



Culinary hot spot

If you can't stand the heat, stay out of the kitchen. Unless we're talking about Ryan's Kitchen, in which case I suggest you come right in!

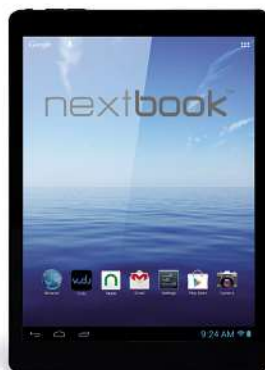
The new "small plates" menu changes bi-weekly and is divided into four sections: salads and vegetables, meat and poultry, fish and shellfish, and dessert. Rather than choose items ourselves, my friend and I opted for the five-course chef's choice with wine pairings.

"I try to approach things from a historical and cultural

perspective," says Executive Chef Ryan Smith, which explains his love of spices. As Roopa Gulati is quoted as saying on the menu: "From hearty African staples to Cape Malay curries, fiery Indian masalas and European mainstays, modern South African kitchens are a melting pot of world cuisines." Place Vendôme, Huguenot Rd, Franschoek. ☎ 021 876 4598 🌐 www.ryanskitchen.co.za @ryans_kitchen
– Eugene Yiga

PORTABILITY MEETS AFFORDABILITY

The demand for tablets is on the rise, but so is the need for an affordable option, especially in developing regions. Accordingly, Microsoft has launched the low-cost Nextbook, in conjunction with Makro. Among the first Windows Reference Design devices available in SA, the tablet comes in two sizes: 8" (R1 499), which offers an ebook and movie experience for those on the go, and 10,1" (R2 999), which has a bigger display for documents and a hard-cover keyboard. Other benefits include the Windows 8.1 operating system, a year's free subscription to Office 365, unlimited OneDrive storage, 60 free Skype World Call minutes per month while your subscription's valid and a USB port.



IN THE SPOTLIGHT

Adrian Lazarus, founder of the Mercedes-Benz Bolek International Fashion Film Festival (showcasing in Cape Town from 27-28 March), chats to Sawubona

- **What's the role of the fashion film festival in SA?** The genre is a wonderful new medium for creatives to get involved. It offers advertising and marketing companies a new, affordable way to celebrate brands, creates employment and enables guests to network directly with directors and designers.
- **What kind of films can we expect this year?** There are more than 350 entries, including films that convey a strong narrative and beautiful imagery.
- **Why is the event held in Cape Town?** The city has a vibrant fashion industry and is a world-class destination for making films. In addition, its natural beauty and vitality make it the perfect partner for our festival.
- **What influences your creativity?** Beautiful light, gorgeous locations and my daughter Sienna's smile. 🌐 www.bokehfestival.co.za
– Jabulile Ngwenya



LA COLOMBE REINVENTED

Head Chef Scot Kirton has created a slightly smaller menu for the re-opened La Colombe restaurant, now at Silvermist Wine Estate, Constantia Nek in Cape Town. "Less choice means we can perfect the food more," he explains. For now, blackboard menus have been done away with in favour of waiters spending more time servicing diners with the little extras.

However, less definitely means

more: expect flavour-packed dishes like seared scallops and Asian barbecued pork with cabbage, *daikon kimchi*, corn purée, lemongrass, ginger velouté and aubergine (and crackling, of course). For game-lovers, pan-fried springbok with braised red cabbage, butternut, asparagus, smoked garlic and sweet potato purée, lavender and rhubarb jus will hit the spot. And if you

enjoy variety, La Colombe's gourmand menu (R950 with wine or R685 without it) includes grass-fed aged beef, smoked pomme purée, carrot and turnip purée, turnip marmalade and black pepper café au lait.

Reservations at least six weeks in advance are essential, especially in peak season, which ends in late April. ☎ 021 795 0125 🌐 www.lacolombe.co.za – **Helen Clemson**