



Game & Domestic Meats
Eat As Much As You Like!

Carnivore Seats Up To 550 Guests

4 New Conference Facilities

Year End Functions

Vegetarian Dishes Available | Kids Welcome



"Africa's Greatest Eating Experience"

BOOKINGS ESSENTIAL

Tel +27 11 950 6000 or 0861 732237

Email sales@rali.co.za Web www.recreationafrica.co.za

A MEMBER OF THE RECREATION AFRICA GROUP

African-style DINING

Anna Trapido

South Africa has almost as many African-style eateries as there are Africans to eat in them. From colonial kitsch to understated Ethiopian epicurean elegance and Congolese cool, there is a plate of food to suit your mood. Whether you fancy a meaty moment or the piquancy of pili-pili read on...

The Carnivore

69 Drift Boulevard, Muldersdrift, Johannesburg;
+27 (0) 11 957 2099

Venison is suddenly so chic - its low cholesterol and free-range status makes it the choice du jour of weight watchers and eco-epicureans the world over. The trouble with venison is that so few people know how to cook it successfully. The low fat content can cause it to be dry, and the active lifestyle of game animals means that many cuts need to be skillfully marinated for many hours in order to ensure a tender texture. Don't risk a bad experience with an amateur, rather head for the experts. The Carnivore offers a hunting lodge-style environment (complete with spear wielding warriors in skins at the front gate) in which to enjoy a head-spinning selection of meats including crocodile, giraffe and impala. The chef guarantees at least 3 different game meats per night. So if it is a beast of a feast you are after, the Carnivore is for you.



Zemara

933 Schoeman Street, Arcadia; Pretoria
+27 (0) 12 342 3080.

In recent years large numbers of Central African people have settled in South Africa. These immigrants have brought with them the fabulous flavours of their home countries. Pretoria's Zemara restaurant is a delicious Congolese culinary experience. Chef Jackie Pickard serves everything from antiloppe en sauce arachide (venison in peanut sauce) to banana leaf-steamed tilapia fish, cassava bread and a startlingly hot pili-pili sauce. Most other authentic African restaurants are inner-city dives that require a sense of adventure, but Zemara is an Afro-chic suburban eatery with safe parking and a serious wine list. Expect to find homesick African businessmen and world-weary diplomats among the diners. Congolese food is accessible to even the most timid of taste-buds, and those who have never tasted prawns in palm-nut sauce and lenga-lenga style spinach will soon be licking their lips and longing for a second helping.