

News

What it costs to eat at SA's top 10 restaurants (or: how to spend your paycheck in one go)



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by **Eat Out**

Wondering how to spend that well-earned paycheck? Whether you've been saving up your pennies for an occasion at SA's number one spot, or you're simply curious to see what it costs to eat at the country's best restaurants, we've got the ultimate budget-busting list for your reading pleasure. Here's what it costs to eat at South Africa's top 10 restaurants.

1. The Test Kitchen (Woodstock, Cape Town)

Gourmand menu: R1600

Pescetarian menu: R1600

Vegetarian menu: R1200

Any of the above with tea pairing: R2000

With wine pairing: R2250

With iconic wine pairing: R2650

The menu at SA's number one restaurant is constantly evolving with dishes that show a love of Asian flavours and SA ingredients. Look forward to Luke Dale-Roberts's dishes of smoked lamb, barley and toasted ginger wafer with XO dressing; 12-hour smoked trout tartare with jasmine-tea snow; and strawberry-rose ice cream with burnt vanilla-lemon bush tea.

2. La Colombe (Constantia, Cape Town)

For lunch

Full gourmand menu: R990 (R1780 with wine pairing)

Reduced menu: R690 (R1270 with wine pairing)

Vegetarian menu: R790 (R1580 with wine pairing)

Reduced vegetarian menu: R540 (R1120 with wine pairing)

For dinner

Full gourmand menu: R1090 (R1880 with wine pairing)

Reduced gourmand menu: R790 (R1370 with wine pairing)

Full vegetarian dinner menu: R890 (R1680 with wine pairing)

Reduced vegetarian menu: R640 (R1220 with wine pairing)

The offerings of chef Scot Kirton and James Gaag at the elegant Constantia valley restaurant might include West Coast oyster with caviar, kalamansi, apple and soy; miso-seared scallop with quail and braaied corn; lamb loin with asparagus, pea and smoked garlic; or three ages of boerenkaas with onion, rhubarb and cumin. Desserts will delight with options like the azalea cremeux with grapefruit and hazelnut.

3. The Restaurant at Waterkloof (Somerset West, Cape Winelands)

Two courses à la carte: R420

Three courses à la carte: R530

Six-course degustation menu: R1100 (R1350 with wine pairing)

Chef of the year Gregory Czarnecki is a master at creatively plating exquisite dishes. With astonishing views of the vineyards, mountains and False Bay, this restaurant is perfect for lovers of modern food and modern spaces. The menu might feature the likes whipped goat's-cheese mousse, sea-bass ceviche with salty snoek, Joostenberg Vlakte duck breast with oven-roasted turnips, and a blood-peach panna cotta with Tahitian-vanilla vacherin.

4. The Tasting Room at Le Quartier Français (Franschhoek, Cape Winelands)

Eight-course African-inspired surprise menu: R940 (R1495 with wine)

Chef Margot Janse's surprise menu is a playful, innovative feast of visual surprises, often with a local theme. South Africa's no. 4 restaurant might serve up the likes a potjie with sweetcorn custard, popcorn made from Madagascan peppercorns, and crunchy kohlrabi pickled in hibiscus water.

5. Restaurant Mosaic at The Orient (Elandsfontein, Pretoria)

Market degustation menu: R850 (extra R550 for connoisseur wine pairing and R425 for enthusiast wine pairing)

Grande degustation menu: R1250 (extra R685 for connoisseur wine pairing and R550 for enthusiast wine pairing)

Chef Chantel Dartnall's opulent menu at this lavish restaurant is inspired by the seasons. The beautifully presented, show-stopping dishes might include a piping-hot courgette velouté surrounding icy asparagus and fava-bean mousse; Irish scallop with maritime broth and pickled radishes; and the enchanting Recipe for Romance dessert, which is an exquisite play on a DIY cake, with what looks like a bowl of flour, butter cubes, chocolate and an egg yolk.



A beautiful dish at Mosaic at The Orient. Photo supplied.

6. Overture (Stellenbosch, Cape Winelands)

Six-course tasting menu of the chef's choice: R695

Chef Bertus Basson focuses on fresh, natural flavours here, using top-quality produce and precise technique for intense and delicious flavours. Look forward his laid-back

yet excellent cooking, with dishes like irresistible bread; a farmyard terrine; Chalmar sirloin with short rib, roast cauliflower and gremolata; and velvety chocolate mousse.

7. Greenhouse at The Cellars-Hohenort (Constantia, Cape Town)

African Hunter tasting menu: R1100 (R1600 with wine pairing)

Vegetarian African Gatherer tasting menu: R900 (R1400 with wine pairing)

Chef Peter Tempelhoff's avant-garde cuisine is beautifully plated with a masterful combination of flavours. The seasonal menu impresses with dishes like fresh tuna with kelp, seaweed and tempura sea spaghetti; grilled squid and pickled octopus served with calamari-stuffed black ravioli; and a pièce de résistance of Cape Malay kingklip with seafood bisque, cauliflower, blackened onion and sultana.

8. The Kitchen at Maison (Franschhoek, Cape Winelands)

Three-course menu: R395 (R595 with wine pairing)

Four-course menu: R495 (R795 with wine pairing)

Five-course menu: R595 (R950 with wine pairing)

Six-course menu: R645 (R1045 with wine pairing)

Not your typical wine farm fare, dishes by chef Arno Janse van Rensburg enchant with Asian flavours and a South American twist. Look forward to dishes like local trout ceviche with blood orange, suckling pig with salt-fermented parsnip, and dark chocolate mousse with orange segments and deep-fried quinoa.

9. Foliage (Franschhoek, Cape Winelands)

Five-course chef's menu: R625 (R895 with wine)

Chef Chris Erasmus cooks with wild and organic ingredients that are seasonally foraged and beautifully presented. Flavours of sorrel, basil, forest mushroom, river greens, nettles and pine rings showcase the earth's bounty. Standout dishes include braised kudu with bone marrow and slow-roasted pork belly with dandelion and pumpkin seeds.

10. Camphors at Vergelegen (Somerset West, Cape Winelands)

Three courses à la carte: R395

Four courses à la carte: R450

Tour tasting menu: R650 (R900 with wine pairing)

The Tour menu at Camphors highlights chef Michael Cooke's experience and care with farm-fresh ingredients. Past standouts have included cheese-and-wine course with homemade Niknaks; sunflower-seed-and-sunchoke risotto; French-inspired potjie with mussels and samphire; and a delightful pre-dessert with lemon verbena and honeycomb.

While we take care to ensure the accuracy of this information, some details and prices may change without our knowledge.



fine dining



Top 10