



Life.

LUXURY | TRAVEL | EXPERIENCES

IMAGE BY CLAIRE GUNN, COURTESY OF SEEBAMBOES, 99 HARRINGTON ST. CAPE TOWN, SOUTH AFRICA | WWW.SEEBAMBOES.CO.ZA

taste

Eleven restaurant is redefining fine dining in Franschhoek with an exciting new tasting menu and an à la carte selection featuring irresistible snacks and side dishes.



explore

The La Motte Harvest Experience invites you to share in the blessing of having a harvest, the summer beauty of the Franschhoek Valley and the passions of the La Motte family.



experience

A host of musicians will take the stage at the Solms-Delta Oesfees on Saturday 29 March 2025, for a day of live music, food and wine in celebration of the grape harvest's end.



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tasting room | picnic | spa | 5* country house | worldwide delivery | family run

MANZA ART

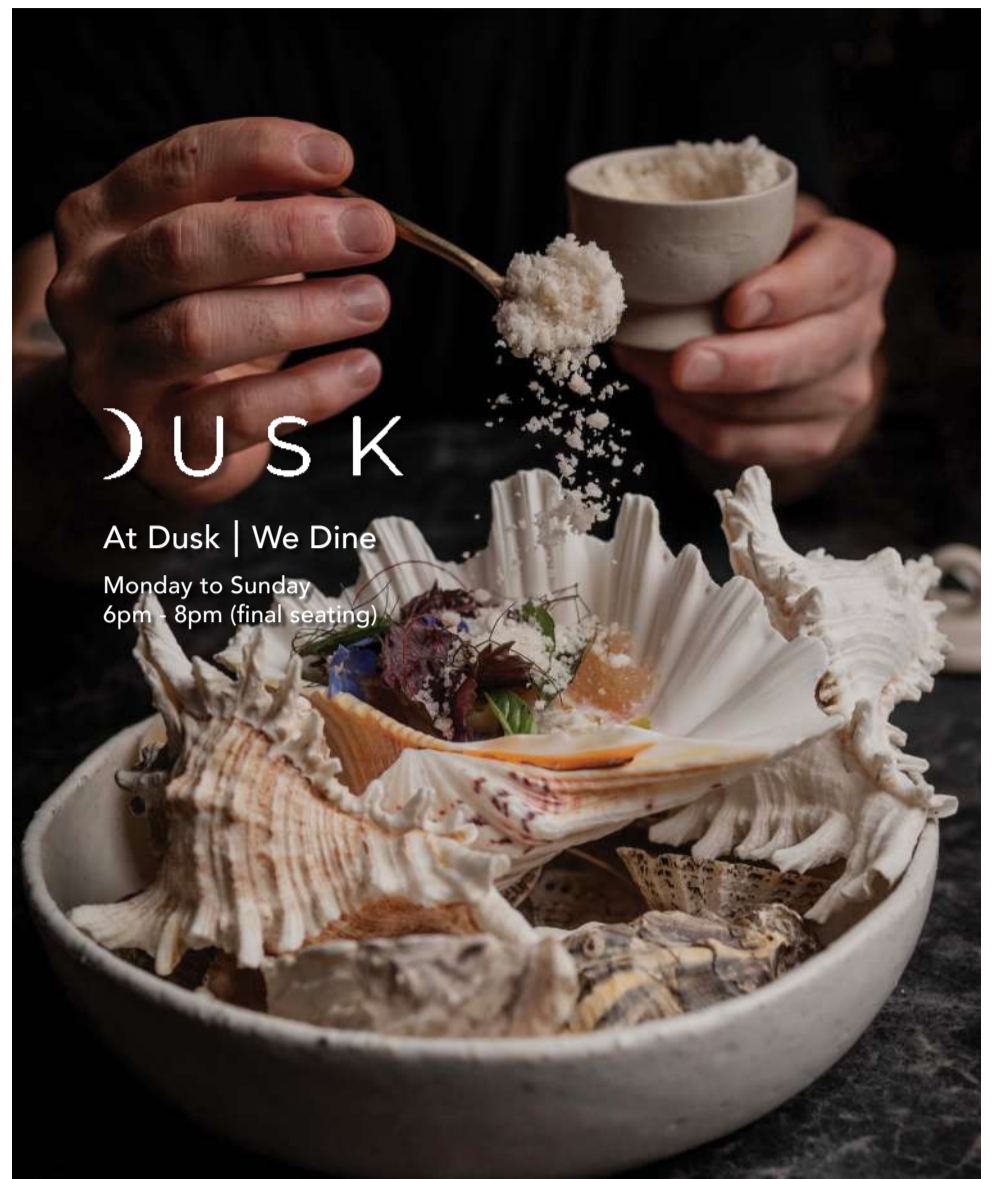


Embark on a culinary journey at Ōku



A SERENE DINING EXPERIENCE IN FRANSCHHOEK
 Located on the main road, Ōku offers a tranquil escape where seasonality meets Asian-inspired flavours. Our menus are suited for any occasion – indulge in our signature 11-course Kaiseki menu, enjoy the flexibility of a four-course set menu with choices in each course, or opt for à la carte dining for a more relaxed experience. Open seven days a week.

Lunch 12h00-14h30 (last seating) | Dinner 18h00-21h00 (last seating)
 Bookings 021 023 4695 | reservations@eat-oku.co.za
 www.eat-oku.co.za | @oku_eatery



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SOLMS DELTA OESFEES 2025
 29 MAR 2025

SOLMS DELTA WINE ESTATE
 FRANSCHHOEK, SOUTH AFRICA

ATKV RUKENRYM plankton

Musical Legends

AT SOLMS-DELTA OESFEES 2025

FRANSCHHOEK – Emo Adams, Koos Kombuis and Valiant Swart will take centre stage at the Solms-Delta Oesfees on Saturday 29 March 2025, joining a host of other musicians for a day of live music, food and wine in celebration of the harvest's end.

Festival-goers can enjoy live performances until sunset under the oak trees while sampling local cuisine and Solms-Delta's wines. Tommy Hall, CEO of Solms-Delta Wine Company, says the event, revived last year after a seven-year break, is a vibrant showcase of South African music and culture. "Oesfees is something truly special—when passion and talent unite, magic happens."

Festival favourite Emo Adams returns with his signature energy and humour, sure to get the crowd on their feet, just as his brother Loukmaan and his band did last year. Hall is also thrilled to welcome legendary singer-songwriter Koos Kombuis, calling him "music royalty" for his decades of contributions. Valiant Swart, known for classics like Die Mystic Boer, adds to the star-studded line-up.

Renowned guitarist Anton L'Amour, who has played with South

Africa's top musicians for over 30 years, will showcase his talent, along with Stellenbosch-based singer-songwriter Luna Paige, known for her heartfelt performances. Local favourites Papier Family Band, Die Soetstemme, and Solms-Delta's own Optelband—backed by acclaimed musicians Nick Turner, Schalk Joubert, and Carlo Fabe—will bring even more musical magic.

Tribal Echo's Frazer Barry, a festival mainstay for over 20 years, returns as MC, joined by the legendary spoon-playing guitarist, Oom Hannes Coetzee. Hall is especially delighted that the ATKV has rejoined as a sponsor, helping to make this celebration of music and heritage possible.

Tickets are R200pp at Solmsdelta.com and Plankton.mobi. Kids under 12 enter free with a parent. Gates open at 10h00.

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Welcome to Franschhoek Cellar

Inspired by over 350 years of winemaking tradition and heritage, Franschhoek Cellar is home to a vibrant and celebrated range of wines.

Join for specially curated wine tastings that include artisanal chocolates and cheeses, or for a delicious deli style lunch under the oak trees. Franschhoek Cellar also has a supervised kiddie's playground, which means fun for the whole family!

Two luxury cottages on the premises are the perfect central base from which to explore the Franschhoek Valley and the greater Winelands.

Included in the offering, Franschhoek Cellar has a selection of unique event venues to suit every occasion, from weddings, birthdays, anniversaries, year-end corporate groups to intimate gatherings.

Franschhoek Cellar is a beautiful asset to the Franschhoek wine route, combining the charms of leisurely country life with the elegance of a worldclass venue to suit every need.

The team look forward to seeing you.

For enquiries or bookings, please send an email or call franschhoekcellar.co.za | fhccellardoor@dgb.co.za | 021 876 2086



A Safari Retreat in the Timbavati Nature Reserve

Discover the timeless beauty of Tanda Tula, set in the renowned Timbavati Nature Reserve. As the seasons shift, experience the bush in a quieter, more intimate way, where wildlife is more visible and the landscape takes on a crisp, captivating charm.

WHY YOU'LL LOVE TANDA TULA

- **Authentic Safari Adventures:** Embark on game drives and guided walks with some of the most skilled trackers in the Greater Kruger. Encounter the Big Five and a diverse array of wildlife in their natural habitat.
- **Unforgettable Wildlife Encounters:** Cooler temperatures and thinning vegetation make for exceptional sightings. Lions and elusive leopards roam the open plains, while elephants and other wildlife gather at waterholes—offering dramatic and intimate safari moments.
- **Elegant, Immersive Accommodation:** Tanda Tula's spacious tented suites blend seamlessly with nature. Wake to birdsong at dawn and unwind by the fire as the evening air turns crisp, embracing the perfect balance of adventure and relaxation.
- **Flavours of the Bush:** From elegant, seasonal dishes by Chef Ryan to traditional South African braais under the stars, dining at Tanda Tula is a celebration of bold flavours, fine wines, and fireside storytelling.

Follow us on socials and sign up to our newsletter to receive an Exclusive voucher and save 10% on accommodation for stays between 15 March and 15 December 2025 if booked before 31st May.

www.tandatula.com | reservations@tandatula.com



Escape to Sunshine & Serenity

AZURA BOUTIQUE RETREATS IN MOZAMBIQUE

Escape the chill of winter and bask in the year-round warmth of Mozambique with Azura Boutique Retreats. Offering two exceptional properties, including the soon-to-open Azura Marlin Beach in May, Azura Boutique Retreats provides the perfect sun-soaked escape. Whether you're seeking tranquillity or adventure, this coastal paradise promises an unforgettable experience.

WHY YOU'LL LOVE AZURA

- **Beachfront Bliss:** Azura's luxurious beachfront villas at both Azura Benguerra Island and the soon-to-open Azura Marlin Beach offer stunning views of the Indian Ocean and unparalleled privacy. With expansive, sun-drenched beaches and crystal-clear waters, it's the perfect escape from the South African winter.
- **Unmatched Seclusion:** Whether you're relaxing by the pool or enjoying a private boat excursion, the idyllic surroundings of Azura's properties provide an oasis of calm and rejuvenation. The new Azura Marlin Beach, with its pristine setting, offers a fresh experience for those looking to embrace luxury in a serene and unspoiled environment.
- **Marine Adventures:** Dive into vibrant coral reefs, sail away on a Dhow, or enjoy a range of water-based activities. Azura's beachside locations offer easy access to the Indian Ocean's abundant marine life, ensuring your getaway is filled with adventure and discovery.

Follow us on socials and sign up to our newsletter to receive an Exclusive voucher and save 10% on accommodation for stays between 15 March and 15 December 2025 if booked before 31st May.

www.azura-retreats.com | reservations@azura-retreats.com



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MARCH

HERE COMES THE SUN – A TRIBUTE TO THE BEATLES & SIMON AND GARFUNKEL AT FRANSCHHOEK CELLAR

Experience the magic of these iconic hits. Don't miss this nostalgic journey through some of the greatest music ever made! Arrive from 18h00 for dinner – show starts at 20h30.

Book tickets online at bit.ly/FHC_Beatles_Simon_Garfunkel

BOOKINGS www.webtickets.co.za



28

MARCH

SUMMER OF 69 – THE ULTIMATE BRYAN ADAMS EXPERIENCE

Back due to popular demand at Franschhoek Cellar. Arrive from 18h00 for dinner – show starts at 20h30.

Book tickets online at bit.ly/FHC_SummerOf69_March25

BOOKINGS www.webtickets.co.za



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MARCH

FRANSCHHOEK'S GOT TALENT AT BRIDGE HOUSE THEATRE

Sing a song and save an animal! Join us for the second season of Franschhoek's Got Talent with Uncorked and invited guest artists. R400 per person includes a welcome glass of bubbly and a delicious meal. Wine, beer and soft drinks will be available at a donation bar. Exciting auction and raffle.

WHATSAPP 083 212 8827



29

MARCH

SOLMS-DELTA OESFEES

Solms-Delta Wine Company's beloved Oesfees returns in 2025 after a successful relaunch. Enjoy traditional and modern music, Kaapse kos, and Solms-Delta wines. Be enchanted by artists like Koos Kombuis, Schalk Joubert, The Solms-Delta Optelband, and Soetstemme. Celebrate community, culture, and the Cape spirit.

10h00-18h00 | R200 per person.

BOOKINGS plankton.mobi



29

MARCH

CAKE & BUBBLES AT SPILSBURY KITCHEN

Ladies, treat yourself to a delightful afternoon at Spilsbury's Kitchen! Join us for a fun and fabulous Cake and Bubbles Workshop where you'll learn to decorate a vanilla sponge cake with fresh flowers, all while sipping on refreshing bubbles. Bring your creativity, and let's make something beautiful together! 15h00. Spaces are limited, so book your spot today!

INFO hello@spilsburyskitchen.com



TUES-SUN

HARVEST EXPERIENCE

The La Motte Harvest Experience introduces you to the Winelands' special harvest joys and invites you to share in the blessing of having a harvest, the summer beauty of the Franschhoek Valley and the passions of the La Motte family.

Tues-Sun 10h00 or 15h30. R190 for the Harvest Experience. R150 for an optional and additional light harvest-inspired lunch.

la-motte.com | tasting@la-motte.co.za

BOOKINGS 021 876 8820



TUES-SUN

ORANGERIE AT LE LUDE

Orangerie Restaurant offers a delightful dining experience, where every dish is thoughtfully prepared with the freshest, finest ingredients. Orangerie offers lunch from Tuesdays through to Sundays, and light meals are on offer in the tasting room on Mondays. Dinner is served Thursday through to Saturday.

Tuesday – Sunday: 12h00-15h00
Thursday – Saturday: 18h00-20h00

restaurant@lelude.co.za

BOOKINGS 021 876 2961



THUR-SUN

FESTIVAL FRANCOPHONIE AT FRANSCHHOEK THEATRE

Join us again as we take part in this international event.

Free French films every Thursday and Sunday evening throughout March. (Donations welcomed!)

Schedule and bookings online.

BOOKINGS www.franschhoektheatre.co.za



FRI & SAT

WEEKEND SUNSETS AT LEOPARD'S LEAP

Feel like a well-deserved glass of wine and a snack on a Friday afternoon after work? Or before going out on a Saturday evening? Leopard's Leap Family Vineyards is now open until 19h00 on Fridays and Saturdays, and you can order pizzas, cheese boards, and small plates until 17h00 when the kitchen closes. Looking forward to seeing you soon!

BOOKINGS 021 876 8002

MON-SUN



Winemaker for a day®

WINEMAKER FOR A DAY® AT CAFÉ DU VIN

Join our Winemaker for a Day® – awarded BEST Wine Tourist Experience 2024. Learn the noble art of wine blending, creating your own bottle of wine to take home or enjoy with dinner at Café du Vin. A unique and fun two hour workshop for everyone with an interest in wine, and a must-do on any Franschhoek visit! Tutored by renowned sommelier Ricardo Roux. Daily by appointment. Bookings 021 876 4542.

VISIT www.Winemakerforaday.co.za

MON-SUN



ELEVEN RESTAURANT

Located on Franschhoek's bustling main road, Eleven offers a dining experience that blends global inspiration with the finest seasonal ingredients.

For the full experience, our tasting menu showcases a selection of our best dishes. Prefer flexibility? Our à la carte menu offers plates and snacks—ideal for sharing or a quick bite.

reservations@eleveneats.co.za

BOOKINGS 021 023 3755

MON-SUN



LE COIN FRANÇAIS 'A CORNER OF FRANCE'

Classical French inspired cuisine showcasing Franschhoek produce and artisans. By Chef Patron Darren Badenhorst and Head Chef Miguel de Caries.

Open: Lunch Friday – Sunday and Dinner Monday – Sunday.

*Booking is essential.

reservations@lecoinfrancais.co.za

VISIT www.lecoinfrancais.co.za

MON-SUN



LEVANTE RESTAURANT AT LYNX

Join Us for a Culinary Journey Through Levante Cuisine. Savour East Mediterranean flavours at Levante Restaurant in Franschhoek. Enjoy a delightful meal, a relaxed tasting in our bodega, or a refreshing sundowner.

Tasting Room/Bodega: Mon-Sun 10h00-17h00
Restaurant: Lunch Daily 12h00-16h00 |
Dinner & Sundowner Thu-Sat 18h00-19h30 (last seating)

www.lynx-collection.com

BOOKINGS 021 876 0406 | 066 378 5398

MON-SUN



A FAMILY-FRIENDLY DINING EXPERIENCE IN FRANSCHHOEK

At Yama, we welcome families to enjoy a relaxed dining experience with something for everyone. Our menu offers a variety of fresh sushi and flavourful Asian tapas, along with a special kiddies menu for the little ones. Whether it's a casual meal or a special outing, we're here to make it enjoyable for all.

reservations@eat-yama.co.za

BOOKINGS 021 023 4695

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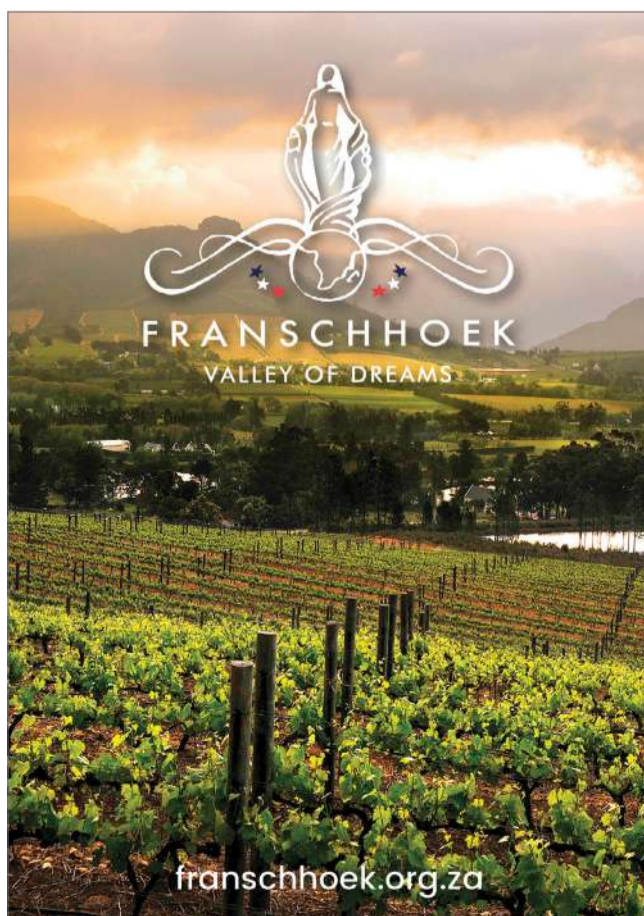
APRIL

END OF SUMMER PICNIC AT MONT ROCHELLE

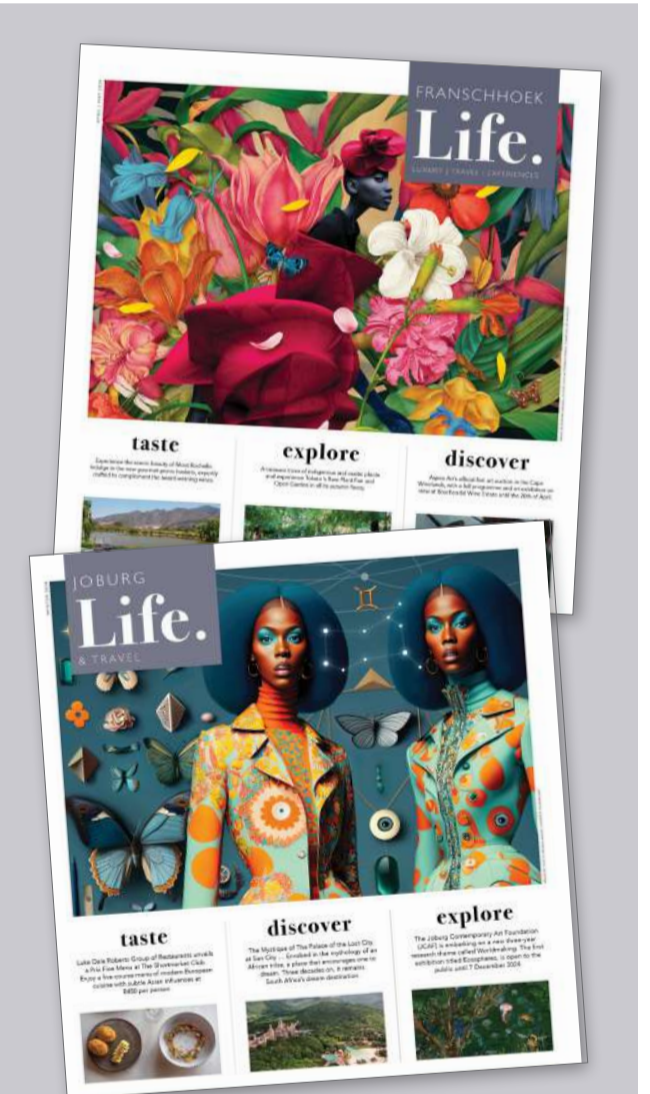
Mont Rochelle's end of summer picnic at The Country Kitchen is back! Award-winning electric cellist Carol Thorns will fill the picturesque grounds with soulful music, creating a mesmerising, immersive experience with her layered cello. Secure your spot for a magical end to the season.

countrykitchen@montrochelle.virgin.com

BOOKINGS 021 876 2770



franschhoek.org.za



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Seebamboes

A CULINARY CONVERSATION BETWEEN LAND AND SEA

Since opening GALJOEN in June 2023, chef-restaurateurs Anouchka Horn and Neil Swart, who first made their mark on Cape Town's culinary scene with Belly of the Beast, have launched a new collaborative project, SEEBAMBOES.

Situated on the mezzanine above GALJOEN, is this intimate restaurant for which they've partnered with Adél Hughes and Liebet Jooste, chef and artist respectively, to develop a tasting menu experience that riffs on gastronomic nostalgia in a contemporary reimagining of what 'surf and turf' can be. And what it should be: playful, celebratory, delicious.

With SEEBAMBOES, which translates directly from 'sea bamboo' (or Ecklonia maxima, a kelp that's native to South Africa, grows up to 12m tall, and is a vital part of the Great African Seaforest visible around Cape Town), they demonstrate the broader creative potential of sea and land ingredients brought together in imaginative ways.

Hughes, heads up the kitchen while Jooste, manages the restaurant in a setting, that embodies a playful spirit.

One of the first things you might eat at SEEBAMBOES will be sea bamboo itself, transformed into a bowl of delicious flavours – think kelp spaghetti with exotic mushrooms and a seaweed broth with thinly sliced wagyu brisket.

Some unusual pairings see snoek mousse and biltong powder with dune spinach and tomato, or shoestring fries with bokkom butter. And, as an accompaniment to a wagyu rib-eye done in a Korean-style barbecue basting, they've used a kelp stipe as a vessel in which to cook vegetables on the hot coals.

Other combinations emphasise simplicity: lamb chops with peppered seaweed salt, octopus with roasted ripe tomatoes and venison tataki with veldkool (dune cabbage).

The adventurous winelist features new finds regularly and when one offbeat wine is finished, expect others to follow.

Desserts, evoke memories of seaside holidays. Elevated ice cream sandwiches or a simple Eskimo pie, a nostalgic staple albeit reinvented with a twist.

Sustainability is a key priority at SEEBAMBOES, with a focus on innovation to reduce waste and uphold an ethical approach to sourcing ingredients.

Lunches will only be available at a later stage. Dinner at R1200 per person, 18h45, Tuesday to Saturday.

Reservations www.seebamboescpt.co.za

From Dusk Comes Dawn

A CONTEMPORARY PRIVATE DINING ROOM IN STELLENBOSCH, SOUTH AFRICA

Visionary South African chefs Darren Badenhorst and Callan Austin—renowned for their multi-sensory dining at DUSK in Stellenbosch—are set to unveil their latest culinary venture, DAWN by DUSK. A bold evolution in private event dining, DAWN merges craftsmanship, creativity, and a touch of science for an exclusive world-class experience.

At its heart, DAWN is a test kitchen, a space where Executive Chef Callan Austin pushes the boundaries of technique and innovation. This intimate, kitchen-first setting hosts up to 24 guests at a communal table, with the option to divide into two smaller gatherings. Each occasion is a bespoke, multi-sensory experience where the lines between chef and patron blur.

The open kitchen, set at eye level, allows diners to witness every detail of the process. A 45-degree show kitchen mirror above the pass transforms the space into a theatre of culinary performance, deepening the connection between chef and guest.

Filled with cookbooks, house-made ferments, rare wines, and artisanal spirits, DAWN serves as both laboratory and gallery, offering insight into its meticulous philosophy. Menus are fluid, adapting to seasons, client preferences, and the chefs' latest inspirations. Each dish tells a story, crafted with precision and deep respect for ingredients.

Fermentation plays a central role in DAWN's culinary narrative, adding depth and intrigue, while hyper-local, sustainably sourced produce reflects nature's rhythms—culinary alchemy at its finest. The venue is also a sanctuary for independent craftsmen, from cellar masters to farmers, celebrating small-batch producers.

Badenhorst and Austin will collaborate with leading chefs and producers, hosting 'four-hands' events and kitchen demos in partnership with premium brands.

DAWN by DUSK is available for private celebrations, corporate gatherings, and luxury brand showcases for 10 to 24 guests. For bookings, email reservations@duskrestaurant.co.za or visit www.duskrestaurant.co.za.

DAWN
BY DUSK

Exciting Evolution

ELEVEN ELEVATES FRANSCHHOEK DINING

Eleven restaurant is redefining fine dining in Franschhoek with an exciting new tasting menu and an à la carte selection featuring irresistible snacks and side dishes. The fresh additions gives guests more freedom to curate their own culinary journey.

Taking its name from the address on the historic town's main road of Huguenot Street, Eleven offers global contemporary cuisine in a chic, relaxed setting with a hyper-seasonal approach to the menu design built around sustainably produced ingredients.

Every journey starts with a great snack.

The snack menu comprises a choice of fresh oysters with apple, nuac cham foam, coriander and puffed rice; a fish croquette with curry mayonnaise, a kimchi tartlet with sweet and sour gel, and a delectable duck liver taco with stone fruit gel.

Starters can either be enjoyed as part of the snack option,

or as the splendid introduction to a glorious meal. Explore tastes of the world through dishes such as mozzarella served with basil, confit tomato, balsamic and pumpkin seed; salmon ceviche with gazpacho, jalapeno, radish and summer herbs, or an aged beef tartar with chilli mayo, capers, a rice cracker and peanut.

The selection of main dishes on offer include pork agnolotti served with lemon cream, pancetta, sage and beurre noisette; and a delicious pan-seared yellowtail with tarragon, caponata and a micro salad.

Mouth-watering side dishes of authentic risotto, pomme puree butter or cauliflower and cheese complete the mains.

Round off a sublime meal with options like chocolate malt crème with coffee ice cream, sponge, meringue, vanilla; or a trio of cheeses.

A number of the à la carte dishes are available on the tasting menu, so this option, available with wine pairing too, allows the kitchen to present its curated meal as the pinnacle experience.

To experience Eleven first-hand, book by email to reservations@eleveneats.co.za. Eleven is situated at 11 Huguenot Road. Contact on tell 021 023 3755 or via its website www.eleveneats.co.za. Business hours: Mon-Sun, lunch 12h00-15h00 and dinner 18h00-21h00.





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LES TENTATIONS

12-27 MARS

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A first in South Africa: Experience Emerald Laser™

AT TERRE PAISIBLE MEDICAL REJUVENATION & SPA

Rivalling some of the world's leading medical spas with its confluence of advanced aesthetic treatments, luxury facilities and expert practitioners, all in the tranquil setting of South Africa's famed Franschhoek Valley, Terre Paisible Medical Rejuvenation & Spa offers its guests a transformational journey to optimal wellbeing and vitality. Currently exclusively offered at TPMRS is the FDA-approved Emerald Laser™, a revolutionary full-body fat loss treatment with abundant health-span enhancing benefits.

As a first in South Africa, Erchonia's® Emerald Laser™ technology that – unlike laser lipolysis or cryolipolysis (cool sculpting) systems which destroy lipocytes – leaves fat cells empty but intact. Fat cells are essential for biological processes such as hormonal balancing and energy production. This ground-breaking, non-invasive technique removes unwanted fat deposits around your thighs, arms, hips or abdomen by essentially 're-programming' the fat cells. The device emits green laser light – photonic energy – through a system of ten 532-nanometer lasers to emulsify the adipose tissue (or body fat) and release excess fatty materials. From there, the fat passes through the body's natural detoxification process through the lymphatic system and is also used as an energy source, which can mean better sleep, increased concentration, and boosted energy levels. Rather than removing cellulite, the laser reprofiles the structures that allow it to occur, leaving tissue smoother and more elastic. Overall, its results are more than skin deep, offering a beneficial effect to the functioning of the entire body.

The re-programmed lean fat cell created by the Emerald Laser™ sends healthy cell messages to the brain causing a communication cascade which in turn effects other cells encouraging a more holistic cellular behavioural change. The treatment is safe, effective and takes 30 - 60 minutes per session. For optimum results, it is recommended to incorporate the Ballancer®Pro non-invasive lymphatic drainage suit treatment after each Emerald Laser™ session. This advanced technique helps reduce cellulite, improve circulation, and detoxify for optimum fat reduction and overall body health.

The optimisation process occurs gradually, with about four weeks between treatments. Emerald Laser™ is a cold (non-thermal) laser which is completely painless and does

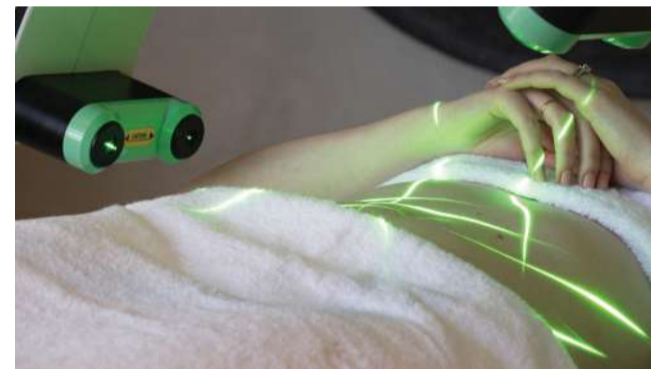
not bruise or freeze and with no side effects or downtime, patients can continue on their day immediately after treatment. Under expert guidance, the Emerald Laser™ treatment offers a comprehensive and transformative holistic approach that embraces the intricacies of the body and mind, which can profoundly impact a patient's mental wellness journey too.

Emerald Laser™ is the only FDA cleared device to remove on average 15cm from the waist circumferentially as well as to treat individuals with up to 40 BMI.

True to its name, meaning 'Peaceful Land', Terre Paisible Medical Rejuvenation & Spa is a luxury wellness destination that promises the ultimate nurturing retreat and sensory reset. Absolute privacy, deep relaxation and elevation beyond the ordinary are essential underpinnings to the world-class and exclusive treatments available.

Visit the Terre Paisible Medical Rejuvenation & Spa website to book a consultation and embark on your personalised and medically supported Emerald Laser™ treatment protocol.

terrepaisiblemedicalspa.com | info@terrepaisible.com



A New Spa Experience

Erinvale's recently launched world-class wellness spa is the first destination spa in the Helderberg Winelands. The team of skilled therapists offer a unique blend of holistic and aesthetic treatments to ensure a multi-sensory wellness experience.

The new Erinvale Spa boasts four spacious treatment rooms—two single rooms and two double rooms for couples' treatments—designed as elegant havens of peace and tranquillity and fitted with industry-leading Mudra spa beds. A light-filled Nail Studio welcomes up to four guests, while exfoliation and body treatments are enjoyed in the custom-built scrub room. The separate sauna and steam room are available for guests to enjoy before or after their treatments.

The Treatment Menu has been carefully curated with an all-encompassing selection of body, facial and holistic wellness experiences, from the tailored menu of massage treatments to the unique Sound Bowl Therapy, which creates a sense of well-being across mind, body and soul—a rare opportunity to truly reset your senses.

The centrepiece of Erinvale Spa's outdoor facilities is the

sparkling 25-metre lap pool, open to adults and children aged 12 and above. A state-of-the-art TechnoGym fitness



centre and yoga studio allow guests to tailor their wellness journey to their own health and fitness goals during their time at the Erinvale Spa.

Guests are invited to extend the spa experience at the al fresco Jasmine Terrace, where the menu of raw juices, seasonal salads, gourmet sandwiches, inspired platters and healthy patisserie promises a sense of healthy indulgence. Gluten-free and vegetarian options are also available.

Erinvale Spa has partnered with qualified dietitians, personal trainers, physiotherapists and local medical professionals who can be called on to help guests reach their personal health goals, making Erinvale Hotel & Spa an ideal destination for both pre- and post-operative recuperation. There is no better time to treat yourself!

spa@erinvale.co.za | 021 847 1160 | www.erinvale.co.za

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