

PARDON ME!

SCOOZI TRATTORIA ITALIANO, 17c Mackerthan Avenue, Durban North, 031-563-4444

WHAT? A hot new version of the popular Scoozi's that closed almost 10 years ago when owner Peter Cocorozis (below left) moved into the club scene (Monkey Bar, Panama Room).

WHY WE LOVE IT The decor is a stylish, relaxed mix of white screed floor and stacked slate walls, with scarlet sofas and moulded chairs (below right).

ORDER Tag Scoozi, as good as seasoned Durban diners will remember – tagliatelle tossed with red and green peppers, lentils and spiced chicken breast with a cayenne-spiked creamy Napoli sauce. The choc brownies are among the best in town.



JUST BRILLIANT

GOLD, Gold of Africa Museum, 96 Strand Street, 021-421-4653, goldrestaurant.co.za

WHAT? One of the city's best-kept secrets, in the glittering Gold of Africa Museum. The staff serves food from baskets carried on their heads (above).

WHY WE LOVE IT With entertainment in the form of a djembe-drum circle and performances including Malian puppets, plus the option to tour the museum before eating, you are sure to have an evening to remember.

ORDER The menu is set; starters include ostrich keema seekh kebabs and Mozambican-style peri-peri prawns. For mains the lamb denningvleis is meltingly tender and comes with a creamy spinach pap. To finish, delicate karamonk biscuits with muscadell.

in good flavour

The hottest and hippest on the local cuisine scene



BACK TO THE FUTURE

THE ATTIC, 24 4th Avenue (corner 10th Street), Parkhurst, 011-880-6102

WHAT? Restaurant dynamos Tom Hughes and Martin Jakovy (of The Loft) have worked their magic in a bubbling new spot that has just a hint of retro.

WHY WE LOVE IT The duo's trademark quirky interiors – rich damask wallpaper, Willowlamp chandeliers and kitsch paintings (left) – make it the ideal spot for a festive dinner. Don't forget to book!

ORDER Start with the made-on-the-premises dim sum, duck spring rolls and dipping sauce, followed by a feast of roast venison loin served with bitter chocolate jus and parsnip crisps, or try the perfectly prepared steaks (right) – some say the best in Jozi. ☺



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