



### THE CELLARS-HOHENORT

By Peter Tempelhoff

Join us for an exceptional culinary safari in Cape Town's historic Constantia Valley, at the Cellars-Hohenort where three award-winning dining experiences, overseen by Cape Town's only *Grands Chef Relais & Châteaux*, Peter Tempelhoff, are waiting to be savoured.

*The Cellars-Hohenort is nestled in the verdant Constantia Valley on the slopes of Table Mountain. All 49 rooms and suites boast panoramic views of this iconic mountain or the hotel's 9.5 acres (3.8 hectares) of beautifully manicured gardens.*

#### THE CONSERVATORY

The Conservatory offers diners unparalleled garden vistas from both the sun-drenched terrace and the indoor tables. Carefully constructed around a giant 300-year-old oak tree, The Conservatory is one of Constantia's finest daily breakfast, lunch and dinner venues. Here the head chef creates hotel classics alongside modern and seasonally influenced dishes showcasing a true taste of the Constantia Valley.

#### THE GREENHOUSE

The Greenhouse expertly showcases the cuisine of Peter Tempelhoff and his talented team. While the uniqueness of The Greenhouse food and dining experience is the driving force behind the success of the restaurant, what resonates loudest is the desire to preserve and nurture Africa. The three tasting menus and à la carte menu, expertly paired with superb wines from the surrounding wine region, will impress the most seasoned diner. Limited seating ensures that each guest experiences the most intimate dining affair.

#### THE CAPE MALAY HIGH TEA

Dating back to the 17th century, Cape Malay cuisine is unique to the Western Cape, evolving to reflect the influences of the times. Originally a product of the early Indian and Malay settlers in the Cape and since adapted by the creative indigenous cooks of this area, the cuisine is now noted for its mild spice and gently aromatic character. Before taking up her post as Head Chef at The Cape Malay Restaurant, Martha Williams studied under Cass Abrahams, foremost expert on Cape Malay culture and cuisine, who taught her the secret of the unique blends of herbs and spices used in this traditional cooking.

#### Included

- Private road transfer to and from Cape Town International Airport
- Three nights' accommodation, including breakfast, at The Cellars-Hohenort Hotel in a deluxe room
- Dinner at The Conservatory
- Tour of Kirstenbosch Gardens
- Picnic lunch
- Cape Malay High-Tea
- Dinner at The Greenhouse
- Tourism levy

#### Excluded

- Dinner at one of the recommended restaurants around Cape Town
- Items of a personal nature
- Beverages
- Gratuities

**R5860** NETT per person sharing in a double deluxe room including breakfast. Price is based on a per person sharing rate, minimum two guests. Single supplement: **R3034** NETT per person. Set departures between 1 May and 30 September 2013. Dates on request.