



TO TASTE...

CAESAR SALAD

(Serves 4-6)

For the salad:

- 1 x 30cm baguette, thinly sliced
- 10ml avocado oil
- 1 head of cos lettuce
- 1 ripe avocado, peeled and sliced
- A handful of cashew nuts

For the dressing:

- 1 garlic clove, crushed and peeled
- 100ml buttermilk
- 5ml Dijon mustard
- 10ml honey
- Parmesan cheese shavings, to serve

Method:

1. Pre-heat the oven to 200°C. Arrange the baguette slices in a single layer on a baking tray and brush lightly with the avocado oil. Bake for 5-10 minutes until golden brown.

2. Prepare the dressing: Heat a frying pan and sweat the garlic briefly until soft. Combine the buttermilk, Dijon mustard and honey and add to the garlic in the pan. Stir to integrate.
3. Slice the cos lettuce head downwards into four equally sized pieces. Top with the avocado slices and toasted baguette. Drizzle the dressing over the lettuce and top with Parmesan shavings and cashew nuts.
4. Serve with a crisp, light white wine like **Drostdy-Hof Extra Light**.

WEEKEND CLASSIC

- 75ml KWV Classic Moscato
 - 30ml Aperol
 - 20ml soda water and ice
- Place ice cubes in a low ball glass. Add Aperol, then Moscato and top with soda. Mix gently and garnish with slices of lemon and cucumber and a mint sprig.



We tried it: The Quarterdeck Restaurant, PortsWood Hotel



The PortsWood Hotel, one of two dozen Legacy Group properties across Africa, has a history dating back over 100 years and is a striking contrast of past and present. (The restaurant and lobby are built around the original well and holding cells for prisoners en route to Robben Island.) And, just like the hotel, the menu at the Quarterdeck Restaurant draws inspiration

from that history.

The best way to experience its speciality Cape Malay cuisine is by opting for the Chef's Feast: a three-course meal featuring the best-selling items from Head Chef Craig Paulse. For starters, expect a savoury Malay platter of crumbed haddock, kebabs, savoury pie, *dhaltjies* (chilli bites) and samoosas served with chilli *blatjang* (chutney), cucumber mint yoghurt and tomato/onion sambals.

The main course

lets you pick four items from a tempting array, but be warned – the feast you get is best shared between two, or even three people. If you're on your own, this sumptuous repast will fill you up too much to enjoy the treats you'll find when you arrive in your suite. – **Eugene Yiga**

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