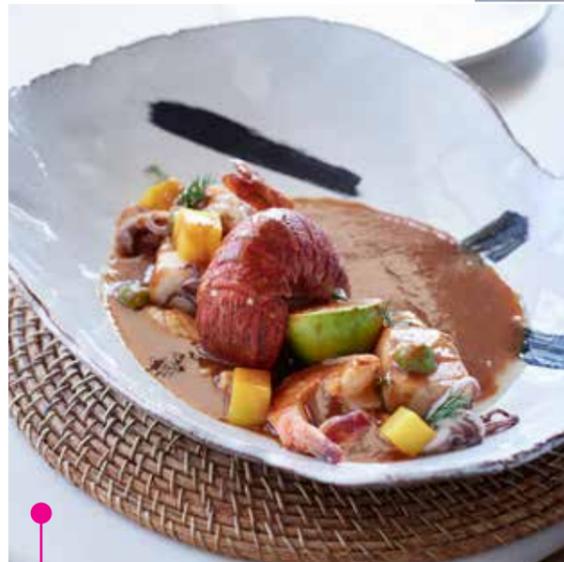


# EAT

Unique spaces and fresh new flavours to explore this season



## THE GRANARY CAFE

Situated on the sixth floor of The Silo, The Granary Cafe is the hotel's main restaurant and boasts an eclectic interior that's both comfortable and modern. The restaurant serves breakfast, lunch and dinner and also offers a Sunday roast, where guests can choose from chicken, pork or beef served by the chefs on carving trolleys. They also do a sumptuous afternoon tea, which includes a selection of sweet and savoury treats - just imagine indulging in tea and beautiful pastries in this lavish setting on a winter's afternoon! When it comes to dining, the menu is classic, with options like vanilla oats and eggs benedict for breakfast, and wholesome dishes like pork belly and line fish for lunch or dinner, as well as a raw bar and cheese and dessert trolleys.

PHONE: +27 21 670 0500



## HOKEY POKE

Located in the city bowl, Hokey Poke is a hip new spot offering something fresh to the Cape Town dining scene. It's the first of its kind, serving Hawaiian poké dishes. On the menu, there are six house dishes, including tuna with edamame beans, avocado, mango, crispy onions, pickled ginger and furikake seasoning; and bulgogi beef with pickled pear, sprouts, radish, mint and crushed pistachios. Alternatively, you can opt for the build-your-own option, where you choose your base (think choices like sticky rice, kale slaw, and baby leaves), protein (take your pick from tuna, salmon, prawn, tofu, chicken and beef) and a range of toppings and garnishes, and sauces like wasabi mayo, hot sauce, and lime and yuzu dressing, to create a bowl of flavours suited to your mood and palette.

WEBSITE: [www.hokeypoke.co.za](http://www.hokeypoke.co.za)  
PHONE: +27 21 422 4382



**LA TÊTE**

Relatively new to Cape Town's trendy Bree Street, La Tête is a stylish spot run by two brothers, Giles and James Edwards, both passionate about food. The 'nose-to-tail' menu changes daily, and guests can expect rich, satisfying dishes like kidneys, chard and mustard; duck breast, turnips and green sauce; crispy pig tails; and braised lamb and aioli. Classic desserts make a sweet ending, with options like poached nectarines and cream or salted chocolate caramel tart, depending on which ingredients are available from their small group of suppliers. The wine list is small but selected with care, so there's something for every taste. The decor is minimalist, with simple wooden tables and chairs, and a clean, no-frills look which pairs perfectly with their authentic rustic dishes.

**WEBSITE:** [www.latete.co.za](http://www.latete.co.za)  
**PHONE:** +27 21 418 1299



**THALI**

Tucked away in Gardens, Thali offers a small tapas menu with an Indian twist. Start with oysters in a Cape Malay dressing, and then tuck into the tapas menu, which is best suited to a couple or pair of friends, and includes a selection of dishes designed to be shared. The line-up includes potato and chickpea chaat served with poppadoms, black dhal, steamed fish in a tangy dressing, spiced pork belly, chicken kebabs, cauliflower, coconut and cashew tandoori, and golden lamb curry. The space is cosy and sophisticated, with wooden floors and exposed brick walls, and tasteful details like lanterns, gold crockery and porcelain to add a pretty touch.

**WEBSITE:** [www.thalitapas.co.za](http://www.thalitapas.co.za)  
**PHONE:** +27 21 286 2110

