

GOURMET
GETAWAY

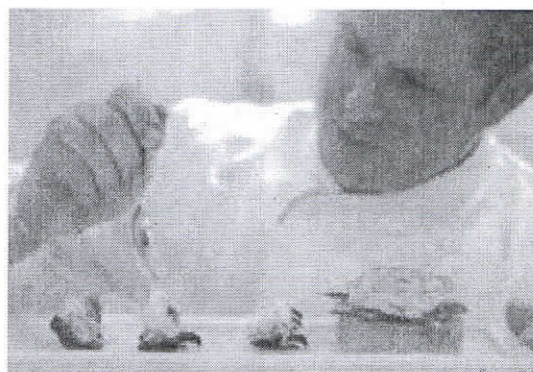
Green Cuisine

Taking golf club (and Joburg city) dining to another level

To date, SA golf course gastronomy has tended to be of the toasted sandwich and spicy chicken-wing genre, so it is a delicious surprise to find Eighteen Restaurant amid the clubs and greens of Joburg's Serengeti Golf & Wildlife Estate. Just 15 minutes from OR Tambo Airport, it offers an international dining experience. Chef Tony Barnett (pictured) says he wants 'to raise the benchmark, of golf

courses and clubhouses. We're a golf-related but stand-alone restaurant, and our purpose is to provide a new star in the culinary community of Joburg. Our menu is in line with the high-end clubs of Europe and the US'. Drawing inspiration from world-renowned chefs Marco Pierre White, Ferran Adrià and Thomas Keller, Barnett's quietly classy plates reflect a commitment to modern food trends, fine flavours and eco principles. His favourite menu item

is the dry-aged rump carpaccio with parsnip and walnut remoulade and apple vinaigrette, 'which reflects where I am with my food – the presentation is simple yet impressive and the flavours evoke a response from all the senses'. The wildebeest loin with aubergine mousse is a culinary hole-in-one; the organic chicken breast and edamame beans a birdie of the best kind. 011-552-7200



Escaping Christmas

If all the Santas and sleigh bells are a bit much, head for an eatery that is explicitly outside the yuletide loop. Halaal and kosher hotspots guarantee a meal that won't come seasoned with carols and crackers:

Oriental Palace, Pretoria

Strictly halaal Pakistani food in the blissfully retro-chic 1960s Colosseum Hotel. The coriander-laden *reshmi* chicken kebabs, *bhindi gosht* okra and lamb curry or *aloo naan paratha* bread are all delicious and absurdly, almost embarrassingly, cheap.

• 410 Schoeman Street, Arcadia; 012-322-2195

To Go Restaurant, Durban

This eatery serves perfectly nice, casual Eurocentric-style but halaal cuisine – such as steak or spaghetti bolognese – all week, but really comes into its own on weekends. The Friday buffets of South Indian specialities and the East meets West Sunday breakfasts (think scrambled eggs infused with masala and sambals) are legendary. 141 Musgrave Road, Berea; 031-202-1911

Café Riteve, Cape Town

This courtyard cafe at the Jewish Museum is supervised by the Beth Din. Cheesecake from heaven and a range of modern Israeli standards, such as falafel and pickled peppers, are mainstays of the menu. Best of all is the brilliant cookbook shop attached to the cafe, which sells everything from cute kosher-muffin recipe books to complex food-history tomes on the diet of pre-Inquisition Spanish Jewry. 88 Hatfield Street, Gardens; 021-465-1594

Those in search of the finest foods – Beluga caviar, game birds, Scottish salmon, Serrano ham – for domestic dining should know that Kirsten Jooste of La Marina Foods is the patron saint of people with expensive tastes and limited means. There's no need to buy a kilo of truffles as you would elsewhere; the kindly Kirsten will sell you as little as one truffle. The average fresh black



truffle weighs about 70g, and costs around R780. Longmeadow North Business Park, Modderfontein, Joburg; 011-997-0500