

XCentric Ideas

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Shake off the winter blues and embrace
the newborn Spring with a refreshing,
tantalising cocktail!



www.viewlondon.co.uk

PIMMS NO 1

- 1 tot Pimms no 1
- Lemonade
- 1 slice of cucumber, cubed
- 1 slice of orange, cubed
- 1 strawberry, halved (optional)
- 2 mint leaves (optional)

Fill a glass with the Pimms and lemonade.
Add the cucumber and orange cubes, the
halved strawberry and mint leaves, give it a stir
and start sipping.

Spring invites you outdoors ...

a chilled glass of wine on a patio, a
cappuccino in a courtyard or a pizza at the
beachfront ...

Experience some of my favourite spots!

GAUTENG

In The Cradle of Humankind, a mere 15 minutes' drive from Randburg on Beyers Naude Road, you stumble upon this upmarket Bushveld country venue...

The Cradle Restaurant



Bask in the morning sun on the balcony, sip a decadent cocktail of coffee, ice cream and cocoa, then browse the breakfast menu:

Cardamom & Pineapple Muffin, served with whipped cream, honey and cashew nuts

Smoked Salmon served on English Muffin with Poached Egg and Hollandaise Sauce

Coconut Milk Lime Pancakes with fresh Mango and Papaya

Cinnamon Toast with Sticky Nectarines and Mascarpone Cheese



I normally treat myself to the muffin – it's huge and sweet, but the flavours in your mouth... I particularly like the way they serve the food – under a huge silver dome lid! Very la-di-da.

www.thecradle.co.za

Vaal River

Lunch on a floating restaurant...
on the banks of the Vaal River, at the
Riviera Hotel.

Petit Verdot

www.rivieraonvaal.co.za



Treat yourself with a spitbraai on a floating restaurant.
They also cater for private functions.

The boat departs every Saturday, 14:00 sharp for a 3 hour cruise at R95/person.
Bookings at (016) 420 1300



If you prefer a light snack, try the
Matthews Terrace

that overlooks the swimming pool..

Order one of their sandwiches with 3 fillings (R30)
and say goodbye to your slim waist – they are not
shy with their portions!

Inyama Grill House

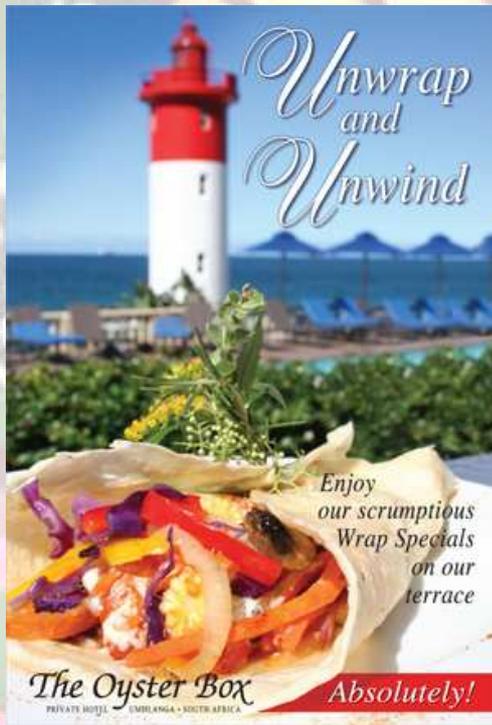
This restaurant offers daily specials, eg:

Mondays – eat as much ribs as you like – R85
Thursdays – unlimited Instink Ka'Ingo T-bone – R75
Saturdays – Beer and basket special – R45



Umhlanga, KwaZulu-Natal

Relax with a sundowner on the colonial verandah where the scents of frangipani and hibiscus compete with the salt sea breeze – 15 km North of Durban.



The Oyster Box Hotel



www.oysterbox.co.za



Besides breakfast, they are also renowned for their sumptuous high-teas served overlooking the Indian Ocean. Freshly picked oysters, served in any number of ways, are a daily speciality not to be missed.

Furniture upholstered in cool blue and white striped material in the lounge area, oozes French chic.

CAPE PROVINCE

Visit your favourite wine farms, breathe the new cultivars through your nose, slip it around your tongue and walk the streets of the historical Huguenot valley Franschoek...

www.reubens.co.za



Reuben's

Under a weeping grapevine, enjoy the crisp mountain air and browse the Deli Lunch Menu:

Sweet Chilli and Ginger Prawn Pita with Avocado and Japanese Mayonnaise

Classic Warm grilled Beef Pita with Coleslaw, Dijon Mustard, Gherkins and Sundried Tomato Relish

Salmon & Trout Quiche served with a green salad

The prawns and avocado in my pita complemented each other perfectly. When we ordered coffee, we were spoiled with squares of bitter chocolate. Although we haven't tried the dishes below, I can hardly wait for our next trip to Franschoek!



Grilled Rib eye of Chalmar Beef with béarnaise and French fries

Frozen Espresso Cake

Chocolate macadamia pudding, palm sugar ice cream & coconut fume

Although I haven't been to AUSTRALIA yet, I browsed the net and found this gorgeous restaurant. Watch the sunset and toast life with champagne from their cellar.

Emma's – on the Boardwalk



Rockingham, Perth

Situated on the water's edge of Rockingham's Premium Beachfront property, less than 40 minutes' drive south of Perth, Emma's provides guests with an enticing modern styled menu blended with a subtle hint of Australian flair and a wine list which is second to none.

www.emmasontheboardwalk.com.au

Steamed fresh Asparagus served with a poached free range egg, English spinach, smoked Salmon, Truffle oil & Shaved Romano



Loin of Margaret River Venison Oven Roasted with Duck Sausage. Served on Chestnut Mash with a Cranberry Quince Sauce

Profiteroles filled with hazelnut pastry cream. Topped with a bittersweet chocolate sauce and served with Vanilla bean ice cream



Brisbane, Australia

Famous for its spectacular views of the City and Kangaroo Point Cliffs, located on the Boardwalk, near the Goodwill Bridge. The open and relaxed atmosphere of the restaurant is an ideal setting to enjoy some of Brisbane's premier food and service.

River Canteen

EVERY WEEK

Sun, Steak and live music
Spend your Sunday Afternoon
with cool tunes and
breezes on the boardwalk.

Sunday Special - 200gram Rib Fillet
and a pot of beer - \$20.00



BREAKFAST - Only 7:30 a.m. to 11:00 a.m.

www.rivercanteen.com.au

French Sand Crab Omelette, Petit Salad & Spiced Marsala Sauce

Potted Eggs with Salsa Verde, Sautéed Field Mushrooms, Roast Tomatoes, Wilted Spinach & Toast

Prawn Frittata with Parsley, Parmesan, Chilli Flakes & Lemon Crème Fraiche

Pancake Stack, roast Peach, Passion fruit & Vanilla ice Cream



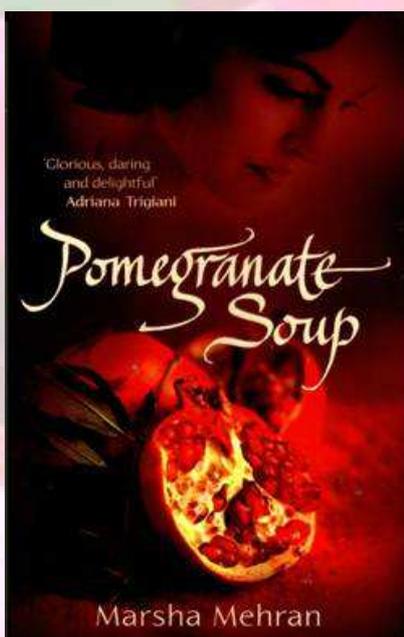
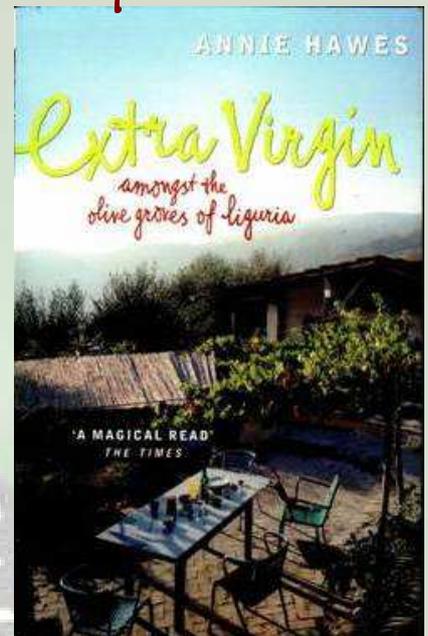
Armchair Travel

Kick off your shoes, refill your glass and start reading!

Discover the joys of rural living ... Be seduced ... smell the air, the spices, the tantalising aromas ... feel your taste-buds explode ...

From England to rural Italy – two women and a hillside cottage...

“Have some stuffed zucchini flowers, says Maria. A tiny pie filled with broccoli? A few frisceüi of borage leaves in crispy batter? Now, oven-roasted baby onions, stripy-grilled slivers of peppers and aubergines with a dash of Maria’s anchovy laden bagna cauda. A couple of fat slices of rich red tomato under a big dollop of pesto – the oil from Luigi’s own trees, the basil from the vegetable patch round the back. Some little squares of fresh herby cheese tart? How would you guess that all this was just a starter?”

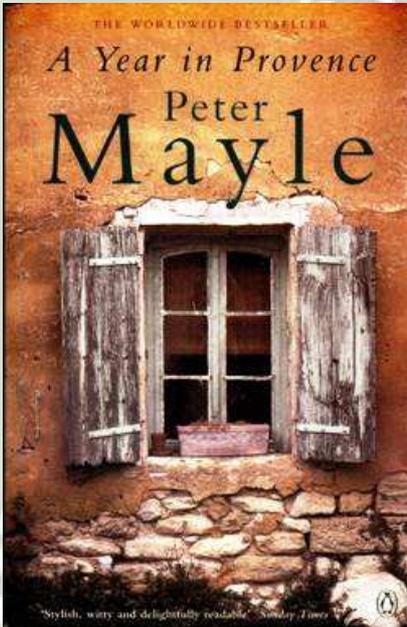


High emotions in a little Irish town when the beautiful Aminpour sisters open Babylon Café...

“...pomegranate soup relies entirely on the fruit for its inspiration. A shimmering magenta when fully cooked, the pomegranate juice gives the broth a sweet-sour taste, and is usually enjoyed as an appetiser, rather than a main meal...

...plunged two pinched elephant ears into a deep pan of hot oil for thirty seconds... Beads of excess oil dripped luxuriously off each pastry and were instantly swallowed by the thirsty paper towels... she sprinkled the glistening ears with a mixture of sugar and cinnamon ...”

Armchair Travel



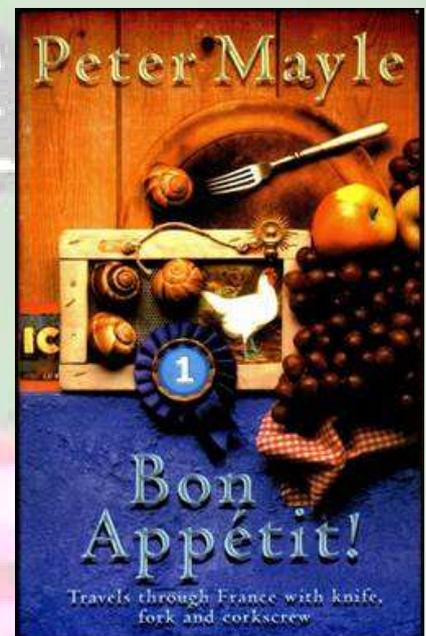
Experience rural living in Provence, France – read about their dinners, their summer luncheons...

“It started with home-made pizza ... There were pâtés of rabbit, boar and thrush. There was a chunky, pork-based terrine laced with marc. There were saucissons spotted with peppercorns. There were tiny sweet onions marinated in a fresh tomato sauce. We ate it. We ate the green salad with knuckles of bread fried in garlic and olive oil, we ate the plump round crottins of goat’s cheese, we ate the almond and cream gâteau that the daughter of the house had prepared. That night, we ate for England.”

Travel through France’s culinary calendar: its fairs, festivals and traditions tasting snails, frogs’ legs...

“The legs, which had been sautéed in white wine, were cream-coloured and flecked with parsley... It seemed to have a finer texture than chicken... It was moist, it was tender, and it was flavoured with a well-judged tingle of garlic...”

“My plate was a rectangle of aluminium foil, marked with a dozen shallow indentations. Snails nestled in each of the indentations and I could feel the heat rising from their shells...”



Traveling across countries have never been this easy...