with porcini trifolati, fresh black truffle butter and triple cooked chips, guests are sure to find something to please the palette. The selection of main courses includes black sesame-crust salmon with avocado mash, Campari and fresh grapefruit salsa with a vanilla and sweet chili sauce, or a Polpette burger with Fontal cheese, caramelized onion, streaky bacon, sundried tomato relish and rocket. One could splurge and enjoy butternut gnocchi with sage and walnut cream served with fresh black truffles, or a chorizo risotto with exotic mushrooms, tomato, paprika and white wine. There are many great options for pizza as well. The Bianca based pizzas are topped with items such as smoked salmon, crème fraîche, red onion and rocket, or potato, caramelized onion, parmesan and rosemary.

CAFÉ DEL SOL CLASSICO

Olivedale Corner Shopping Centre Cnr. President Fouché Drive & Olive Road, Randburg / T: +27 11 704 6493

<http://www.cafedelsol.co.za/>

The ambience is fabulous: feel good vibes from floor to ceiling inspire conversation, and the patrons are always bubbly and lively. At night, candlelight and low lighting create a soft ambience; over lunch time the feel is more street style café. Since it opened its doors in June 2007, Café del Sol Classico has become the treasured favorite of local and international lovers of exceptional Italian food. Every item on the menu is inspired from classical Italian roots and is cooked using only the freshest ingredients. Nonna, the Italian founder and patron of this fine establishment, can often be seen keeping a watchful eye on her kitchen hands. The a la carte menu is extensive and includes tender pasta pockets of ravioli stuffed with roasted butternut and served with crispy sage and beurre noisette, hand rolled gnocchi and classical Napolitano sauce, crispy squid heads with aioli and seared salmon served with hand cut pasta or veal saltimbocca. The perfectly prepared risottos are a testimony to the exceptional skills of the establishment: the delicate porcini risotto should not be missed. For the health conscious, the seared salmon, crusted in black sesame and served with avocado mash and grapefruit is mouth-watering.

GEMELLI RESTAURANT

Shop 13, Posthouse Link Centre, Corner Main Road & Posthouse Street, Bryanston / T: +27 10 591 4333

<https://gemellirestaurant.co.za/>

A food dream inspired by the culinary capital of Rome, Italy, where owner Alessandro Mosupi Khojane was born, is now a delicious reality at Gemelli restaurant in Bryanston. His ten years' experience in the industry and passion for food and people make Alessandro a natural in this challenging industry. The food at Gemelli has strong Italian roots, but is prepared with modern flair by head chef Paulo Santo. Alessandro's signature dish 'Penne Alessandro' is a masterful combination of smoked chicken, prawn tails and prosecco-mustard cream. This pasta ensures you will complete every morsel of the generous portion. Alternatively, the seabass is perfectly cooked and pairs beautifully with the pea mousse, mussel-herb crema and glazed beetroot. In true Italian style, you can order the mushroom risotto, containing four types of mushrooms, pecorino cheese, truffle oil and a mushroom dust to elevate the earthiness, as a side dish.

LA CUCINA DI CIRO

43 7th Ave, Parktown North / T: +27 11 442 5187

<http://lacucinadiciro.co.za/>

In season, you'll find copious amounts of flowering red roses, to match the touches of crimson in the décor and the silver and red chandeliers. The large veranda is the first spot to fill in this spacious venue. The vibe is relaxed, and the feeling you get is one of generosity. Chef Ciro's talent is to bring new taste experiences to the table. His cassoulet is a garlicky lamb dish, cooked with eggplant, red peppers, lentils and chickpeas. Another interesting dish sees him encasing a fresh SASSI fish in a butterbean and saffron paste. A classic on his menu, so popular he dares not remove it, includes the grilled fillet in a light Madeira sauce, served with a ravioli of duck liver mixed with walnut and fig. The snails, served in a tomato and herb garlic sauce with hot and spongy fingers of Parmesan polenta, is still the most popular starter. Desserts are also a highlight, especially the panettone-and-butter pudding with its supreme sauce of amaretto, orange and apricot.

SAINT

The Marc Corner Rivonia &, Maude St, Sandton / T: +27 10 594 5888

<https://saint.restaurant/>

A sister restaurant to Marble, known for its live fire grill, this ‘mad Italian’ seats more than 200 and is a stone’s throw (or rather a flying Champagne cork) away from the Johannesburg Stock Exchange in the city’s financial capital. The pizzas here, fresh from the gold mosaic pizza ovens, take inspiration from Milan’s pizza-masters. Italian flour and handmade Buffalo mozzarella are paired with toppings that include; sirloin, caramelised onion and pumpkin seed pesto; and, cured meats with fresh tomato and taleggio cheese. There’s also options for pizza bianca (without tomato) that include spinach, crème fraiche, parmesan and fried egg; and mushroom truffle, preserved lemon, gorgonzola and asparagus. Also on offer are gnocchi and risotto dishes and plenty of dishes prepared from Higgs’ favourite kitchen equipment, a live fire grill, that gives a smokey flavor and a crispness to everything from vegetables to meats. Enjoy rigatoni with lamb or short rib; lamb shank and polenta, saffron risotto with osso bucco and gremolata; and wood-fired beets with mustard greens and beetroot pesto.

MEXICAN

PERRON

Shop D3A, Hobart Grove Shopping Centre, Cnr Hobart Road & Grosvenor Rd, Bryanston / T: +27 11 706 7841

<http://www.perron.co.za/>

The name Perron means “big dog” or “cool” in Mexican slang. The idea at Perron is to order a selection of smaller plates known as Los mas Pequenos for the table. Think sweet potato tacos, Kingklip ceviche, black mushroom quesadillas, beef tacos and an excellent guacamole. From the “nibbles” section, pork scratchings and chili poppers are a must, as are the Popeye Espanadas. The Chanco Muncho (slow-cooked pork on steamed rice with a delicious creamy sauce and a garnish of pickled onions) is a wonderful choice – hearty, filling and very satisfying in its simplicity. The dessert menu includes the usual options – try the churros for a scrumptious dark chocolate and pastry fix. Perron offers a short wine and a variety of 16 Tequila brands (most of which you might never have heard of before) served with a spicy tomato juice. The classic Corona with a slice of lime is a good option to banish some of that chili induced heat. The jalapeno-and-coriander margarita version might surprise the taste buds at first, but you’ll be ready for a second round in no time.

SOUTH AFRICAN- CONTEMPORARY

MARBLE RESTAURANT

Trumpet on Keyes, Corner Keyes & Jellicoe Avenue, Rosebank / T: +27 10 594 5550

<http://marble.restaurant>

Being four floors up, you’ll revel in palatial views across the Johannesburg skyline. The ambience is formal, but the bar area allows people to kick back and relax in wingback chairs and on soft leather couches. There’s an element of smoke or fire to every dish, but each take is unique, with no two looking or tasting the same. For mains at Marble you’ll choose between an assortment of either Works or Signatures. The Signatures are made up of four sharing dishes for two people: The côte de boeuf, served with bone marrow, thin-cut fries, grilled asparagus and parmesan, is a carnivorous feast, and the fried fish and shellfish for two is a carnival of prawns, calamari, mussels, octopus, linefish, lime rice, braaiied greens and a shellfish butter. The Works are individual dishes of meat, as well as an assortment of fish and vegetables. The pork neck, served with grilled pineapple, bok choy, sugar snaps, celeriac remoulade, pork crackling and a jalapeño syrup is a gorgeous fusion of sweet, savory and spice with Asian undertones. Desserts continue in the same vein. For something playful and light, choose from an assortment of ice-cream

sandwiches, all featuring different fillings and biscuits or, for something a little more serious, the burnt strawberries with pistachio cream, ash meringue and kataifi.

ROOTS AT FORUM HOMINI- MULDERSDRIFT

Letamo Game Estate, Kromdraai, R540 (Off N14), Mogale City / T: +27 11 668 7000 or +27 60 390 0806

<http://www.forumhomini.com/>

Enter a world of calm sophistication and sumptuous luxury in our restaurant. It's hard to imagine a more comfortable and welcoming environment in which to relax over breakfast, lunch or dinner, with discreet yet attentive service to match. At Roots, you can expect fine dining, with contemporary, modern cuisine with a South African twist offering exciting tastes and flavors with every dish. Set menus are offered: 5-course breakfasts, 4 or 6 course lunches, and a 6-course dinner. Wine teasers are optional and chosen to complement each dish. Most of the produce used at Roots is locally sourced, but more specifically from the direct surroundings, ensuring superlative standards of freshness and quality. Dietaries are catered for.

STEAKHOUSE

TURN N' TENDER ILLOVO

204 Oxford Road, Johannesburg / T: +27 (0) 11 268 2107

<https://www.turnntender.co.za/>

This upmarket steakhouse chain was founded by four brothers in the 1970s, and the restaurants are still among Johannesburg's most popular for easy dining. Meat is the specialty, with a wide range of steaks, ribs, and burgers to choose from. For something very South African—and yet a little different from the popular oxtail dish—try the Karoo lamb tail braised in thick tomato sauce. Aside from the Illovo branch, there are other Turn 'n' Tender outlets in Bryanston, Parktown North, Bedfordview, and Boksburg.

BAR AND LOUNGE

ALTO234

75 Maude St, Sandown, Sandton / T: +27 11 806 6888

<https://www.alto234.co.za/>

Found on the rooftop of The Leonardo in Sandton, the space boasts 360-degree views over one of the most-wooded cities in the world. Serving only the world's finest when it comes to drinks and bar tapas, this is truly one of the most aspirational and exclusive places for epicureans in South Africa to be. Sip on one of our signature cocktails as you soak in panoramic sunset views stretching as far west as the Magaliesberg. Toast to the occasion with a glass of bubbles and nibble on a bespoke range of luxury tapas snacks off our bar menu.

PROUD MARY

The Bank, 26 Cradock Ave, Rosebank / T: +27 10 023 3316

<https://www.proudmmary.co.za/>

A modern mid-century inspired all-day eatery and wine bar to suit every taste. Be transported back to an era of luxurious mid-century dining spaces with a contemporary spin. Our refreshing philosophy of "less is more" pairs maximum flavour with minimum fuss and showcases the beauty of local produce. Our extensive menu celebrates cuisines from the world over — offering up a refined, casual and modern approach to dining. For wine lovers, our wine philosophy is all about supporting small-batch, local and independent wineries, showcasing a host of exemplary and unusual wines at superb price points.

ZIOUX

The Marc Corner Rivonia and, Maude St, Sandton / T: +27 10 594 5455

<https://zioux.com/>

Zioux (pronounced 'zoo') - located next to Saint, Higg's 'crazy Italian' restaurant - is a luxury lounge bar and dining area encouraging guests to relax and have fun. It is centred around an illuminated onyx marble bar with bold African art nouveau-driven interiors. Drawing on vibrant and punchy Peruvian and Mexican flavours, alongside some homegrown favourites, expect a menu of small plates designed to share, including dishes like *Cape salmon tiradito*, *coconut tiger's milk and fresh truffle*, and *Cape salmon ceviche*, *morita chilli and ponzu*, *cucumber*, and *crisp wakame*. They will be starring alongside South African favourites like *game loin*, *chorizo*, *white bean and XO sauce*, and *buttermilk fried chicken with caviar and tangy cream served on a doughnut*.

How to Book a Reservation

Find a great restaurant you'd like to try? The easiest way to make a reservation is by visiting the restaurant's website. Most restaurants in South Africa utilize a very user-friendly system called DinePlan, which is an online booking platform similar to those used in the United States to make restaurant reservations online.

You can follow the step-by-step instructions on the website's reservation page or read the instructions below if you need further assistance. Booking online gives you the opportunity to review all your time and date options and select the option that suits your party best! DinePlan will also manage all your reservations and alert you if there is a duplicate.

We will also happily make reservations on your behalf if you need assistance.

Instructions for booking reservations online:

- Once on the desired restaurant's website, click the link for [Reservations](#)
- On the [Reservations](#) page, it will advise of the cancelation policies and any deposits required to confirm your reservation
- Next find the calendar and look for your preferred date.
- Keep in mind if you have tours during the day, they usually end by 4-5pm, but check with your Travel Consultant if you are unsure of your schedule.
- Once you find your preferred date, select [Book Online](#) and enter the required information for number of guests, preferred time, and seating preference. Then click [Next](#)
- On the next page, enter your contact information. Keep in mind the restaurant may email or text you a few days prior to your reservation to reconfirm you are coming. Please make sure to use an email address you will have access to during the trip.
- The last page is the pre-payment page. If a deposit applies, it will ask you to make a small payment to secure your reservation. Usually these are applied to your bill the night of your reservation and are refundable up until a certain point. Please be sure to read their terms to understand the commitment.
- Click [Next](#) and you should receive an email confirming your reservation. Once received, please feel free to email the reservation to us so we can add a note about it on your itinerary and assist the hotel in arranging transportation to your reservation.
- Please note that some reservations are only available to be booked a few months in advance. If your dates aren't available, check the page for information on when your dates will be posted.

Please share any reservation confirmation emails with your travel consultant so that we can include them in your itinerary.

Happy dining!