

COOKING YOUR WAY INTO 2011 WITH THE ONE&ONLY CAPE TOWN



One&Only
Cape Town

Top Billing magazine celebrates the start of a New Year at one of Cape Town's most luxurious resort hotels. Ring out the old, bring in the new, and re-charge your senses for a perfect commemorative treat!

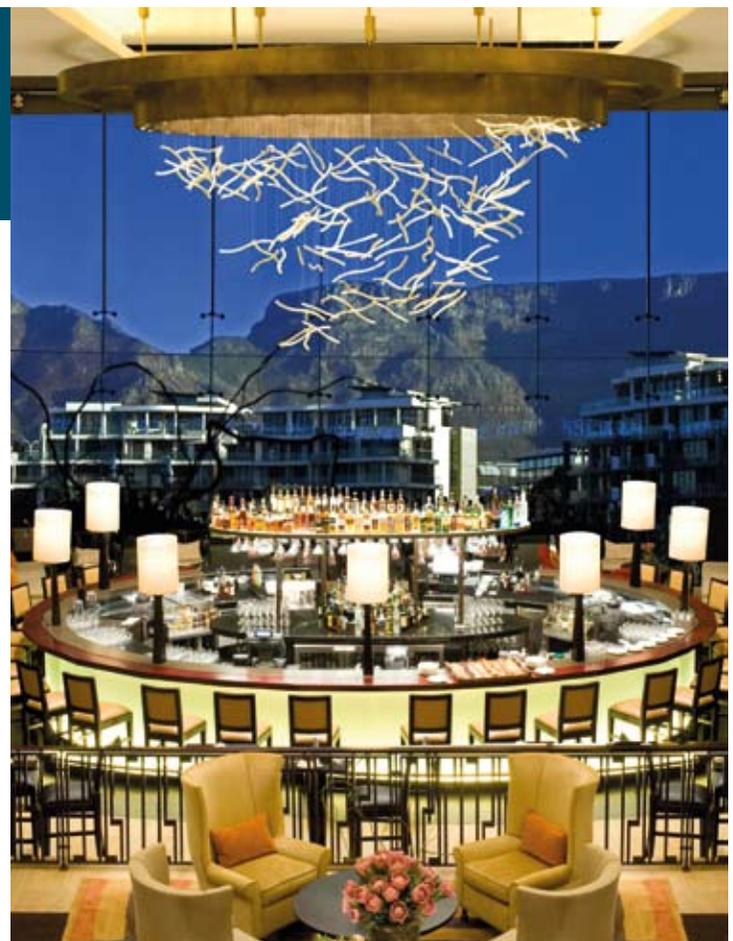
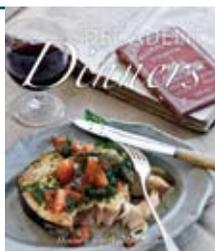
Set in the hub of Cape Town's vibrant Victoria & Alfred Waterfront, the prestigious and welcoming One&Only Cape Town resort is the perfect backdrop for *Top Billing*'s New Year gathering! With magical views of Table Mountain and the unparalleled ambience of a true gem along Cape Town's golden mile, guests will have the chance to indulge in an assortment of exciting New Year presentations from some of the country's top chefs, winemakers, a world-renowned fragrance house, as well as the launch of two exciting recipe books! With its stunning views, spacious setting and an elegantly designed interior, this five-star treasure incorporates a feel of sophisticated luxury under cloudless African skies. Guests will be treated to a lavish lunch in the resort's newly opened restaurant, Reuben's, offering an unrivalled dining experience. The restaurant opened in October 2010 integrating its global standard of excellence with savouring the tastes and flavours of local fare.

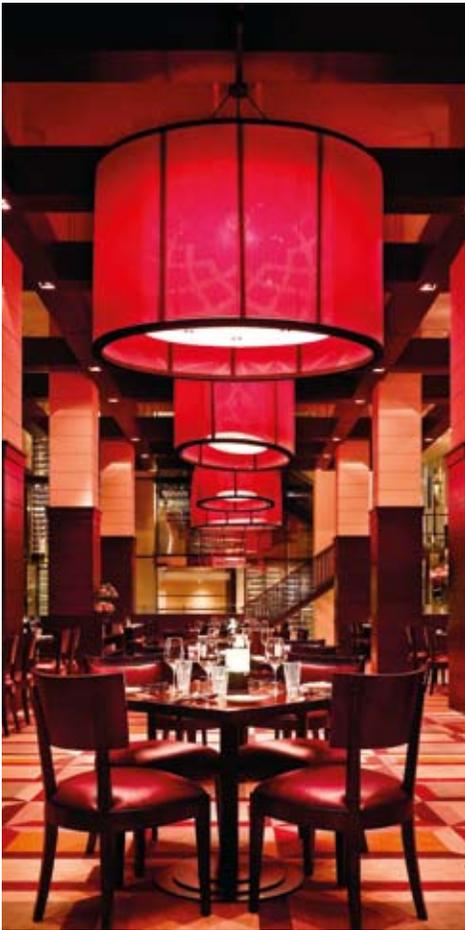
Top Billing's New Year event will take place on Saturday 22 January, starting at 10:30am sharp. Join us for a unique and enriching commencement to a new and exciting 12 months!

Book of the month!

Lazy Lunches and *Decadent Dinners*

Celebrated author Marlene van der Westhuizen shares her favourite recipes for long, lazy lunches and decadent dinners in two fantastic recipe books. *Lazy Lunches* contains recipes for summer lunches in the garden and winter lunches in front of the fire. *Decadent Dinners*, on the other hand, contains recipes for formal dinners around a beautifully set table fit for an enchanting evening indulgence or even a casual meal in a cozy setting. Marlene makes the romance of French cooking accessible to all South African cooks. Marlene will be chatting about her two recipe books including a very special book signing! **Each guest on the day will receive a copy of Decadent Dinners** courtesy of exclusives.co.za/





Nutritious cooking ideas for 2011!

Wholesome foods make way for healthy dishes: it's a new year with a whole new outlook on how to prepare and cook nutritious meals. There's an art to incorporating a healthy regimen into our daily eating habits, but first we need the fundamental starting points to establish an exciting cooking journey. Maritz Jacobs, head chef of Reuben's, will provide guests with interesting and healthy cooking demonstrations to kick-start their year with culinary choices of the highest standards. Reuben Riffel has a second restaurant in Franschhoek which has won the coveted Eat Out Restaurant of the Year and Chef of the Year awards. Join us for a healthy cooking demonstration!



East meets West for a savoury sushi display

World-class master chef Nobuyuki 'Nobu' Matsuhisa is expanding his eponymous empire with the debut of his first restaurant in Africa. A sweeping, fan-like staircase leads to the 104 cover dining area and sushi counter, framed by a textured origami light. Nobu gives classical Japanese cuisine a contemporary twist. Diners can indulge in fresh South African seafood and indigenous spices in mesmerising dishes such as the Black Cod Den Miso or the Chocolate Bento Box; a dark chocolate fondant with green tea ice cream and a sesame seed tuile. Join us for a demonstration into the fascinating world of sushi-making!



Jean Paul Gaultier fragrance discovery

Jean Paul Gaultier excels in creating seductive fragrances and visually striking perfume bottles. These two vivid bottle designs feature sculptured male and female torsos that represent the sensual energy and connection between women and men. The 'Le Male' (with hints of lavender, mint and vanilla) and 'Classique' (touches of rose and gourmand oriental facets) aromas captivate a sense of ultra-masculinity and hyper-femininity respectively. Gaultier's team will share his background and how he links his fragrances to his latest fashion creations. So... what type of Jean Paul Gaultier man or woman are you? *Presented by jeanpaulgaultier.com*



Wine of the day and special Boschendal tasting!

For those who love the opportunity to make any get together a stylish occasion, Le Grand Pavillon Brut Rosé will capture the very essence of an exciting and rewarding party! This fresh, crisp and lovely Méthode Cap Classique has spent a year on the lees incorporating juicy blends of characteristic red and Chardonnay grapes. Exceptionally pleasing on the eye as well as the palate, Le Grand Pavillon Brut Rosé sparkles with style, making it ideal for enjoyable summertime parties and alfresco dining. Boschendal bubbly is *Top Billing's* preferred drink of choice for January's lifestyle event. This pretty in pink number can be enjoyed on its own or complemented with gourmet delights such as oysters and smoked salmon. Boschendal produces excellent variations of wine with centuries of winemaking experience in refreshingly contemporary design, making this a world-class wine producer. Join us for an exclusive wine tasting discovery with Boschendal. *Presented by boschendalwines.com*

BOOK EARLY! TO AVOID DISAPPOINTMENT

The cost for January's New Year event is R350 per person, which includes a 12-month subscription to *Top Billing* magazine. You'll also be treated to a fabulous New Year's gift bag. There is limited space available so be sure to book your tickets ASAP. Send your RSVP to David Simmons at dsimmons@topbilling.com or call David on 011-274-2650.

