



IMAGE COURTESY OF LEOPARD'S LEAP

Life.

LUXURY | TRAVEL | EXPERIENCES

explore

Winter comes alive at Grande Provence Heritage Wine Estate, where leisurely lunches, live jazz, and extended Sunday dining set the scene for memorable Winelands moments.



escape

Discover a sophisticated Winelands getaway at Blaauwklippen Manor House & Jonkershuis, where historic charm meets fine wine and breathtaking mountain views.



experience

Journey through bold flavours and exotic aromas in Franschhoek, EPICE will take you an unforgettable spice-inspired dining experience bringing warmth to the winter season.





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wine estate

Franschhoek's Hidden Gem

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ōku

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À LA CARTE, ANY TIME AT ŌKU
Whether you're popping in for a relaxed lunch or planning an easy dinner, Ōku's à la carte menu is now available for both lunch and dinner, making it simpler to join us any day of the week.

If you're in the mood to settle in a little longer, our Kaiseki menu remains available for lunch and dinner, offering a more immersive way to experience the menu in a calm, welcoming setting.

Open seven days a week.

Closed from 1 to 14 June for Winter break and renovations.

Bookings 021 023 3755 | reservations@eat-oku.co.za
www.eat-oku.co.za | @oku_eatery



FRANSCHHOEK CELLAR
WINES




Effortless Indulgence in the Heart of Franschoek

In the picturesque Franschoek Valley, Franschoek Cellar stands as a refined yet relaxed destination where wine, food and atmosphere come together with understated ease.

Set along the valley's iconic route, the cellar captures the essence of **contemporary** country living—balancing heritage with a fresh, modern sensibility. It's a space designed for unhurried enjoyment, where guests are encouraged to settle in, savour the moment, and experience wine culture without formality.

At the heart of the offering is a thoughtfully curated wine portfolio, showcasing a range of styles that reflect both tradition and innovation. From crisp whites and **expressive** Rosés to structured reds and elegant sparkling wines, each pour is an invitation to explore the depth and diversity of the region.

Beyond the tasting experience, the cellar extends into a welcoming lifestyle destination. Seasonal menus, generous platters and curated pairings elevate the visit, while expansive indoor and outdoor spaces create the perfect setting for everything from casual gatherings to celebratory occasions.

Versatile yet **distinctive**, the cellar effortlessly transitions between a daytime retreat and a vibrant social space. Whether arriving for a relaxed tasting, a leisurely lunch or a special event, the experience feels both elevated and approachable.

In a valley celebrated for its world-class wine estates, Franschoek Cellar distinguishes itself through its balance—offering a destination that is as polished as it is inviting, and as memorable as it is easy to return to.

www.franschoekcellar.co.za

Five Years of Sauvignon Blanc Mastery

Durbanville Hills has once again demonstrated why it remains one of South Africa's most respected wine producers with the release of its latest Collectors Reserve Sauvignon Blanc — a wine shaped by patience, precision, and an unwavering commitment to excellence.

Five years in the making, this exceptional vintage reflects the cool-climate character that has become synonymous with the Durbanville wine valley. Crafted from carefully selected vineyard blocks and nurtured under ideal conditions, the wine captures both elegance and intensity.

On the nose, vibrant aromas of citrus blossom, green fig and tropical fruit unfold effortlessly, while the palate delivers freshness layered with mineral complexity and a refined finish. The result is a Sauvignon Blanc that feels both contemporary and timeless — sophisticated enough for collectors, yet approachable enough to enjoy now.

What sets this release apart is not only the quality in the bottle, but the philosophy behind it. Durbanville Hills continues to focus on slow craftsmanship over fast production, allowing each vintage the time needed to fully develop character and balance.

The latest Collectors Reserve Sauvignon Blanc stands as a celebration of terroir, expertise and restraint — a wine created for discerning drinkers who appreciate authenticity, detail and timeless craftsmanship.

www.durbanvillewine.co.za



Le coin Français
By Darren Badenhorst

WINTER SPECIAL

THE EPICUREAN MENU INVITES YOU TO CURATE YOUR OWN DINING EXPERIENCE WITH A SELECTION OF SIGNATURE DISHES FROM OUR CHEF'S JOURNEY MENU.



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Comfort, Curated at Monneaux

Winter has arrived at Monneaux Restaurant, bringing a beautifully curated seasonal dining experience designed to comfort and delight. Set in the heart of the Franschhoek Valley, the award-winning restaurant continues to celebrate conscious dining through fresh, locally sourced ingredients, contemporary country cuisine and warm Winelands hospitality.

Whether guests are enjoying a relaxed lunch or settling in for an elegant fireside dinner, Monneaux offers rich seasonal flavours, refined plates and thoughtfully paired wines showcasing the very best of the Cape Winelands.

Menu highlights include Springbok Carpaccio with parmesan, truffle aioli and pickled mushrooms, Burrata with heirloom tomatoes, basil oil and toasted sourdough, and Pan Fried Kingklip with beurre blanc, seasonal greens and crushed potatoes. Hearty winter favourites include slow-braised Beef Short Rib with creamy mash and red wine jus, while handmade Gnocchi with roasted butternut, sage butter and

toasted pine nuts offers a lighter seasonal option.

Desserts continue the indulgence with elegant finishes such as Dark Chocolate Fondant and classic Crème Brûlée. From comforting winter favourites to beautifully crafted signature dishes, every experience at Monneaux is centred around flavour, creativity and connection.

Framed by Franschhoek's winter landscape and paired with exceptional local wines, Monneaux remains one of the Cape Winelands' most inviting dining destinations this season.

fch.co.za/monneaux



La Petite Ferme Welcomes Culinary Icon Richard Carstens as New Head Chef

Widely regarded as one of South Africa's most influential culinary talents, Richard Carstens brings decades of fine dining expertise and a refined modern French approach rooted in seasonal, locally sourced ingredients. He joins La Petite Ferme following his acclaimed tenure at Arkeste, adding another remarkable chapter to an already distinguished culinary career.

Having led the kitchens of some of the country's most respected restaurants — including Tokara, Le Provençal, NOVA and Lynton Hall — Carstens is celebrated for his precise, ingredient-driven cooking style and elegant interpretation of contemporary cuisine.

Since opening in 1984, La Petite Ferme has become one of the Cape Winelands' most sought-after luxury destinations, known for its panoramic vineyard views, award-winning hospitality, boutique accommodation and exceptional wines.

Carstens' arrival signals a bold new culinary direction for the estate,

with a menu showcasing classical French technique and outstanding local produce. Signature dishes include Tuna Mosaic with smoked pea and coconut velouté, Red Curry Coconut Seafood Bouillabaisse with prawns and Patagonia squid, and Karoo Lamb Two Ways with pomme purée and rosemary jus. Desserts include Sesame Crème Brûlée and decadent Chocolate Éclair.

Thoughtfully paired with La Petite Ferme's estate wines, the new menu promises to be one of the Cape Winelands' most anticipated dining experiences this season. www.lapetiteferme.co.za



Slow Down in Sea Point

THE ART OF INDULGENCE AT ARLECCHINO

Arlecchino by Tashas has elevated Cape Town's Atlantic strip with a clear point of view: dining as ritual, shaped by pleasure and pace. Set in Sea Point, it balances polish with ease, inviting guests into a space where long lunches stretch into late evenings and every detail feels considered but never forced.

The menu draws from a contemporary Mediterranean sensibility, anchored in Italian influence yet adapted to a coastal South African context. It opens with small plates designed for sharing—think delicate crudo, bright with citrus and olive oil, or burrata paired with seasonal accompaniments that shift with availability. From there, handmade pastas form the backbone of the offering: ribbons of tagliatelle coated in slow-cooked ragù, or lighter, lemon-laced sauces that echo the sea air just outside.

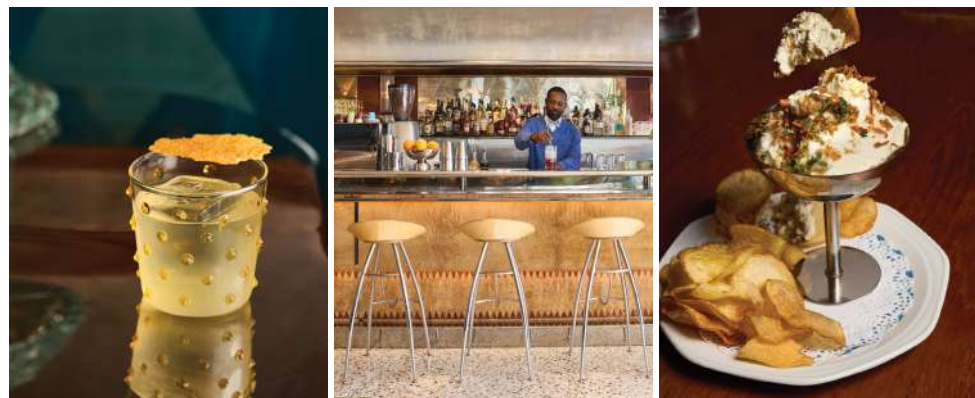
Wood-fired elements add depth and character. Crisp-based pizzas arrive blistered and fragrant, topped with combinations that balance familiarity and flair, while larger plates—such as grilled seafood or simply prepared cuts of meat—lean into clean flavours and careful sourcing. Salads are fresh and structured rather than incidental, bringing texture and contrast to the table.

Desserts carry a quiet sense of theatre. A glossy chocolate creation or a reimagined tiramisu offers a final moment of indulgence, often paired with a nod to aperitivo culture through digestifs or citrus-forward cocktails. The drinks list complements the menu's rhythm, moving easily from morning espresso to late-night negronis.

The setting mirrors this progression. Interiors evoke a nostalgic seaside elegance, softened by contemporary touches that keep the mood current. Light shifts throughout the day, guiding the transition from relaxed café energy to a more intimate evening atmosphere.

Ultimately, Arlecchino is less about a single meal and more about how it unfolds—fluid, expressive, and designed to be lingered over.

www.arlecchino.co



Paarl Welcomes SMEUL at Zomerlust

Following an elegant renovation and thoughtful refresh, Zomerlust Boutique Hotel has reopened its doors in the heart of Paarl. Under the creative direction of interior designer Misi Overturf, the historic property now combines timeless Cape heritage with refined contemporary comfort across 15 individually styled rooms and suites.

Set between the vineyards of the Boland and the dramatic Du Toitskloof Mountains, the hotel offers a tranquil escape where rich history, warm hospitality, and exceptional food come together.

At the heart of the experience is SMEUL Restaurant, helmed by acclaimed chef Kevin Grobler. Returning to his hometown roots, Grobler brings his signature fire-led cooking style to Paarl, celebrating local produce and bold South African flavours in a menu inspired by heritage, seasonality, and sustainability.

Whether visiting for a countryside stay, long lunch, or immersive culinary experience, Zomerlust invites guests to slow down and savour the spirit of the Cape.

SMEUL Open daily. Bookings via Dineplan.

Zomerlust Boutique Hotel, 193 Main Road, Hoog-en-Droog, Paarl
www.zomerlust.co.za, reservations@zomerlust.co.za



VUUR Ignites Stellenbosch's Culinary Stage

Set against the dramatic landscapes of Stellenbosch, VUUR continues to redefine South Africa's fine dining scene through an immersive culinary experience centred around fire, flavour, and storytelling. The acclaimed restaurant recently strengthened its standing among the country's leading gastronomic destinations after earning an impressive two-star rating at the prestigious Eat Out Awards — a recognition reserved for establishments delivering exceptional innovation, technique, and consistency.

Known for its intimate setting and carefully choreographed tasting experience, VUUR offers guests a journey through smoke, flame, texture, and seasonal ingredients. Every course is meticulously prepared over open fire, creating a sensory dining encounter that feels both primal and refined. The experience reflects a deep respect for locally sourced produce while embracing modern culinary artistry.

The restaurant has become a sought-after destination for discerning diners, international travellers, and luxury lifestyle enthusiasts seeking more than a traditional restaurant experience. With limited seating and an atmosphere designed around exclusivity and connection, VUUR delivers a level of intimacy rarely found within the contemporary dining landscape.

Its continued success also highlights the growing global appreciation for South African culinary excellence, particularly within the Cape Winelands, where innovation and heritage increasingly intersect. By combining theatre, craftsmanship, and exceptional hospitality, VUUR has established itself as one of the region's most compelling dining experiences.

As Stellenbosch continues to evolve into a world-class luxury destination, VUUR remains firmly at the forefront of the conversation, attracting food lovers eager to experience one of the country's most celebrated culinary journeys.

www.vuurrestaurant.com

A Feast at The Old Bakery Restaurant

Set within the charm and warmth of its historic setting, The Old Bakery Restaurant offers guests two distinctly memorable dining experiences that celebrate both rustic Italian comfort and the bold, communal spirit of South African hospitality.

On Monday, Tuesday, and Friday evenings, the restaurant transforms into an inviting Italian-inspired dining room, where a four-course set menu unfolds in generous, comforting waves. The experience begins with a vibrant antipasti and fresh garden salad, followed by handmade pasta that speaks to tradition and simplicity. From there, guests are treated to slice after slice of wood-fired pizza, served straight from the oven and shared in true convivial style. The evening concludes on a sweet note with a classic dolce and coffee.

Midweek and Sundays bring a completely different energy to The Old Bakery. From 18h30, the space comes alive with the much-loved Carnivore Evenings — a five-course celebration designed unapologetically for meat lovers. Long communal tables set the stage for a lively, social dining experience filled with laughter, live South African folk-style music, fine red wine, and even the occasional dance.

The menu is generous and unapologetic: thick-cut steaks, beef tartare with all the trimmings, and a variety of traditional surprises served in abundance. It is hearty, expressive, and deeply communal — a true celebration of flavour and togetherness.

At the heart of The Old Bakery's philosophy is a simple, generous approach to food. Meals are served family-style, with guests encouraged to share from wooden boards placed at the table, creating a relaxed and interactive dining experience that feels both abundant and homely.

Bookings www.babylonstoren.com



20

JUNE

LINOCUT PRINTING WORKSHOP AT LA MOTTE

Carve and print your own linocut artwork onto a tote bag with Lino Eatery. Guests will design, carve and hand print a custom artwork onto a white tote bag. All materials are provided, along with a coffee and pastry from the La Motte Bakery. Guided by Tarryn Robinson, this workshop is suitable for all skill levels. 10h00–13h30 | R840 per person

BOOKING la-motte.com



21

JUNE

FATHER'S DAY LUNCH AT MONNEAUX RESTAURANT

Celebrate Father's Day at Monneaux Restaurant on 21 June 2026 with a curated beer and charcuterie pairing lunch at Franschhoek Country House & Villas.

At R550 per person, enjoy four tasting beers expertly paired with home-cured, smoked and braai meats, all celebrating rich local flavours in the heart of the Franschhoek Winelands.

BOOKING info@fch.co.za | 021 876 3386



23

JUNE

INTRODUCING MONT ROCHELLE'S CELLAR MASTER EXPERIENCE

A winter morning in Franschhoek with Mont Rochelle's Cellar Master, Michael Langenhoven. Walk the vines, step into the cellar, taste four wines drawn from the estate's library, and settle in for an unhurried two-course lunch at Country Kitchen.

Tuesday 23 June | 10h00 | Approx. 4 hours | Max. 10 guests | R950 per person

BOOKINGS 021 876 2770



27

JUNE

ARE YOU READY FOR WINTER UNDER THE LEO SKY 2.0?

The temperature is dropping, but the energy is about to rise.

Join us at LEO Sky Farm for the ultimate Après Ski winter nightlife experience — featuring top DJs, a luxury winter wonderland atmosphere, fire-lit dance floors, nonstop dancing, and exclusive VIP booth experiences under the LEO Sky. 14h00 till late. Theme: Après Ski.

BOOKING quicket.co.za



SATURDAYS



LIVE MUSIC SATURDAYS AT MIKO

Mont Rochelle invites guests to MIKO for an inviting evening of live entertainment, set against the warm and intimate atmosphere of the restaurant. Running every Saturday until 29 August 2026, a curated line-up of talented performers brings smooth jazz to the heart of Franschhoek. From 19h00 to 21h00, guests can enjoy relaxed live music while savouring MIKO's seasonal menu. Bookings recommended.

BOOKINGS 021 876 2770

SUNDAYS



THE SUNDAY LUNCH CLUB AT ELEVEN

On the final Sunday of each month, join for a three-course lunch, each course paired with wines from a featured local wine farm. A relaxed afternoon of seasonal plates and carefully selected wines. An easy way to close out the month and begin the next. R550 per person, all inclusive. A monthly lunch series for 2026. Bookings essential.

reservations@eleveneats.co.za

BOOKINGS 021 023 3755

WED-SUN



FRANSCHHOEK THEATRE

Subscribe to our newsletter to keep up with the latest showings and events at our theatre.

Register and book online at: www.franschhoektheatre.co.za

BOOKINGS
www.franschhoektheatre.co.za

TUES-SAT



AT DUSK WE DINE

Executive Chef Callan Austin presents an autumnal wonderland of senses.

Autumn Odyssey Menu (6 courses) – R1595pp
Autumn Epicurean Menu (8 courses) – R2095pp
Tues to Sat | 18h00–20h00 (last seating)

For private gatherings, Dawn, our intimate dining space is available for parties of six or more.

43 Plein Street, Stellenbosch
reservations@duskrestaurant.co.za

BOOKINGS 021 023 4100 or Dineplan

MON-FRI



CHENIN BLANC CELEBRATION AT LEOPARD'S LEAP

Join us to taste the ultimate winter white, Culinaria Chenin Blanc, the perfect choice for sunny afternoons, the Classic Chenin Blanc or your go-to partner for dessert, the Culinaria Natural Sweet Chenin Blanc. R100 per person.

VISIT leopardsleap.co.za

FRI-SUN



SLOW LUNCHES FOR COOLER DAYS AT EPICE

Experience a world of spices in the heart of the Franschhoek winelands.

Enjoy a beautifully considered three-course winter lunch, available Friday to Sunday until 30 August 2026 for R695 per person.

The perfect way to savour the season by the fire.

BOOKINGS www.dineplan.com

MON-SUN



THE OAK RESTAURANT AT GRANDE PROVENCE

Experience leisurely winter lunches at The Oak Restaurant at Grande Provence Heritage Wine Estate. Open Mon–Sat from 12h00–14h00 (last seating). On Sundays, the estate comes alive with live jazz featuring Lionel Beukes, alongside extended lunch hours from 12h00–17h00. Enjoy unhurried dining, celebration, and connection set within the warm elegance of the Winelands.

reservations@grandeprovence.co.za

BOOKINGS 021 876 8600

MON-SUN



ORANGERIE AT LE LUDE

Freshly baked sourdough petit baguettes, baked daily.

The Orangerie is open daily from 10h00–17h00, with meals served in the kitchen from 11h30–15h00.

restaurant@lelude.co.za

BOOKINGS 021 876 2961

MON-SUN



LEVANTE RESTAURANT AT LYNX

Join us for a Culinary Journey through Levante Cuisine. Experience the vibrant flavours of East Mediterranean-inspired cuisine at Levante Restaurant. Enjoy a unique dining experience in Franschhoek, savouring a delightful meal or a relaxed tasting with delicious snacks in our bodega.

Tasting Room/Bodega: Mon–Sun 10h00–17h00
Levante Restaurant: Mon–Sun 12h00–15h30 (last seating)

www.lynx-collection.com

BOOKINGS 021 876 0406 | 066 378 5398

MON-SUN



YAMA ASIAN EATERY

Yama is a relaxed, family-friendly favourite in Franschhoek. It's a place to gather, share and enjoy flavour-forward Asian-inspired dishes, from tapas and ramen to bao buns, dumplings and more, alongside a sushi menu of classic and signature rolls.

With a dedicated kiddies menu and à la carte options for every appetite, Yama suits locals, visitors and little ones alike.

BOOKINGS Call 021 023 4695

Whatsapp 079 737 1849

11-12

JULY



VIVE LE FRANSCHHOEK! BASTILLE FESTIVAL RETURNS

SAVE THE DATE – Celebrate all things French as Franschhoek turns into a Parisian-style playground for the beloved Bastille Day Festival. Enjoy a weekend of fine food, superb wines, and festive flair. Dress in red, white, and blue for a chance to win best-dressed prizes! Presented in partnership with Prescient Investment Management. Let the good times (and great wines) roll – à bientôt in Franschhoek!

BOOK www.webtickets.co.za



South Africa Blossoms on the World Stage

South Africa once again captured international attention at the prestigious Chelsea Flower Show, earning acclaim for a breathtaking showcase that celebrated the country's extraordinary biodiversity, creativity, and natural heritage. Drawing inspiration from the landscapes of the Cape Floral Kingdom, the exhibit blended indigenous flora, sculptural design, and vibrant textures to create one of the standout displays of the 2026 event.

The award-winning installation paid tribute to South Africa's rich botanical legacy while highlighting the importance of conservation and sustainability. From dramatic proteas and delicate fynbos to immersive storytelling through design, the exhibit transported visitors into the heart of the country's wild beauty. Judges and attendees alike praised the presentation for its originality, craftsmanship, and emotional impact.

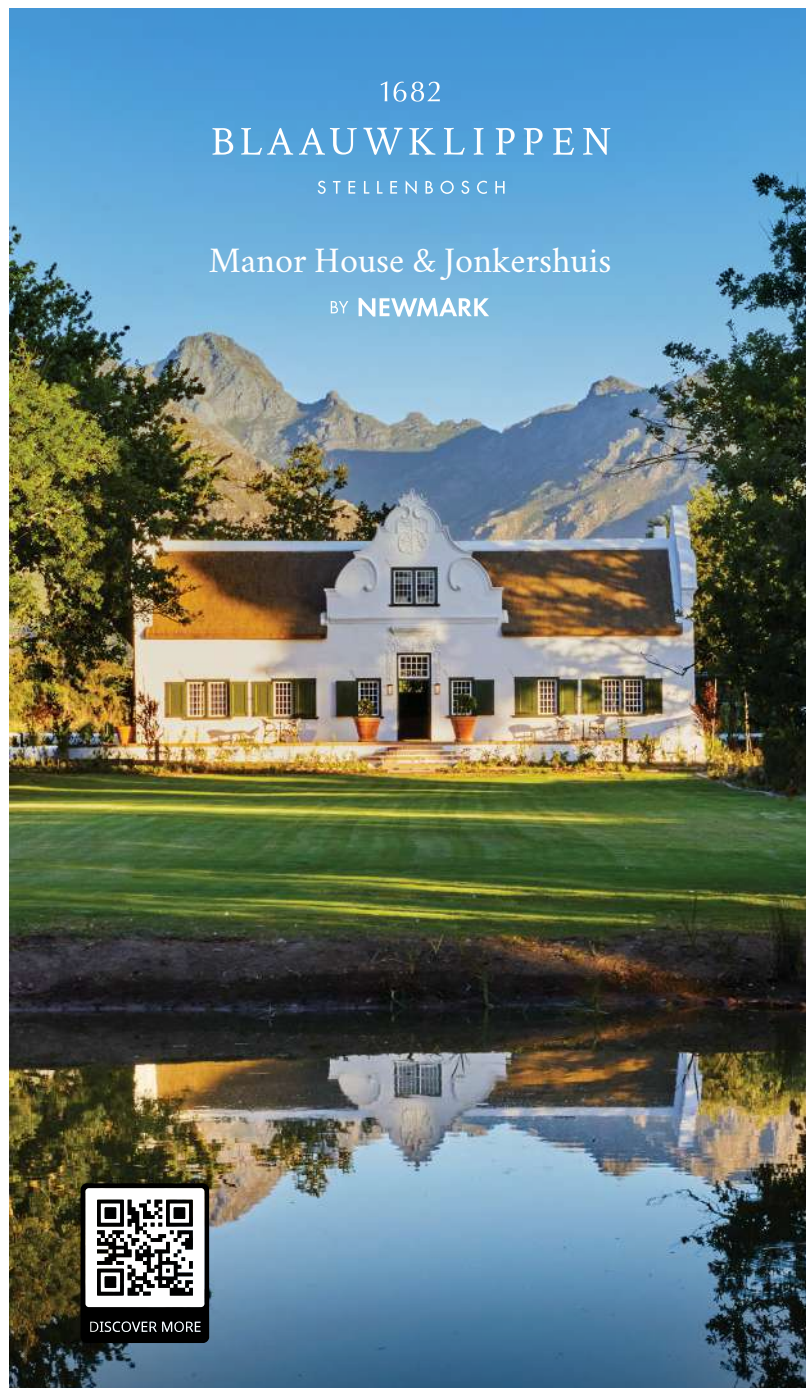
Renowned as one of the world's most influential horticultural events, the Chelsea Flower Show continues to attract leading landscape designers, growers, and garden enthusiasts from across the globe. South Africa's triumph not only reinforced its position as a global botanical powerhouse but also showcased the talent and vision of the creative team behind the installation.

The achievement marks another proud moment for South African design and horticulture on the international stage.



1682
BLAAUWKLIPPEN
STELLENBOSCH

Manor House & Jonkershuis
BY NEWMARK



DISCOVER MORE

WINTER IN THE WINELANDS

Experience the charm of the Cape Winelands this winter with a romantic two-night escape to Blaauwklippen Manor House & Jonkershuis. Surrounded by mountain views and historic elegance, enjoy a curated stay of fine wine, indulgent dining, and cosy moments in the heart of Stellenbosch.

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Constance Le Chaland

A NEW ERA OF LUXURY ARRIVES ON MAURITIUS' WILD SOUTH-EAST COAST

A new chapter in Indian Ocean luxury has unfolded on the shores of Mauritius. Constance Hotels & Resorts has officially welcomed Constance Le Chaland into its prestigious portfolio, following the signing of a hotel management agreement between Constance Hospitality and the Currimjee Group's IKO (Mauritius) Hotel Ltd.

Set along the untouched coastline of Le Chaland on the island's south-east coast, the reimagined property promises a refined escape shaped by nature, authenticity and the signature Constance approach to understated luxury. The partnership unites two deeply rooted Mauritian groups, combining the heritage and long-term vision of the Currimjee Group with the globally respected hospitality expertise of Constance Hospitality.

Designed as a sanctuary immersed in its natural surroundings, Constance Le Chaland embraces organic architecture, open spaces and seamless integration with the landscape. The result is a tranquil coastal retreat where luxury feels instinctive rather than excessive, allowing guests to slow down, reconnect and fully absorb the beauty of the Indian Ocean.

The experience centres around the Constance philosophy of "True by Nature", where hospitality and environmental consciousness exist in harmony. Guests can expect inspiring encounters with Mauritius' rich flora and fauna, contemplative shoreline walks and immersive experiences that celebrate the island's wild beauty.

Gastronomy remains a defining element of the property, with eight restaurants and bars showcasing refined cuisine inspired by local terroir and crafted with meticulous attention to detail. Constance's celebrated wine culture takes centre stage, with curated cellar experiences and expertly paired discoveries elevating every dining moment. Wellbeing is woven throughout the guest journey, from mindful movement and restorative sleep to holistic spa rituals and nourishing cuisine. The property's spa offering

includes seven treatment spaces, couples' rooms and outdoor pavilions designed for complete renewal and relaxation.

Positioned within the Luxury tier of the Constance Hotels & Resorts collection, Constance Le Chaland joins an iconic portfolio that includes Constance Belle Mare Plage, Constance Moofushi and Constance Ephelia.

The resort features 170 rooms, suites and villas, an infinity pool, a 25-metre pool and direct access to an unspoilt beachfront. Under Constance Hospitality's management, the property is set to become one of Mauritius' most compelling new luxury destinations, combining elevated service, sustainable vision and deeply personal experiences in one of the island's most pristine coastal settings.

For more details: www.constancehotels.com

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can you afford to trust your gut?

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