



TEA TIME. Herbal Infusion Mint Blend tea being poured for guests at the launch of Teavana at Starbucks last week. Picture: Tracy Lee Stark



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TOP CHEF. Luke Dale-Roberts is heading to Joburg next month to launch The Pot Luck Club in Maboneng. Picture: Supplied

Pan for Jozi's culinary gold

WORD OF MOUTH: BEST PLACES TO TRY THIS WINTER

» Make a meal out of the city of gold.

Adriaan Roets

Whether you're a kugel on the prowl for the best meal around, a foodie with a fish-eye lens firmly attached to your cellphone ready to snap some gorgeous food, or a wayfaring stranger eating your way through Joburg and its surrounds, there are some exciting new things to try in town.

All that glitters is not gold, sometimes it's steamed, baked, fried or boiled. Here's a curated list of some of the best places to eat and drink this winter.

STARBUCKS (ROSEBANK)

Okay, the American coffee giant might not be on top of the list of undiscovered spots to eat and drink – but they have something new that helped them (tea) bag a spot on our list.

Last week they revealed they're now carrying the Teavana tea range. The range includes a delicious white tea called Youthberry, a toasty green tea called Emperor's Clouds and Mist, a traditional English Breakfast black tea (with a generous kiss of caffeine) and a caffeine free herbal range consisting of a Mint Blend, a floral Hibiscus tea and a lovely Chamomile infusion.

The green and black teas can also be served as lattes with green, black and the hibiscus herbal in-



GET A CUPPA. A selection of Teavana teas, now available at Starbucks SA.

fusions available as hand-shaken iced teas. With Teavana make every hour tea time.

EXPERT TIP

► If you really want the best-tasting sweet tea around ask for the Hibiscus Herbal Infusion tea. The tropicalness of it will immediately chase the winter blues away.

THE GREAT EASTERN FOOD

BAR (MELVILLE)

Intimate, check. Urban coolness, check. International, check. Great wine list, check. Great prices, check. Since launching two years ago The Great Eastern Food Bar has become an easy-dining gem with mega appeal, intimacy and all the ingredients to make it one of Joburg's most mentionable restaurants. Because of its location outside of the main drag of Melville's 7th Avenue, the atmos-

phere, in general, is a lot more easy-going, creating a charming air of chatter and clunks in the kitchen in this intimate restaurant. But don't let the size fool you – there's big flavours. The tapas menu is a winner to mix and match your perfect meal. New menu options include their Hot and Sour Asian Eggplant, deep fried eggs and Tso's Cauliflower.

EXPERT TIP

► A perfect place for date night. Small tables mean added intimacy and the noisy venue means you need to huddle up.

RESTAURANT MOSIAC (ELANDSFONTEIN)

With chef Chantel Dartnall's vibrant dishes in front of you, your table might as well have been a still life painting. You might even feel a pang of guilt disrupting

Dartnall's imaginative cuisine. The award-winning chef has a reputation for delivering meals that tell stories – with the irony that words escape you once it hits your senses. Her current Tabula Rasa 2017 Autumn/Winter menu is again a 360 degree experience that is carefully selected. Dishes includes her Tidal Pool (Salmon Ceviche, verbena aspic, vanilla, seaweed salad). Every ingredient and plate are carefully selected for what can only be described as a high-art culinary show.

EXPERT TIP

► For a spot here book well in advance, and ideally opt for the Sommelier's Germain Lehodey Wine Pairing with your meal. The Frenchman is a master and will buzz around your table with expert advice. The cellar at Restaurant Mosaic is deftly stocked, and the wine pairings only serve to add on chef Dartnall's menu.

THE POT LUCK CLUB (MABONENG)

Yes, you read right – Chef Luke Dale-Roberts is bringing his award-winning restaurant to Maboneng – and this serves as your warning to get a booking ASAP. While Dale-Roberts won't grace the city of gold as a permanent dining fixture, next month he is giving Gauteng gourmands a taste of his innovative small-plate dining

thanks to a pop-up at the brand-new Marabi Club at Hallmark House in the Maboneng Precinct. The menu will include Cape Town favourites like panko-crusted octopus with doenjang mayonnaise, pickled cucumber and octopus teriyaki. Both Luke Dale-Roberts and Frederico Dias, Head Chef at The Pot Luck Club in Cape Town, will be on hand from day one to ensure the restaurant gets off to a smooth start. Along with serving dinner three nights a week (Thursday through to Saturday), The Pot Luck Club will also open for Sunday lunch. It launches Thursday, July 6.

EXPERT TIP

► Go on a weeknight. Maboneng gets busy on Sundays parking is often a gruelling exercise that might just ruin an amazing meal.



BRILLIANCE. Soupe du Jour at restaurant Mosaic (cauliflower, goose liver mousse and brussels sprouts). Picture: Adriaan Roets