

GRUB'S UP

TERRARIUM TRADES IN CULINARY INNOVATION

ORGANIC FOOD, FROM FARM AND FOREST TO PLATE, FOR SUSTAINABLE DINING

Words **Lorraine Kearney**

Dinner at Terrarium. Don't mind if we do, thank you.

The understated restaurant has freshly opened at the Queen Victoria Hotel in the V&A Waterfront. It sits on its perch on Portwood Ridge, overlooking the bustle of people below. And what a bustle it is. Almost 24 million people visit the V&A every year.

This is one reason you should hurry to book a table at Terrarium. Another is the sommelier, Marlvin Gwese. He's full of information and loves sharing his love for wine through his considered pairings and spot-on recommendations.

Another reason to book a table is the food. It is splendid, conjured out of the imagination of Chef-patron Chris Erasmus and ably brought to life by Head Chef Anlou Erasmus.

The restaurant serves an à la carte menu of small plates in the bar area in the evenings, but we're here for the whole enchilada, and so should you be. The Fauna (meat and fish) and Flora (vegetarian) degustation menus are eight courses each and can be taken with or without a wine pairing.

It begins with a splash of playfulness and a hint of what is to come: the rolled-up Fauna menu is presented in a solid piece of bone, the Flora in bamboo. But for all its top-quality refined fine dining, Terrarium offers a warmly welcoming environment, where they know you're here for the food and the chefs' exquisite attention to detail.

The menus kick off with Asparagus or Oyster, both paired with a lovely Domaine des Dieux Claudia Brut 2011 with its brioche notes and fine mousse. It is from a magnum bottle, and Marlvin tells us that all the pairing wines are magnums.

Why should a bigger bottle matter? Glad you asked. Wine in a bigger



bottle ages better. There is twice as much liquid as in a standard bottle, but the same amount of oxygen between cork and liquid. (Oxygen ages the wine in the bottle). This means ageing is slower, giving the wine more complex flavours and smoother tannins.

The courses roll out, each one a delight, with flavours popping and washing over the tongue. The bread course is a creamy emulsion of mushroom spiked with lactic pickled plums, and bone marrow butter on the Fauna. Both menus follow with a tangy tomato tartar with a dash of chilli oil to wake up your taste buds.

Then the Fauna menu diners are treated to ceviche followed by sweetbreads with 'weeds', the Flora to slow-roasted leek and broccoli florets with watermelon BBQ sauce. Yes, watermelon. The wines pair beautifully – first, a Remhoogte Honeybunch Chenin Blanc 2023 with its complex layers of flavour, and then a Neethlingshof The Owl Post Pinotage 2021.

The meal is delicious, as one would expect from Chef Chris Erasmus, who has an enviable pedigree that includes restaurants worldwide. In South Africa, he is probably best known for Foliage in Franschhoek, but he also has Le Quartier Français, Le Quartier Français' Tasting Room and Pierneef Restaurant à La Motte Franschhoek under his belt.

Soon to come to Terrarium is a live music programme, including folk and blues performances, and postmodern jukebox-style singers accompanied by the hotel's grand piano.

Good, music and dining paired with contemporary culinary innovation. Best of both worlds.

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theterrarium.co.za
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MOUNTAIN HIGH**Lower Your Footprint**

**FEW & FAR LUVHONDO HAS
OPENED IN LIMPOPO'S
SOUTPANSBERG**

Off to the Soutpansberg in Limpopo and Few & Far Luvhondo, which opened last month, and aims to protect, preserve and rewild the mountains.

Expect jaw-dropping views, immersive wildlife encounters and exquisite design. Sure, it's luxurious, but it's also wild. You can go on game drives, hike or get a bird's-eye view of the landscape from the solar-powered aerial cable car, Solfari.

The founders are Sarah and Jacob Dusek, who established Under Canvas, the American glamping company. Their aim is regenerative travel that celebrates the connection between nature and humans, enhanced by top-level dining and hospitality.

The lodge is surrounded by some of the largest baobab trees in Southern Africa. As a Verra Registered Carbon Project, it expects to sequester more than 100 000 tonnes of additional carbon from the atmosphere each year by planting and rewilding the mountains.

Accommodation is in six tented Cliff Suites that cling to the mountain edge. Each has a plunge pool and deck to take in those extraordinary views.

Decor uses handmade items, sourced locally, and food is of the farm-to-table variety, either grown in the Luvhondo garden or sourced from local farmers and producers.

fewandfarluvhondo.com

**HALALA!****Tswalu Reaches
A Milestone**

**THE LONG RUN REWARDS THE
RESERVE'S IMPACT**

Tswalu has been awarded Global Ecosphere Retreat (GER) status by The Long Run, the organisation's most advanced sustainability standard. The private reserve in the Kalahari became a member of The Long Run in 2020, and it is one of only 12 properties worldwide to have achieved GER certification.

Anne-Kathrin Zschiegner, the executive director of The Long Run, said it was 'a critical milestone in Tswalu's sustainability journey. Tswalu's commitment to biodiversity conservation and research to protect the region's most endangered species is truly inspiring and vital for preserving this important biodiversity for future generations.'

GER recognition is earned rather than granted, following a rigorous assessment process underwritten by Preferred by Nature and endorsed by the Global Sustainable Tourism Council and Travelyst. It is awarded for six years, with a compulsory review after three years to ensure compliance.

Tswalu is in South Africa's biggest privately protected wildlife reserve. It is on a sustainable conservation drive to restore the Kalahari through a high-value, low-impact ecotourism model of nature-based tourism. For its part, The Long Run works towards positive-impact tourism.

tswalu.com
thelongrun.org

PROUD MOMENT**Hostess with
the Mostest**

**WORLDPRIDE COMES TO AFRICA
FOR THE FIRST TIME**

Cape Town Pride has won the bid to host the first WorldPride in Africa, in 2028.

WorldPride is a global event organised by an InterPride member. There are 548 members, who are all Pride organisers, from 76 countries. Out of the 500 eligible voters, 198 ballots were submitted: 53% voted for Cape Town Pride, 44% for Guadalajara Pride and 3% of the voters abstained.

'We are thrilled at the news and for this support shown by our world LGBTI+ family,' said Cape Town Pride CEO Tommy Patterson.

Roberto Quintas, who represented the City of Cape Town, said winning the bid 'means a lot for the many LGBTQIA+ people without a voice, and who live in fear of persecution, prosecution and worse'.

WorldPride is an international event featuring a human rights conference, an arts and culture programme, social events and a march to highlight LGBT realities across the world. It gathers Pride organisers, local and international speakers, artists, activists, politicians and participants across all walks of life.

WorldPride 2025 takes place from 17 May to 8 June in Washington DC.

Cape Town Pride runs from 6 February to 2 March. cptpride.org
Pride of Africa dates in Joburg were not available at the time of printing.
prideofafrica.org



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