

RESTAURANT GUIDE

SOUTH AFRICA: CAPE TOWN



Aubergine

Barnet Street, Gardens, Cape Town (0)21 465 0000

Aubergine is an award-winning fine dining restaurant in the suburb of Gardens. Hours are spent creating and preparing gourmet dishes that are designed to impress you. Emphasis is placed on freshness and that includes the fish from the sea, local game, and even wild mushrooms from the forests. Add passion, commitment and staff and you have a dining experience you will soon not forget. And wine? Choose from over 450.



Aubergine



Azure

Azure

Victoria Road, Camps Bay, Cape Town (0)21 437 9029

Azure is the signature restaurant of the Twelve Apostles Hotel in Camps Bay. The modern decor creates an elegant space to enjoy sensational meals while reveling in sunsets over the Atlantic Ocean, which will feel like it's right at your fingertips. Azure is renowned as the first restaurant to use the indigenous Fynbos in the creation of its dishes. The roast duck is legendary here. Some special features of the restaurant include the 5-course dinner as well as the dinner and movie event.

Belthazar Restaurant and Wine Bar

V&A Waterfront Foreshore, Cape Town (0)21 421 3753

Belthazar is a restaurant, a grill, a wine bar and a gourmet home accessory shop, all rolled into one. It's quite a novel culinary concept in Cape Town. It has a terrace that feels like it was designed specifically for the romantics at heart. Think of soft light from lamps and views of Table Mountain. Their signature dishes range from a lamb burger to the game of the day, and you can choose your own cut of meat from their butchery.



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Belthazar



Bilboa Restaurant

Bilboa Restaurant

The Promenade, Camps Bay, Cape Town (0)21 286 5155

Bilboa Restaurant can be described as upmarket chic and has all the sophistication and elegance you would expect from a restaurant that is part of the Kove Collection. It has a trendy atmosphere and is perfect for lunch, dinner or simply sunset drinks along the Camps Bay strip. The food is Mediterranean-style seafood with a selection of great meat dishes and will have you saying, seconds please!

Black Sheep Restaurant

Kloof Street, City Centre, Cape Town (0)21 426 2661

The Black Sheep Restaurant is a favorite of the locals on the vibey Kloof Street, where popular places abound.



Black Sheep Restaurant



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The food here is unpretentious and generously portioned, which we believe is value for money. For something light, try one of their salads that are plain but tasty. For the hungrier, the Black Sheep serves perfectly cooked flame-grilled steaks and big beef burgers and even seafood if you're in the mood. The atmosphere here is one of relaxed joviality.

Blanko

Hohenhort Avenue, Constantia, Cape Town (0)21 795 6300

Blanko is a chic restaurant at the Alphen Hotel in Constantia. Picture whites, lounge music and dramatic art. The restaurant is spread over several different rooms with a central area that is the bar and lounge. The menu is Italian with a world of options that include meat and fish and pizzas for the kids. Make sure that, with all these choices, you save a little room for dessert because it's simply extravagant.



Beyond Restaurant



Blanko

Beyond Restaurant

Klein Constantia Road, Constantia, Cape Town (0)21 794 0306

Peter Tempelhoff's enduring food philosophy is one that centers on origin - a philosophy that ensures that the concept never eclipses the importance of the ingredients. At Beyond, special attention has been paid to sourcing a diverse range of special raw produce.

Burger & Lobster

105 Bree Street, City Centre, Cape Town (0)21 422 4297

Situated in one of the trendiest streets in the Mother City, Burger & Lobster features gourmet burgers and the finest lobster.



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Burger & Lobster

You can taste the freshness in each delicious morsel, including the softest buns that are baked upstairs. The atmosphere is one of an enviable New York cocktail bar, a place to see and be seen, with high ceilings, modish decor and an open kitchen where you can watch passion being plated. The dessert menu features five moreish desserts that feature the famous Mississippi mud pie.

The Butcher Shop and Grill

Beach Road, Mouille Point, Cape Town (0)21 434 0813

With the slogan "Raising the Steaks", it's not hard to understand why The Butcher Shop & Grill is a culinary Cape Town landmark. It is famous for its customized butchering. This is where the specialists in fine cuts will cut and prepare your meat, just the way you like it. The setting is where laughter and eating meet in jollity. For the very best in quality, The Butcher Shop & Grill is value for money.



Butcher Shop and Grill



Café Paradiso



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Café Paradiso

Kloof Street, City Centre, Cape Town (0)21 423 8653

Café Paradiso is a firm favorite for locals and is quite simply an exquisite venue. It feels a bit like a country restaurant but is on the vibey Kloof Street and forms part of the Madame Zingara empire. There is a large outdoor courtyard, the perfect setting for warm summer evenings with views of Table Mountain and inside is decorated with wine racks and displays and wooden furniture exuding charm. The menu features items of salads, healthy sandwiches, homemade pastas and meatier fare.

Carne Keerom

Keerom Street, City Centre, Cape Town (0)21 426 3460

Carne is the place for meat lovers. The extensive menu at Carne features the very best meat South Africa has to offer and each piece of meat can be traced back to its farm, its ageing time and even to the extent of knowing whether it was grass or grain fed. We have to say that Carne is an elite experience. The atmosphere here is relaxed dining with a stylishly rustic ambiance.



Carne Keerom

Chef's Warehouse at Beau Constantia

Constantia Main Road, Constantia, Cape Town (0)21 794 8632

Chef's Warehouse at Beau Constantia is a visual as well as a culinary masterpiece. Giant glass windows stretch from floor to ceiling inviting the ambience of the Winelands to the table as you enjoy creations that are plated with gastronomy genius.



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Chef's Warehouse and Canteen in the city centre encourages eating and dashing but Chef's Warehouse at Beau Constantia encourages sitting and savoring. The menu is constantly changing and features only the freshest of the fresh ingredients.



City Grill



Chef's Warehouse at Beau Constantia

City Grill

V&A Waterfront, Foreshore, Constantia, Cape Town (0)21 421 9820

City Grill is the place of steak legends. It's a traditional South African steakhouse and is famous for its venison and beautifully matured beef. When you pay a visit to City Grill, bring a big appetite. The City Grill prides itself on its African spirit and you'll enjoy some great South African dishes from bobotie to Ostrich Fillet Steak. There's a sommelier on hand to help you pair the perfect dish with its perfect wine from the vintage wine selection.

Codfather

Camps Bay Drive, Camps Bay, Cape Town (0)21 438 0782

When a restaurant in Cape Town has been around for well over a decade, you must know that it's one of the best. The Codfather Seafood and Sushi Restaurant is a popular place on the Camps Bay beachfront. They don't have formal menus and keep their offering dynamic to make room for innovation and the new. You will find ocean and mountain views that will quite literally take your breath away as you enjoy delicious cuisine.



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Codfather Camps Bay

The Conservatory at Cellars-Hohenhort

Brommersvlei Road, Constantia, Cape Town (0)21 794 2137

The Conservatory at Cellars-Hohenhort is Cape Town's premier stylish restaurant. It's in the idyllic Constantia Valley and is set around a massive 300-year-old oak tree. They have a selection of firm favorites that include gourmet burgers, rib eye steaks, Cape Malay bobotie and Karoo lamb. If you aren't in the mood for indoor dining, then have your meal on the terrace that is usually illuminated in sunlight and overlooks verdant gardens.



The Conservatory at Cellars-Hohenhort



Elgr.

Elgr.

75 Kloof Street, Gardens, Cape Town (0)21 422 0384

75 Kloof Street is the home of Elgr, an elegant and innately urban restaurant where Jesper Nilsson and his team serve globally inspired shared-plate dining.



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The menu is an ever changing feast of exciting flavor marriages, while a woodfired oven sends out Neapolitan-style pizzas to diners. They also have a dedicated sommelier serving the very best locally sourced wines.

FYN

5th Floor, 37 Parliament Street, Speakers Corner, Cape Town (0)21 286 2733

The concept had been simmering in chef Peter Tempelhoff's brain for 22 years before he opened the 50-seater urban eatery FYN, that he co-owns with Jennifer Hugé and Ashley Moss - a dynamic and assured threesome. The menu (and decor) is African inspired, with an overarching Japanese aesthetic, making for an utterly seductive (and delicious) combination of tastes, flavors, textures and styles.



FYN



Foxcroft

Foxcroft

Groot Constantia Road, Constantia, Cape Town (0)21 202 3304

Foxcroft is the essence of sophistication. The design is more than contemporary and stylish and features charcoal, whites and raw wood with chic linens. The menu is nothing short of inspirational and you can choose from beef ribeye with duck fat chips and vegetables or slow-cooked leg of lamb with white bean hummus and smoked garlic. The options are creative and endless. There is also a great selection of wines, spirits, beers, and mixers.

The Foodbarn

Village Lane, Nordhoek, Cape Town (0)21 789 1390

The Foodbarn is owned by a celebrated 5-star chef, Frank Dangeroux who is also the author of a cookbook.



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This deli-style restaurant can be found at the Noordhoek Farm Village and is a naturalistic haven. The menu is country-chic, taking its inspiration from the surroundings and coffee is designed to knock your socks off. The delicatessen section is filled to the brim with deliciousness that includes vanilla syrup, home-made muesli and even fresh, beautiful flowers.



The Foodbarn

Gibson's Gourmet Burgers and Ribs

V&A Waterfront. Foreshore, Cape Town (0)87 357 3465



Gibson's Gourmet Burgers and Ribs

Gibson's has a reputation for being the best burger joint in town. You can dig into the highest quality, grain-fed, Karoo lamb, pork ribs and gourmet burgers. To wash it down, choose from almost 57 double thick milkshakes or craft beers. At the 40-foot bar, you can also order yourself an exotic cocktail. Gibson's really has it all.



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Gold Restaurant

Bennett Street, City Centre, Cape Town (0)21 421 4653

There is no better way to experience an African themed restaurant than at Gold Restaurant. They promise a 'taste safari' that includes flavors from the Cape and all over this stunning continent. How does an evening go at Gold Restaurant? The evening kicks off with a djembe drumming session which is then followed by a hand-washing ceremony. That's when you will delve into a 14-course meal, each one from a different African country.



Gold Restaurant



Grand Africa Café & Beach

Grand Africa Café & Beach

Haul Road, Granger Bay, Cape Town (0)21 425 0551

Grand Africa Café & Beach is in a sheltered cove from the main road of Granger Bay. They have created an artificial beach and housed themselves in an abandoned warehouse converted into swanky style and are quite simply, Cape Town's most popular beach dining experience. Burnt orange Cape Town sunsets, toes in the sand, sipping cocktails and eating fresh mussels is what you can revel in at the Grand Africa Cafe & Beach. It's an all-round tantalizing experience.

Greek Fisherman

V&A Waterfront, Foreshore, Cape Town (0)21 418 5411

The Greek Fisherman serves traditional Greek and Mediterranean dishes, and they are quite famous for their Mediterranean and seafood specialties like their Greek Meze, the Seafood Platter Feast and the succulent Lamb in the Oven.



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Established in 1992, they are the oldest restaurant in the V&A Waterfront, and this says a lot about their run of culinary success. And then there is the glorious view. Pull up a seat and revel in the views of the iconic Table Mountain as you feast.



Greek Fisherman



Homespun Blouberg

Homespun Blouberg

3C Porterfield Road, Table View, Cape Town (0)21 556 2824

Homespun offers a unique adaptation of European cooking methods, influenced by Asian, local and worldly flavors with the specific intention to awe the senses and transport you on a journey of undiscovered, delectable tastes. Everything on the menu is home-made using quality, local ingredients.

Haiku

V&A Waterfront, Foreshore, Cape Town (0)21 418 5700

The interior decoration of Haiku is reminiscent of a traditional Chinese tea shop, but it has a state of the art open show kitchen. International chefs can be watched in culinary action as they pour their passion and inspiration into every dish. The dishes are served Tapas-style and sharing is very much encouraged.



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Haiku



Harbour House

Harbour House Waterfront

V&A Waterfront, Foreshore, Cape Town (0)21 418 4748

Harbour House at the V&A Waterfront is an institution in the Cape dining scene and its signature fine dining experience offers some of the best seafood in town. Spending days at the famous V&A Waterfront exploring can work up quite the appetite and Harbour House provides an elegant and beautiful setting at Quay 4, overlooking the harbor. Glass walls enclose the dining area, giving you a sense of privacy while still being part of the lively atmosphere of the V&A Waterfront.

Harbour House Kalk Bay

Off Kalk Bay Main Road, Kalk Bay, Cape Town (0)21 788 4133

The Harbour House brand is an institution in Cape Town and if you aren't dining at Harbour House in the V&A Waterfront, another choice is Harbour House in the eclectic fishing village of Kalk Bay where the ocean is at your fingertips and the atmosphere is creative and colorful. This Harbour House is in a converted house with different sections that have dining tables, couches and coffee tables and naturally features beach-inspired decor. Try one of their favorites, the West Coast black mussels steamed in white wine, garlic, onion, thyme and cream.



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Harbour House Kalk Bay



Il Leone Mastrantonio

Il Leone Mastrantonio

Cobern Street, Green Point, Cape Town (0)21 421 0071

This is where you can revel in the best of contemporary and traditional Italian meals at this elegant but unpretentious venue. The pasta, tortellini and gnocchi are all made from scratch. We recommend you try the spaghetti with raw tomatoes, capers and olives.



Kloof Street House Restaurant

Kloof Street House Restaurant

Kloof Street, City Centre, Cape Town (0)21 423 4413

Kloof Street House feels like a place of magic and mysticism and is on trendy Kloof Street, in the heart of Cape Town.



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It balances decorative elements from Colonial and Victorian. It is separated into areas like the intriguing travel case bar and the homely library room. Meals here range from light starters to filling steaks with wine to match. You simply must try their Salted Caramel Cheesecake served with popcorn sorbet.

La Colombe

Silvermist Estate, Constantia, Cape Town (0)21 794 2390

La Colombe is one of South Africa's most prestigious fine dining restaurants and is award-winning, making it one of the 100 best restaurants in the world. It is located on the Silvermist Organic Wine Estate in the Constantia Wine Valley. Expect seared scallops and pork belly as a starter and foie-gras topped meat dishes for mains. There is a slight focus on creative Asian twists and the space is intimate with stunning views.



La Colombe

La Parada, Contantia Nek

Constantia Nek, Constantia, Cape Town (0)21 795 0620

La Parada Constantia Nek is a sophisticated restaurant that overlooks the emerald Constantia Valley, the location of award-winning wine farms. The restaurant is in a Heritage building that has kept all the elements of old world charm but with some added modish features that lighten the space. Cuisine focuses on fresh seafood served with enviable panache. One of the most popular dishes includes the Mozambican-style peri peri tiger prawns.



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La Parada Constantia Nek

Nobu

V&A Waterfront, Foreshore, Cape Town (0)21 431 5111

World famous chef Nobuyuki “Nobu” Matsuhisa’s contemporary Japanese cuisine is showcased at his first African restaurant Nobu. Food is the main event in the luxurious surroundings of the One&Only resort. The Omakase multicourse tasting menu is one of the firm favorites and the chef will surprise you with his choices for the evening. The sushi is exceptional and the sake flows.



Nobu

Paranga

Victoria Road, Camps Bay, Cape Town (0)21 428 0404

Paranga is in Camp’s Bay, the place to see and be seen. Paranga has a reputation for being all about details from the freshest ingredients to novel flavors. It’s the place to eat, drink and be merry. There is a gorgeous terrace where you can sip a sundowner while enjoying ocean views and sunsets.



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Paranga



Pier Restaurant

Pier Restaurant

V&A Waterfront, 9 Breakwater Blvd, Cape Town (0)21 879 6329

PIER restaurant offers an intimate, multi-course fine-dining experience with iconic Cape views. The finest local produce takes center stage, and inspiration from the ocean along with tableside theatrics from the team. Enjoy oysters poached table side or Thai style tuna with furikake, or nitrogen poached citrus fruit to cleanse your palate.

Salon

Silo Building, The Old Biscuit Mill, 375 Albert Road, Woodstock (0)21 421 6002

Arrive at Salon through a bright golden portal. The concept of the Journey menu showcases each country that Luke has worked in, focusing on a signature dish from that country's culinary heritage, with the menu being small, focused, and interactive.



Salon



Salsify



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Salsify at the Roundhouse

Silo Building, The Old Biscuit Mill, 375 Albert Road, Woodstock (0)21 421 6002

With sweeping views of the Atlantic Ocean and the majestic Lion's Head as a backdrop, Salsify is an award-winning, top fine-dining restaurant serving up modern, classical cooking in South Africa. Within the richly storied walls of the national monument, The Roundhouse is an opulent culinary journey that is accented by daring décor and whispers of history - a meal at Salsify is unlike any other.

Sevruga

V&A Waterfront, Foreshore, Cape Town (0)21 421 5134

Sevruga is in the heart of the V&A Waterfront with harbor views that extend to Table Mountain in all its regal glory. The interiors are luxurious, and this type of dining is most certainly fine. It has an intimate atmosphere and from the moment you enter an area of polished marble and solid wooden floors, you will feel that no expense has been spared. An extensive menu and wine list will satisfy your hunger with sensational dishes.



Sevruga



Thali Restaurant

Thali Restaurant

3 Park Road, Gardens, Cape Town (0)21 286 2110

Working with Chef Nate Coe, Liam Tomlin has built a contemporary Indian restaurant around the concept of 'thali'. Traditionally, 'thali' is a complete meal consisting of 10 or more regional Indian dishes. This eating style adapts itself to the Chefs Warehouse model perfectly and allows them to take guests on an aromatic journey through their interpretation of the cooking of the subcontinent.



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The Pot Luck Club

Albert Road, Woodstock, Cape Town (0)21 447 0804

The Pot Luck Club is at the Old Biscuit Mill and is the realized vision of the famous chef Luke Dale Roberts. It's on the sixth floor of a silo at the complex and here you will find a casual menu focused on small plates. We highly recommend the beef fillet with chocolate and coffee sauce. It's not only about the locally sourced, quality food, that is presented like artwork on your plate; it's about the views that can be enjoyed from the expansive windows that showcase the mountain, ocean and city.



The Pot Luck Club



The Silo

The Silo

V&A Waterfront, Foreshore, Cape Town (0)21 671 5502

The Silo offers a wide range of dining options that have been specifically designed to delight and inspire palettes. It has been described as contemporary food in an extraordinary space and we can't help but wholeheartedly agree. Chef Veronica is a culinary genius and has already garnered an outstanding reputation for her Sunday roasts. There is the Granary Cafe, The Willaston Bar as well as the Silo Rooftop to choose from. Reservations are required for Granary Cafe as well as the Silo Rooftop and no reservations are possible in the Willaston Bar.

The Test Kitchen Fledgelings

Albert Road, Woodstock, Cape Town (0)21 447 2337

The Test Kitchen Fledgelings can be found in the trendy Biscuit Mill complex in Woodstock and has been voted as the 'Best Restaurant in Africa'. It's the culinary genius of one of South Africa's most famous chefs, Luke Dale-Roberts.



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It is a school for young chefs and offers a limited menu. This is a multi-sensory dining experience that plays on combinations and cooking techniques. The open plan kitchen means that you get to witness the creation and passion that goes into every dish.



The Test Kitchen Fledgelings



Tiger's Milk

Tiger's Milk

Long Street, City Centre, Cape Town (0)21 422 0700

Tiger's Milk is a hipster spot that specializes in what they call 'dude food'. Think along the lines of guilty pleasures such as chicken wings, grilled pork ribs, pure beef burgers and pizzas. There are options for something lighter, their Caesar salad is popular. The interiors are a feast for the eyes while you tuck into excellent food. Face brick walls are decorated with eclectic art, and you'll see glass bottle light fixtures.

Villa 47

Bree Street, City Centre, Cape Town (0)21 418 2740

Villa 47 is nothing short of a culinary mecca. The recipe of Villa 47's success is its unique combination of quality ingredients, passionate chefs and satisfying foodies. Villa 47 is spread over 3 floors and has 2 different restaurants. On the ground floor is Locanda, a relaxed Italian bistro with delicious regional dishes. One floor above Locanda is Stuzzico, which translates to appetizer, but this restaurant offers a lot more than that. Enjoy the exciting blend of Mediterranean-Asian fusion tapas and signature cocktails.



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Villa 47



Waterside Restaurant

Waterside

Pierhead Building, V&A Waterfront, Cape Town (0)21 879 6329

Casual fine dining at The Waterside Restaurant, enticing guests for a spot of ocean-side dining on the ground floor. They offer a sophisticated, but more casual menu that guests can enjoy both indoors, and on the outdoor deck - perfect for sumptuous summer lunches.

Willoughby and Co.

V&A Waterfront, Foreshore, Cape Town (0)21 418 6115

Willoughby & Co is within the V&A Waterfront premier shopping complex and serves an extensive range of ocean specialties. The finest sushi, the best in Japanese dishes and an oyster bar are on offer. Seafood lovers can also shop for their own fresh seafood and Japanese market products at the deli. There is also an in-house wine boutique to peruse with an extensive selection.



Willoughby and Co.



Zenzero



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Zenzero

Victoria Road, Camps Bay, Cape Town (0)21 438 0007

There is no better setting in Cape Town than on the Camp's Bay beachfront and this is where you will find Zenzero. This restaurant has large open doors that let the ambience of the natural surroundings filter in. Try the calamari with lemon and chili or the beef Carpaccio. For something a little heartier the options include slow-cooked lamb shank or whole baked baby chicken with rosemary and lemon.

