



Congratulations
to Sandton Sun's Vin MMX
restaurant for winning the
2011 Diners Club International
National Best Wine List award.

Joyous snacking

Camp Jabulani, in the beautiful Limpopo Province, presents its exclusive Sundowner Snack menu, just in time for the festive season. Created by Head Chefs André Gerber and Cheré Morgia, the menu will help you get into the Christmas spirit while you soak up the African bush. Delicacies include home-made vanilla marshmallows, Gorgonzola, pecan nut and cranberry tartlets, white chocolate and pistachio nut fudge and mouth-watering Marmite cups. **+27 (0)12 460 5605, campjabulani.com**



Gastronomic read

Presenting Relais & Châteaux's new cookbook, *32 Inspirational Chefs*, featuring recipes from its exclusive collection of hotels and gourmet restaurants in 60 countries. A cookbook to inspire the senses, this is a collaborative work by 32 Relais & Châteaux chefs from southern Africa, East Africa and the Indian Ocean islands, who share their styles and techniques to create a taste sensation made with undeniable passion. **relaischateaux.com**



Holiday temptations

Expect a feast these holidays as the Saxon Boutique Hotel gets ready for Christmas and New Year's. Executive Chef Nancy Kinchela has prepared some menus to wow for Christmas Eve dinner, Christmas Day lunch and New Year's Eve dinner. Expect taste sensations such as terrine of rabbit entrée served with Parmesan and herb risotto and mascarpone, and enjoy champagne sorbet on melon. Be wowed by a classic beef Wellington filled with foie gras, and delight in an orange-baked Christmas pudding with brandy butterscotch sauce, eggnog ice cream and almond tuile. Simply mouth-watering. Book now.

+27 (0)11 292 6000, thesaxon.com

Bear hugs for Christmas

The Lindt Chocolate Gold Bear will warm the cockles of anyone's heart this festive season. Made from the finest milk chocolate, Lindt's newest character represents affection, friendship, empathy and appreciation of those we love, making it the perfect stocking filler.

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