



## Editor's Exclusive

CLAIRE BARNARDO

I'm excited to tell you about something new in Neighbourhood. Now our suburb focus will also incorporate agent commentary from the area we're looking at. This means that you can get direct insight into what the suburb is all about from a property point of view. Something which I think is very valuable. Don't miss it this week on page 10.

Claire



What's good?

**What?**  
Intimate Valentine's Day picnic by the sea

**When and where?**  
14 February at the Radisson Blu Hotel, V&A Waterfront

Break away from the usual, over-populated restaurants, and instead opt for something more exclusive with a romantic picnic at the Radisson Blu Hotel. Enjoy the open air and a picnic basket filled with delicacies put together by executive chef, Norman Heath.



Intimate Valentine's Picnic by the Sea  
021 441 3000  
capetown.sales@radissonblu.com



**What?**  
Love Run

**When and where?**  
14 February at Warwick Wine Estate, Stellenbosch

If your idea of a romantic date contains less food and more exercise, then Warwick Wine Estate's Love Run is for you. Routes are planned on various terrains in The Greater Simonsberg Conservancy, promising beautiful scenery as you and your loved one dash past the vineyards.

Love Run  
021 884 4752  
goo.gl/FLQYY

**What?**  
Aussie: The Australian Circus Spectacular

**When and where?**  
12 - 14 February at the Grand Arena, GrandWest

Introducing a family-friendly show with modern slapstick comedians, and no animals or scary-looking clowns. The Australian Circus Spectacular is perfect for the couple who crave the occasional adrenaline rush and giggle fit.

Aussie: The Australian Circus Spectacular  
Tickets available online at Computicket  
goo.gl/wHXZOT



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# Food nomads

Street food has acquired wheels and is going places

WORDS: KIT HEATHCOCK • IMAGES: SUPPLIED



If your last experience of food served from a van was a greasy hot dog or a soft serve ice cream, it's time to look about you at the new breed of food trucks that are transforming the street food scene in Cape Town. Colourful vans with chalkboard menus are serving fresh food worthy of a trendy restaurant at markets and festivals. The best of them catered for chic foodies at last year's Design Indaba, had their own street food festival and are increasingly a hip catering choice for private parties.

While food tends to be pared down in presentation, the essence of street food is that it's easy to eat and casual, it's bursting with flavour and has taste influences as individual as the truck owners.

Mon Ami describes itself as a "French Afrik Bistro" and owners Florian and Lucille have combined their love of travel and food to serve food that is fresh and full of influences from their years of travelling the world – their chicken wrap with a secret coconut and lime sauce is satisfyingly stuffed with avocado and veggies for a healthy balanced meal. Then

there are Moroccan lamb burgers and Prego steak rolls. Everything is freshly made on the spot. They're at the farmers' market in the Company's Garden every Saturday and at other markets and events throughout the month.

Richter and Sam of Wahine are another well-travelled pair cooking up a storm. Sam grew up in Fiji, and Richter grew up in Pretoria. They met in South Korea and serve Polynesian food, influenced by Sam's South Pacific heritage, to an enthusiastic Cape Town crowd. Think island curries, silky noodle dishes, smoked pork with home-made barbeque sauce, teriyaki chicken wraps and more. Find them at Black River Business Park on Fridays and at markets and events on the weekends.

Nomadic by nature, you're unlikely to find one of these trucks parked permanently on a street corner near you, but it's worth tracking down the best of them. The secret is to follow your favourites on Twitter and Facebook to find out where and when you can find them.

#### MORE TRUCKS TO FOLLOW:

Square Tomato Roaming Deli  
[facebook.com/weloveicecream.9](https://www.facebook.com/weloveicecream.9)

Scandalous  
[facebook.com/scandalousfoodtruck](https://www.facebook.com/scandalousfoodtruck)

FrozenYo on the beach  
[facebook.com/FrozenYOtruck](https://www.facebook.com/FrozenYOtruck)

Limoncello  
[capetownfoodtrucks.co.za](http://capetownfoodtrucks.co.za)

RAWSome - Dos Chido  
[facebook.com/RAWSomeCafe](https://www.facebook.com/RAWSomeCafe)

#### TASTE FOR YOURSELF:

Mon Ami  
083 556 1238  
[facebook.com/monamifrenchafrikbistro](https://www.facebook.com/monamifrenchafrikbistro)

Wahine  
084 612 4459  
[facebook.com/WahineFoodTruck](https://www.facebook.com/WahineFoodTruck)

