

Local Delights



THE TASTING ROOM

Full-course dining reaches its greatest potential at the Tasting Room. Under the guidance of award-winning chef Margot Janse, the kitchen prepares eight African-inspired courses over a three to four hour period. The dinner calls for full participation: no cellphones allowed. It is unlikely that guests would have any reason to consult their inanimate friends anyhow, as Janse's menu is a veritable tour de force. The restaurant is located in the wine valley Franschhoek, South Africa, from which it draws much inspiration.



← NOMAD

Deep in the sprawling medina of Marrakech, Nomad provides respite from the bustling traffic of the city center. Fusing local cuisine and international fare—with many vegan-friendly options—the interior design likewise blends elements of French, Moroccan, and Scandinavian design. Medina local Kamal Laftimi partnered with longtime friend Sebastian de Gzell for this project and together they draw inspiration from the likes of Yotam Ottolenghi and Mourad Lahlou. The bistro keeps it light, fresh, and flavorful.



LUKE DALE-ROBERTS

South African dining changed forever with the rise of Luke Dale-Roberts. The inventive chef first came into the public eye as executive chef at La Colombe in Cape Town and has since gone out on his own, opening the Test Kitchen in 2010 and the Pot Luck Club one year later. Both are situated in Woodstock's Old Biscuit Mill and have won numerous awards; in 2015 the Test Kitchen won Best Restaurant at the Eat Out Mercedes-Benz Restaurant Awards while the Pot Luck Club took ninth place.