

## Recommended Restaurants – Johannesburg

### **CUBE TASTING KITCHEN**

**Shop 5, Parknorth Heights, 17 4<sup>th</sup> Avenue, Parktown North / Tel: +27 82 422 8158**

<http://www.cubekitchen.co.za/>



Break free from conventional eating and enjoy 10 courses of something different. The focus is on the food, so the space is open kitchens encouraging interaction with the Chefs as each course is brought to the table and explained. Menus are a combination of the Chef's talents and each menu is compiled and deliberated over for days before the final result is achieved. Each menu is an evolutionary process where modern and classic cooking styles meet with the focus on fresh, sustainable produce. (Note: The restaurant is not licensed; therefore bring your own bottle of wine).

### **MOYO (Melrose Arch)**

**Shop 5, The High Street / Tel: +27 11 684 1477**

<http://www.moyo.co.za/moyo-melrose-arch/>



In the heart of Johannesburg, the 350-seater, multi-level modern restaurant – clad in copper with pressed pebble walls - embodies Africa's finest music and urban cuisine offerings. Live stage bands provide soulful vibes and dining options are diverse – from relaxed meals enjoyed on the outdoor square, to romantic dinners in Gigi's cozy alcoves.

**five hundred (Saxon Hotel)**

**36 Saxon Road, Sandhurst / Tel: +27 11 292 6000**

<http://www.saxon.co.za/five-hundred.html>



Saxon is accented on six acres of lush, landscaped garden, with a panoramic view over the tree tops of Johannesburg in the serene suburb of Sandhurst. The Saxon's Executive Chef, brings decades of experience and a global reputation for quality and attention to detail. The chef is a staunch believer in using only the finest ingredients to create contemporary modern dishes. Reservations essential. (Seasonal closure dates: July 28 – August 11, 2015 / January 1-12, 2016)

**WINEHOUSE (Ten Bompas Hotel)**

**10 Bompas Road, Dunkeld West / Tel: +27 11 325 2442**

<http://www.tenbompas.com/>



A small but intimate restaurant, fine dining with a trendy yet relaxed setting. In summer the restaurant opens on to the terrace and garden next to the swimming pool while in winter guests are seated around the fireplace in the restaurant and lounge. A large wine list compliments the strong French influenced menu and guests are invited to choose their wines from the list or to visit the contemporary double volume cellar.

## **GEORGE'S ON 4<sup>th</sup>**

**21 4<sup>th</sup> Avenue, Parkhurst / Tel: +27 11 447 7705**

<http://www.georgeson4th.co.za/>



Parkhurst is a quiet global suburb, surrounded by many antique and furniture stores. The restaurant has established itself as one of Johannesburg's awe-inspiring deli samplings from New York and London. The restaurant offers a unique approach to dining; combining upmarket finishes in a relaxed deli bar environment. The menu is international, providing many creative and exciting dishes.

## **WOMBLES STEAKHOUSE**

**17 3<sup>rd</sup> Avenue, Parktown North / Tel: +27 11 880 2470/2473**

<http://www.wombles.co.za/>



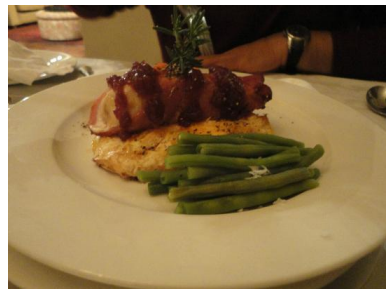
Since 1984 Wombles Steakhouse Restaurant has provided customers with man-size portions of Zimbabwean beef and other culinary delights. Owners Duncan and Yvette Barker run Wombles in Parktown North after a period in Australia where they owned Campo de Fiori and previously the Wombles in Harare. The restaurant offers a colonial/plantation style ambience with 'Out of Africa' style cuisine to match. Relaxed atmosphere filled with candlelight or an outdoor lunch in the garden make for a classic dining experience. A selection of steaks, poultry, pasta and seafood are on the daily menu with a carefully selected range of popular dishes from Barkers Lodge, Campo de Fiori and Wombles Zimbabwe.



## **THE RESIDENCE**

**No 17 4<sup>th</sup> Avenue, Houghton / Tel: +27 11 853 2480**

<http://theresidence.co.za/dining.html>



A warm, hospitable welcome awaits you at The Residence, located in the historic suburb of Houghton, which is also home to many famous residents including former president Nelson Mandela. The Residence exudes a charming air of quiet dignity, with an abundance of bougainvillea blossoms cascading down the terraced gardens. This is a blissful oasis where guests are treated with personalized service and are invited to make themselves at home. The dining experiences can be in the formal dining room, on the sky terrace or in the garden patio.

## **LEVEL FOUR (54 on Bath Hotel)**

**54 Bath Avenue, Rosebank / Tel: +27 11 344 8500**

<http://www.tsogosunhotels.com/deluxe/54-on-bath/dining/pages/overview.aspx#>



Enjoy distinctive dining offering classical cuisine with contemporary influences. Classic and elegant, Level Four, offers a superb a la carte breakfast, while lunch is a casual light affair, and dinner, is the perfect opportunity to choose from the excellent a la carte menu. Sophisticated and unique, the bar offers an array of champagne, cocktails and wines accompanied by sumptuous bar snacks. Overlooking the terrace garden, the champagne bar is the perfect meeting spot for pre-dinner drinks and evening sundowners.

### **DW ELEVEN-13**

**Dunkeld West Shopping Centre, Dunkeld West / Tel: +27 11 341 0663/325 2843**

[www.dw11-13.co.za](http://www.dw11-13.co.za)



There is innovation and excitement in the pragmatically prepared and creatively crafted dishes served by a Chef driven to provide an experience, not just a meal. As a Chef, Marthinus Ferreira challenges the diner to step out of their comfort zone and to taste, feel, understand the subtle pleasures of fine dining and what it really means to “eat out of the box”.

### **EMOYENI**

**15 Jubilee Rd, Parktown / Tel: +27 11 544 6900**

[www.emoyeniestate.co.za](http://www.emoyeniestate.co.za)



On the highest point, of the highest ridge in Parktown sits Emoyeni Estate. Up in the air in Zulu, Emoyeni offers sweeping panoramic views over the forest that is the Northern Suburbs of Johannesburg all the way to the Magaliesburg. Built in 1905 this Edwardian-era masterpiece boasts grand Tuscan colonnades and majestic Palladian windows. The overwhelmingly rich interiors boast Venetian glass chandeliers and original fireplaces in every room.

Food gives a nod to the east here and there, but is infallibly French. Crumbed chevre cheese is predictably fine. The calamari tempura is exciting: a bowl of the tiddliest light calamari pieces. Duck with port is as good as the French do it, nestling against pear and pine nuts. A hoisin steak is served with broccoli and risotto. Admire the crème brûlée, which arrives under its fine gold, crisp whisper. The taste, too, is perfect.

## **LE CANARD**

**163 Rivonia Rd, Morningside, Sandton / Tel: +27 11 884 4597**

[www.lecanard.co.za](http://www.lecanard.co.za)



This restaurant, in its own words, ‘hallows history, the classics and innovation’, so expect Parma ham with apple clove chutney, melon and parmesan, or a duo of frog legs and snails with traditional garlic parsley butter. Veal cutlet (on the bone) is tender and juicy, while desserts include a walnut parfait with orange blossom honey; vanilla and chocolate crème; or flambée of seasonal fruit gratinated with vanilla, flamed at the table. From their deep red bowties to the tips of their shiny shoes, the waiters are smart, confident and professional, as befits a restaurant of this stature.

## **PIGALLE –**

[www.pigallerestaurants.co.za](http://www.pigallerestaurants.co.za)

The Pigalle Group comprises of four individual and breathtakingly decorated restaurants. Situated in both Cape Town and Johannesburg, each present luxurious interior design with a unique fine dining ambience. French accents evident in the furnishing, extensive champagne collections and international dishes meet a Portuguese flair, inspired by owners Victor and Naldo Gonçalves, who previously owned the Villamoura Group. Our restaurants also offer a wide selection of top South African wines and French champagnes which further set the tone for elegant, exuberant occasions.

**Pigalle Sandton - Michelangelo Towers, 4<sup>th</sup> Floor, Maude St, Sandton / Tel: +27 11 884 8899**



Located in the Michelangelo Towers Sandton, we have become a benchmark in urban-chic dining. Specializing in international cuisine, our sensational menu includes impeccably prepared meat, fish and poultry dishes. Our elegantly decorated restaurant, with spacious smoking section, allows guests to dine indulgently while our balcony offers panoramic vistas of the Sandton CBD skyline.



**Pigalle Melrose Arch, Corlette Dr, Melrose / Tel: +27 11 684 2711**



Overlooking the lively Melrose Arch Piazza, our first floor restaurant has a refreshing contemporary feel. With a large feature bar, private balconies and glass-encased wine cellar – with wines from our country’s top boutique estates – our trendy yet elegant restaurant offers business lunches and fine dining dinners with a modern edge.

## **GHAZAL**

**Coachman’s Crossing, Peter Place, Sandton / Tel: +27 11 706 9826**

[www.ghazal.co.za](http://www.ghazal.co.za)



Considered one of the best Indian restaurants in Johannesburg, Ghazal offers authentic North Indian cuisine with sensational spice balance and a wide variety of curries. The meat and chicken pieces are always succulent and moist. A highlight is the prawn masala, which has a delicate, mild blend of spices that compliments the sweet prawns perfectly. It’s a must for prawn lovers.

## **THE EATERY**

**Corner of Victoria Ave and 11st St, Parkmore / Tel: +27 11 783 1570**

[www.eateryjhb.co.za](http://www.eateryjhb.co.za)



Set on two levels - a brighter downstairs overlooking the kitchen and spreading outside weather permitting, and an upstairs more romantic section with an adjoining bar and private dining area - Eatery JHB has quickly become a very popular restaurant in Johannesburg.

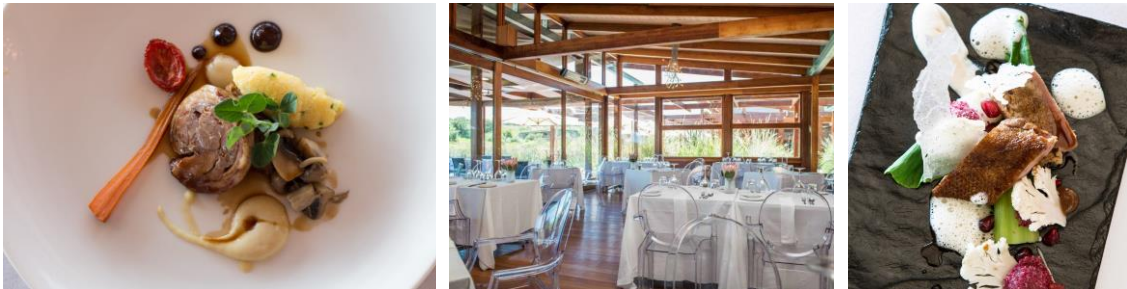
The owners have turned what used to be a car workshop into a vibrant venue full of atmosphere. The decor can be described as contemporary meets industrial, which is very fitting of its location.

On the food front, don't expect a large menu. Instead Shayne and Matt have created a seasonal small selection of starters, mains and desserts - and each item is full of subtle flavors all elegantly presented.

## **ROOTS AT FORUM HOMINI**

**Letamo Wildlife Estate, Kromdraai Rd R540, Kromdraai/ Tel: +27 11 668 7000**

[www.forumhomini.com](http://www.forumhomini.com)



Situated on a private game estate in the heart of the Cradle of Humankind, Roots at Forum Homini is a destination restaurant of note. Chef Adriaan Maree specializes in precise, artful food at reasonable prices. Gourmet dishes are served with wine 'teasers' to complement each dish, and every plate delivers a delicate artwork, from smooth celeriac accompanying chopped beef tartare to the delicate masala sauce that beautifully matches a serving of Red Roman with crispy skin. This is a man who knows the art of balance, playing with light and perfect flavor combinations.