



## OneNineOne, Hyatt Regency

Joburg offers everything, from pavement dining to five-star gourmet cuisine. In our listings we have tried to highlight a mix of both fine-dining experiences and off-the-beaten-track adventures. Generally Thursday to Saturday nights require bookings, and some restaurants close on Mondays.

## AWARD WINNERS

In recent years inventive young chefs and the availability of excellent local produce have combined to put the South African fine-dining scene firmly on the world map. What's more, South Africa's weak currency means that international visitors are getting great value on those extravagant gourmet tasting menus offered at the city's top restaurants. The annual Mercedes-Benz Eat Out awards are the most coveted in the country, and Joburg has no less than four chefs who have been given the nod in last year's awards, among them David Higgs, formerly of Five Hundred, who is opening his own restaurant in Rosebank this autumn. Other much-awarded gourmet destinations include:

### DW ELEVEN-13

Classic cuisine with a global twist, and a sedate but upmarket ambience. Chef Marthinus Ferreira occasionally plays with modern molecular techniques, but his strength is classy comfort food and a bistronomy cooking style. Reservations required. ▶ **Dunkeld West Shopping Centre, cnr Jan Smuts Ave and Bompas Rd, Dunkeld West**, tel. +27 11 341 0663, [www.dw11-13.co.za](http://www.dw11-13.co.za). Open lunch 12:00–14:30 and dinner 18:30–22:00, Sun 12:00–15:00. Closed Mon. RRRR.

### MOSAIC AT THE ORIENT

Chef Chantel Dartnall has garnered more accolades than she can count. She offers both à la carte and tasting menus at this restaurant in an eccentrically decorated luxury boutique hotel 45 minutes' drive from Joburg. Dartnall's style is eclectic and her dishes are delicate

yet layered with clear flavours and high technical skill. ▶ **Franconlin Conservation Area, Crocodile River Valley, Elandsfontein (near Pretoria)**, tel. +27 12 371 2902, [www.restaurantmosaic.com](http://www.restaurantmosaic.com). Open Fri, Sat lunch and dinner. Sun lunch only. Lunch is 12:30–16:00, dinner 19:00–23:00. Wed and Thu group bookings only. Closed Mon, Tue. From R575 for a five-course set menu.



### THE TEST KITCHEN POP-UP **NEW**

Head chef David Higgs recently left the Saxon Hotel's ultra-luxurious Five Hundred to open his own restaurant, leaving space for Luke Dale-Roberts of Cape Town's The Test Kitchen (voted 28 in the World's Top 50 Restaurants) to open a pop-up restaurant here that will run until the end of April. Reservations essential. ▶ **Saxon Hotel, 36 Saxon Rd, Sandhurst**, tel. +27 11 292 6000, [www.saxon.co.za](http://www.saxon.co.za). Open 18:30–24:00 (last reservations 20:30). Closed Sun, Mon.

### THE SOCIAL KITCHEN & BAR **NEW**

Take one of Joburg's most popular book shops, two visionary architects, a chef who has worked at three three-star Michelin restaurants and a new chain bookstore owner, Benjamin Trisk of Exclusive Books, who has a love for the good things in life. It's a recipe for a show-stopping space that includes a bookstore, coffee house and restaurant with expansive views across the treed suburbs, bringing together two of life's greatest comforts: books and food. The books flow into the restaurant, a lively semi-industrial space clawed back from Hyde Park Corner shopping centre's parking lot. The interior is inviting with Moroccan tiles and parquet, mismatched furniture pieces and a luxury lounge. Chef Russell Armstrong's tapas-style menu is sophisticated but utterly comforting. Dishes include panzanella and slow-cooked 72-hour short ribs, a feather-light salmon mousse and creamy mushroom risotto. ▶ **Hyde Park Corner, cnr Jan Smuts Ave & William Nicol Dr, Craighall**, tel. +27 11 268 6039, [f EB-SocialKitchenAndBar](https://www.facebook.com/SocialKitchenAndBar). Open 12:00–22:00. RR-RRR.