

Abercrombie & Kent  
SOUTHERN AFRICA

Culinary Safari  
South Africa



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South Africa is known for its incredible wine and culinary experiences which is brought to life by people who have a love for food and hospitality. Let us take you on a delectable culinary journey while exploring the beauty, scenery and wildlife of this spectacular country.

### **9 night Culinary Safari**

1 night - The Saxon Hotel & Spa, Johannesburg

3 nights - Tswalu Kalahari, Northern Cape

3 nights - The Silo Hotel, Cape Town

2 nights - Singita Lebombo, Kruger National Park

[Click here](#) for full itinerary



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A FEW OF OUR FAVOURITE  
**Culinary Experiences**





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## Marble Restaurant

Marble, one of Johannesburg's top restaurants offers diners not just a plate of food, but a theatre of food experience. The restaurant celebrates the quintessential South African tradition of cooking on fire, while the wine list features 100 of the best local and international wines.

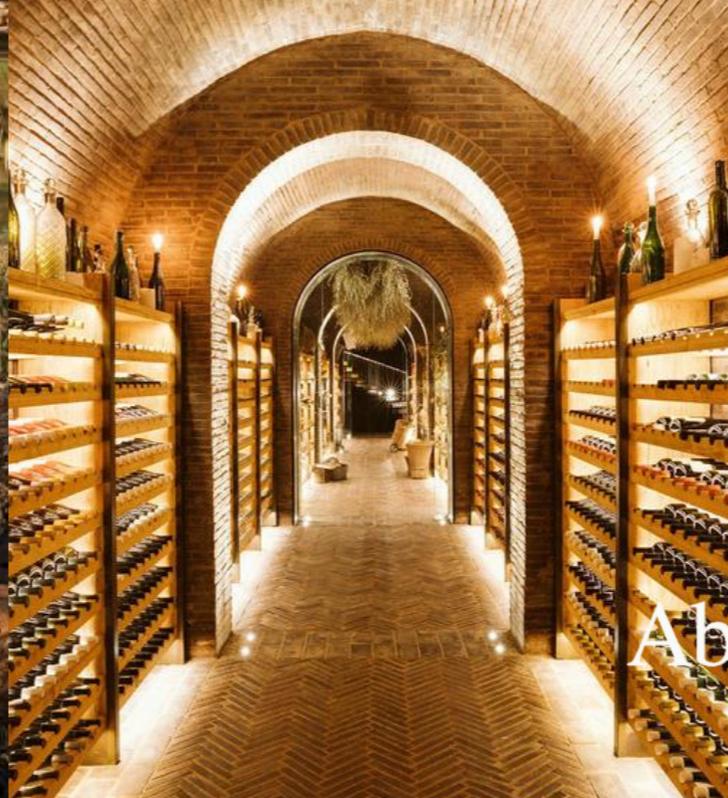


## Wine-down @ The Saxon Hotel

Experience locally inspired culinary delight with Qunu's bold flavours, homegrown seasonal ingredients and honest approach to cuisine. We recommend one of the incredible four, five or six course dinner tasting menus, expertly paired with a selection of wines by the Saxon's sommeliers. Qunu pays homage to its South African roots, being named in honour of the small rural town that former President Nelson Mandela loved to call home.

## Klein JAN

Dining at Tswalu is rooted in local and cultural diversity. Every taste is a reminder of South Africa's rich culinary heritage, interpreted in a fresh, modern way. Creating a refined, seasonal dining experience in the middle of a vast, remote reserve. Almost everything is made from scratch. The chefs, under the mentorship of executive chef, Marnus Scholly, are developing a pioneering, sustainable food culture in close collaboration with chef Jan Hendrik van der Westhuizen who retains a Michelin star for Restaurant JAN in Nice, France, which opened in 2013. His vision of developing a sustainable food culture at Tswalu now finds expression at Restaurant Klein JAN, where a seasonal tasting menu celebrates the best of the region on the plate. This isn't just fine dining, it's a culinary journey!



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## Wolfgat, Paternoster

Enjoy lunch at Wolfgat, located on the Cape West Coast - voted the best restaurant in the world in 2019. We can arrange a scenic helicopter transfer from Cape Town. Drawing inspiration from the surrounding landscape and seasonal transformation, Kobus van der Merwe's signature Strandveld food menu comprises a series of tasting dishes presented in seven courses. Sustainable seafood, local lamb and venison, and enhanced by wild herbs, seaweeds from the local rock pools, and pickings from the garden. Only 20 diners per sitting - keeping it small and sustainable.



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## Cape Malay cooking lesson

Join Gamidah at her home located in the historic Bo-Kaap, a colourful iconic neighbourhood full of rich history and culture. Enjoy a fun and interactive cooking lesson for a true glimpse into a local Cape Malay home and a taste of local flavours and spices. Expect to make traditional Cape Malay curry, roti's, chilli bites and sambal and learn how to fold a samosa.



## Food-foraging adventure

Explore Cape Town while discovering a wealth of flavours, from delicious local street food and market vendors, to foraging for local delicacies and indulging in some of the best fine dining in the world. Passionate foodie guides include market traders and gourmet chefs. We can arrange exclusive private tasting tables and gourmet picnics in great locations or find your own favourite flavours on an urban & wild foraging tour.

## Explore the Winelands with a Cape Wine Master

Meet the people behind South Africa's world-class, locally produced vintages, with all-areas access at boutique wineries. Experience a wealth of stories and rich culture, brought alive by specialist wine guides that include winemakers, head sommeliers and international wine buyers. Cape Wine Master, Harry Melck, will ensure you enjoy exclusive access to family wine farms and intimate tastings with the people behind the wine. His focus is on the interactions of the day, creating a chance to slow down and share stories while learning more about what the South African Winelands have to offer. Hike or bike the vineyards and immerse yourself in the beautiful Winelands scenery.



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## Tea-Pairing Lunch

Nicky Gibbs, who has travelled the world, opens up her home for the most intimate relaxed lunch experience, where your organic culinary journey starts at the seedling stage. Nicky's loving hands have reared each and every plant, from nearby, to bring the ingredients from her garden and region to your plate. The coastline location allows Nicky, to forage for the freshest sustainable sea-life. Nicky will prepare the harvest with inspirational fusions from all over the globe, which will whisper to your soul. Interesting combinations from what is seasonally available are prepared.

## Culinary school cooking class

Besides indulging in the delicious food prepared by Singita's chef's you can take part in a pre-arranged cooking class, led by a professional, qualified chef. The Singita Community Culinary School is a community partnership programme that produces 10 internationally qualified commis chefs every year. The school features a state-of-the-art demonstration studio at Singita Lebombo Lodge where you can get your hands dirty and cook a traditional South African dish or a trademark dish from chef Liam Tomlin's tapas menu. Funds raised are used to support the ongoing work of the Community Culinary School.



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## Premier Wine Boutique

As one of South Africa's most influential buyers of wine, Singita's cellars are home to some of the most sought-after private reserves and vintage wines the country has to offer. Whether you are a connoisseur or just enjoy the occasional glass of wine, our experienced sommeliers delight in introducing guests to a vast selection of varietals from all over the world. Enjoy a personalised wine tasting within the unique ambience of the lodge's temperature-controlled cellar.

