



DINE AROUND OPTIONS

Pollsmoor Projects (Pollsmoor)

Something unique, voted as one of the most original dining venues in the world!

The world know Pollsmoor prison as the prison from which Nelson Mandela was released in 1990, however it is also one of the most notorious correctional facilities in South Africa, Pollsmoor is most often associated with hardened criminals and dangerous gangs. However, two rehabilitation programmes at Pollsmoor have these offenders serving others with great care and attention.

The Bird Hand-rearing Project was initiated by the deputy director at the prison, Wikus Gresse. A bird-lover himself, Gresse realised that by caring for another creature, the offenders could become more caring themselves.

The Pollsmoor Mess is not, as one might think, a canteen for the prisoners. It is a restaurant for the public in which the food is prepared and served by petty offenders. The programme is aimed at teaching offenders skills, as chefs or waiters, which they can use to find employment once they have served their sentences.

As one might expect, they are closely guarded by wardens and only non-violent offenders are allowed to participate in the programme. Tips from patrons are put in personalised locked boxes and the offenders can use the money at the commissary or keep it for when they are released from prison.

Although these remarkable programmes (and there are others) are only reaching a limited number of offenders, each offers a glimpse of hope in what would otherwise a very dark and desolate existence, for both offenders and South Africa.

Nobu (at the One & Only, waterfront)

Experience sublime Japanese cuisine at Nobu, the newest outpost of acclaimed master chef Nobuyuki Matsuhisa. His innovative blend of classically styled Japanese cuisine incorporates fresh South African seafood and indigenous spices to create unique dishes such as toro tartar, rock shrimp and scallops in yuzu sauce and mochi ice cream. The restaurant is an inviting open space with a fantastic piece of contemporary art adorning the ceiling. The dining room is open from 18h00 to 23h00 daily.

.Pigalles (Greenpoint)

One of Cape Town's best kept secrets. Perfect for when you want to 'show off' Cape Town to your guests or clients. Named after the area in Paris renowned for its exuberant surroundings and ladies of easy virtue, Pigalle restaurant masterfully captures the same sense of joie de vivre. This is a glamorous restaurant, it is not just its opulent interior that makes Pigalle popular - it's the rush that diners get from stepping into a completely exciting restaurant.

Pigalle is profoundly elegant. The upmarket Portuguese (Mozambique) cuisine is complimented by the band, allowing dinners to dance the night away.



Emily's (At The Waterfront)

A laid back and romantic atmosphere, superb food and gorgeous harbour views are what a visit to Emily's is all about. Integrating contemporary and traditional influences, this popular restaurant serves a wide-range of local dishes with a strong African focus. Located in the new Clock Tower Precinct, Emily's is the perfect venue in which to enjoy award-winning cuisine along with one of South Africa's finest wine collections.

Rozenhof (City Centre)

Rozenhof, at 18 Kloof Street in Cape Town, was established in 1984, and is situated in an authentic Cape Georgian house with title deeds dating back to 1852. Yellowwood ceilings, brass chandeliers and original artworks contribute to an elegant, welcoming atmosphere. The restaurant serves almost as a mini art gallery for South African artists, as it displays an interesting selection of artwork together with a few well chosen ceramic pieces, most of which are for sale.

Aubergine (City Centre)

In our never-ending pursuit of excellence, we place great emphasis on the quality and service of our food & wines. Many have judged the result and bestowed every kind of accolade upon the Aubergine.

New and ever more exciting dishes are continually being created. Always using the finest of local seasonal produce Seafood from the Peninsula, Southern African Game and Wild Mushrooms from our forests to mention but a few. The cooking is a delicious combination of healthy modern, classical cuisine influenced by subtle Asian spices. Each tantalising course may be complemented by a choice of wine from or selection of more than 200 wines.

Baia (At The Waterfront)

An overnight sensation, Baia is the new landmark for fine seafood and cuisine in Cape Town. Newly opened last summer in the prime location on the V&A Waterfront, the sophisticated restaurant and cocktail bar is the talk of the town among lovers of fine food and wine. With sweeping terraces that offer spectacular views, Baia (meaning the Bay), lives up to its name in every way.

Chic and contemporary, Baia is on the cutting-edge of the restaurant scene, serving signature seafood dishes and fabulous fare in a glorious setting that welcomes visitors to Cape Town in style.

Ginja (Bo-Kaap)

Situated in the trendy Bo-Kaap district of Cape Town, Ginja occupies the ground floor of an old two storey building. First impression of the interior is that it has an "old warehouse" feel with its high ceilings and heavy wooden doors. However, the rich red walls and art deco fittings combine very effectively to produce a French Brasserie look which is both intimate and inviting.

After some thoughtful deliberation, "Ginja" was chosen as a suitable name for the establishment, based on the fact that root ginger is used extensively in both Eastern and Western cooking and effectively brings the two cultures together from a culinary perspective.



Belthazar (At the Waterfront)

The largest "wine by the glass" wine bar in the world is now situated in the V&A Waterfront, Cape Town. In the rich ambience of a wharf warehouse, Belthazar offers a speciality wine bar and world-class eatery at a prime location with spectacular views of Table Bay

Belthazar only uses the finest ingredients. Specialising in the finest seafood and meats, Mozambican shellfish, South African line fish and aged grain-fed South African Karan beef, all export-quality. House specialities tempt diners with an "onion blossom", fresh west coast oysters, flame-grilled steaks and kebabs, Karoo lamb chops, a luxury lamb burger and chocolate and chilli beef medallions

THESE ARE JUST SOME OF THE OPTIONS AVAILABLE. RESTAURANTS ARE ASSESSED ON AN ONGOING BASIS.