

City Views

Autumn 2024

Brought to you by the Cape Town Central City Improvement District (CCID)

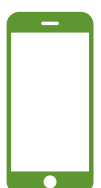
YOUR FREE CAPE TOWN CENTRAL CITY NEWSPAPER



BAGS OF STYLE



Cape Cobra Leathercraft:
Ensuring an impeccable future
in luxury leatherware



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City Views
is SA's best
newspaper!

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Nikkei, the talk
of Cape Town's
foodies

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Two chic
new cocktail
bars



SAFE, CLEAN, CARING AND OPEN FOR BUSINESS



FROM THE CEO

We continue to be inspired by entrepreneurs in our footprint. In this issue we profile Cape Cobra Leathercraft (pp. 4-5), a third-generation family business that designs and crafts high-end bags and accessories. This Bree St establishment not only survived the darkest days of the pandemic when its customer base all but disappeared but it has bounced back thanks to grit, hard work, tenacity, an unwavering ethical quest to maintain exceptional standards and an acute understanding of its market. We salute you and wish your business ongoing success!

In this issue we also highlight the business strategies of other innovative retailers including Nikkei (p. 6), a Japanese Peruvian eatery that has been the talk of the town since its recent opening.

Offerings like this in the Cape Town CBD continue to ensure its unique position in South Africa.

At the CCID we continue to work relentlessly to maintain a business-friendly city centre. The first quarter of 2024 has gotten off to a great start with the expansion and introduction of new projects. One of these is a pilot public illumination project aimed at improving visibility at night, increasing safety, and enhancing the visitor experience in town. In keeping with providing a safe city centre, we are also on the tail end of an extensive three-month safety awareness campaign "Stroll Smart, Stay Sharp", aimed at educating people on how to stay safe. We have also initiated innovative recycling and art projects to vastly improve the urban landscape (see right).

TASSO EVANGELINOS
CEO of the CCID

REFRESH & RENEW

Innovative urban projects enhance the Cape Town CBD

Brightly painted bollards in St Georges Mall are the talk of the town. The outdoor artworks are an initiative of CCID Urban Management in its quest to transform ordinary street fixtures into striking canvases. Nineteen bollards were painted in collaboration with four local artists, and plans are afoot to enhance other public spaces.

The bollards depict local city attractions and heritage sites, celebrating Cape Town's history and serving as a visual reminder of how collaboration can unite communities.

RECYCLING WASTE

The second initiative is aimed at minimising recyclable waste in landfills. It involves two teams

of three people who walk the CCID's 1.6 km² footprint in town, separating recyclables – like glass, re-usable plastic, cardboard, and cans – from general waste found in the 400 City of Cape Town green bins in the CBD. It is making great strides, with 2 610 kg of waste collected in one month and dropped off at the Woodstock recycling depot.



Kally Benito, CCID Urban Management manager, says: "We aim to create an aesthetically pleasing city centre through collaboration and a commitment to cleanliness and sustainability."

Numbers THE CCID AT WORK FROM NOVEMBER 2023 – JANUARY 2024

SAFETY & SECURITY

Made 174 arrests with law enforcement agencies

31 Dealt with 31 illegal trading offences

Responded to 144 medical & rescue call-outs

Responded to 15 alarm activations and secured 32 premises and vehicles

620 Conducted 620 crime-prevention initiatives

87 Rendered public assistance 87 times

Assisted at the scene of 265 motor vehicle accidents

CCID-funded Traffic Wardens issued 8 398 fines to a total of R5 546 400

CCID-funded Law Enforcement Officers issued 308 fines for non-moving traffic violations to the value of R270 030 & 94 fines for bylaw and moving traffic violations to the value of R41 300

COMMUNICATIONS

88 Generated 88 media clips to an advertising value equivalent (AVE) of R2 362 258 with a potential reach of 155 460 881 people

Wrote 413 Facebook posts on the CCID's 3 Facebook pages
Produced 2 e-Newsletters which reached 6 124 subscribers each

5 Boosted 5 Facebook posts which reached 44 546 people
Produced, published, and distributed City Views Summer 2023/2024

Rolled out a safety awareness campaign for CCID Safety & Security
Launched the CCID's Switch On to Switching Off energy campaign

URBAN MANAGEMENT

Removed 305 tonnes of litter and illegally dumped waste to landfill

2 875 Serviced 2 875 bins in the Long and Loop Sts Bin Project 2 875 times

Cleaned municipal drains 1 619 times & cleaned 353 storm water drains

Cleared 6 794 kg of waste from municipal and storm water drains

254 Maintained 254 tree wells and removed a total of 231 kg of debris

Watered 26 new trees weekly

89 Cleaned 89 channels and removed 462 kg of waste

540 Removed 540 incidents of graffiti & 115 illegal posters

Undertook 434 road maintenance repairs

Removed 235 strings & stickers

52 Painted 52 road markings

Removed 583 kg of cigarette butts from 309 ciggie bins

Collected 10 167 litter bags at night for collection by the City of Cape Town's waste truck

SOCIAL DEVELOPMENT

Interacted with 28 homeless people

21 Placed 21 adults in shelters in the CBD

Assisted 9 adults to get back home

16 Conducted 16 night-time visits to engage with the homeless

Referred 16 people for counselling and support

10 Assisted 10 adults to healthcare facilities

Assisted 1 client with an ID application

Conducted 5 stakeholder visits

Received donations from The Square, MGI Bass Gordon, Mount Nelson, A Belmond Hotel, and Hotel Sky.

CityViews

is a free Cape Town Central City community newspaper published by the Cape Town Central City Improvement District (CCID), a non-profit company. It is the CCID's vision to ensure that the Central City is safe, clean, caring and open for business for all who use it, whether they live, work or play here, or are passing through.

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Go to www.capetownccid.org



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OPEN FOR BUSINESS

The CCID welcomes these new businesses to town.



Q&A WITH JUNITA WILLIAMS CO-OWNER OF PRESSED IN TIME

Tell us more about Pressed In Time?

The business is a joint venture between myself and my husband, Nicholas. We are a full-spectrum operation that offers laundry, dry cleaning, ironing, shoe care and leather bag services, and we cater to the hospitality sector, households, and individuals.

We opened our first outlet in Century City, and in September last year we ventured into the vibrant Cape Town CBD.

Why laundry?

We were travelling frequently and used dry cleaning services often. At the time, we noticed that not many places treated your clothing as if it was their own and we realised there was a gap in the market for a more personalised service. This is our business philosophy and is top of mind when we train our staff.

What makes Pressed In Time unique?

Besides quick turnaround times and the use of quality detergents, our

staff go the extra mile like sewing a loose button on a jacket. We also cater for specific needs. For instance, new brides who want their wedding dresses cleaned or bachelors who drop off clothing for the work week on a Saturday and collect it on a Monday. The shoe-care service is another great offering as we clean leather and suede shoes, luxury brands and running shoes.

35 Lower Long St
066 127 3159
www.pressedintime.co.za

For more Central City news and views, subscribe to the CCID's e-Newsletter. Go to www.capetownccid.org and enter your email address at the bottom of the homepage.

SHOP

Onsite Gallery

This destination venue has an eclectic mix of architectural artefacts, lighting and furniture from all over the world and is a gem for finding statement pieces.

153 Loop St
021 462 1357
www.onsitegallery.co.za

CHIMI

Cult Swedish eyewear brand CHIMI has a presence in Stockholm, Gothenburg, and Paris. Now Capetonians and visitors can shop its modern and aesthetically pleasing eyewear right in the heart of the Cape Town CBD.

69 Shortmarket St
www.chimi-online.com

Swest Kicks

Swest Kicks has exclusive sneakers and streetwear and caters to anyone who wants to elevate their style and make a statement that resonates beyond the streets.

111 Loop St
076 937 8238
www.swestkicks.co.za



USEFUL CONTACTS

EMERGENCY

CCID 24-HOUR EMERGENCY

(Available via cell phone or WhatsApp)

082 415 7127
(Cape Town CBD only)

AMBULANCE, HEALTH, NOISE & FIRE

107 / 021 480 7700
(24 hours)
107 from landlines only

SAPS CENTRAL CITY

021 467 8001/2
(24 hours)

CITY OF CAPE TOWN SERVICES

INCIDENT REPORTING & ENQUIRIES

Refuse collection, water issues, street lights and electricity faults
0860 103 089

Traffic signal faults
0860 001 948

Prepaid electricity meters
0800 220 440

Cable theft
0800 222 771

Disaster Risk Management
080 911 4357
021 597 6000 (24 hours)

SOCIAL CONCERNS

CT Drug Counselling Centre
021 447 8026
073 755 1913 (WhatsApp)

Childline Western Cape
021 762 8198

WC Social Development
021 483 3083

CCID Social Development
021 286 0836

BYLAW & TRAFFIC INFRINGEMENTS

Law Enforcement
021 596 1999 (24 hours)

Traffic Police
0860 765 423

Metro Police
0860 765 423

CITY VIEWS WINS TOP AWARD

The CCID Communications department won four awards in the prestigious SA Publication Forum's 2023 Corporate Publication Competition - with *City Views* taking top honours in the Best Newspaper/Newsletter category and garnering a Best Cover Design award.

The annual awards reward excellence in corporate communication media. The Spring Issue of *City Views* 2022 came first in its category with the winning edition, "East City Cool".

Judges applauded the publication for being "hip, modern, and vibrant", like the Cape Town CBD, and serving "a grand mix of diverse city

dwellers". *City Views* was also cited as one of four runners-up in the Best Cover Design Award.

Not to be outdone, the CCID's flagship investment publication, *State of Cape Town Central City Report 2021 - A year in review (SCCR)*, was 1st runner-up in the Annual Reports category. It was also awarded a Certificate of Excellence in the Excellence in Writing category.

Usually, a Certificate of Excellence is presented to the Top 3 in the writing, design, and communication categories, but for the first time in 21 years, more than 15 to 20 publications, including the SCCR, each achieved a score of over 90 %.

CCID Communications manager Sharon Sorour-Morris, editor of both publications, says the awards reflect the hard work and commitment of a dedicated

team, including freelance art director Sean Robertson, who designs both publications. "We are extremely proud to call these publications ours," she says.



CAPE COBRA

Step inside Cape Cobra Leathercraft, the third-generation Cape Town business that is as renowned for its luxury exotic leather handbags and accessories as it is for its modern yet timeless design aesthetic. Here, heritage mingles beautifully with faultless craftsmanship and a strong commitment to sustainability, transparency, and community. We talk to Justine Schafer, creative director and CEO, about passion, possibility, and purpose when it comes to her family's atelier. **By Sharon Sorour-Morris**

It's a fashion accessory emporium like no other. Aptly located at a very stylish address in the Cape Town city centre – 43 Bree, home of KLûK CGDT – Cape Cobra Leathercraft's showroom is bursting with creative ingenuity underscored by minimalist designs, a legacy of African luxury and a commitment to quality.

Justine Schafer presides over this creative atelier, named after the highly venomous yet beautiful species of cobra found in southern Africa. The 37-year-old creative director and CEO joined the family firm 14 years ago after studying fashion design at the then Cape Technikon and at the prestigious Parsons School of Design in New York City.

Becoming an integral part of Cape Cobra Leathercraft – the longest-standing African luxury leather goods company on the continent – wasn't always on Justine's agenda. "It wasn't really my intention to join the family business, but while I was studying in New York I accompanied my dad, Robert, the company's MD, to meetings with clients and creative directors from international fashion and accessory houses like Tiffany & Co. and for the first time, I could see myself working in the industry."

Today, with her father, she presides over a 52-year-old business that is Africa's largest exporter of luxury exotic leather goods with a well-established (and well-heeled) customer base in the United States, the UAE and Europe.

MAKING HER MARK

Intent on making a difference, Justine was determined to learn everything about the traditions of Cape Cobra as well as the international landscape of the luxury export market. "My grandparents, the late Lothar and Denise Schafer, started the business in their lounge in 1972. Later they were joined by my father, Robert. Today my

legendary 88-year-old gran has retired – we literally had to kick her out so she could start relaxing a bit! – but she, along with my father, remains my inspiration. Watching their dedication for the craft has fuelled my own passion and purpose for leading the brand".

Justine started her Cape Cobra journey in the business's Woodstock factory under Denise's wing in Quality Control, after which she moved to Product Development. A year-and-a-half later, she found herself happily ensconced in Business Development, which included Marketing and Sales. "I worked in each division to better understand the company, our values, and our people. Up until a year ago, I could not imagine being at its helm, but as you get older and your responsibilities grow, it becomes a natural transition."

Robert Schafer embodies the family's resilience and ensures the artisanal quality, for which the company is

internationally renowned, never falters. Justine, who is married with two small children, has high praise for her father and says "he will never retire". And while she has nothing but respect for her family's traditions, she is keen to put her own innovative stamp on the business. "It's a delicate balance, but essential for the brand's longevity," she explains. Her fresh touch and modern eye are evident in the two collections the company brings out every year in which she artfully blends traditional craftsmanship with contemporary design elements.

Sustainability within the luxury industry in Africa is also a top priority. "I see Cape Cobra as a global symbol of sustainable luxury. We aim to expand our reach while staying true to our ethical values and our quality standards."

All raw materials used to make Cape Cobra products are sustainably farmed or sourced. "Our top raw materials, which



P IS FOR PICCO

An iconic piece, the Picco is Cape Cobra's signature bag from its Legacy Collection, launched eight years ago. An heirloom from the Schafer family, complete with its vintage-inspired handle, the Picco was reimaged for the modern woman. Says Justine, "It is named after my grandmother, Denise Schafer's first teddy bear which was called Picco. My grandmother started the business with my grandfather, Lothar, who honed his skills in maroquinerie (leather work) in Germany before they emigrated to South Africa."

A true classic, the Picco takes five days to produce and sells globally in three different sizes. A favourite among loyal clients, it is also the creative director's bag of choice.

"Every collection has its charm, but I favour the designs that beautifully blend South African elements with modern luxury and the Picco is the perfect example of this. The wooden handle is from our vintage collection, paired with a contemporary design, making it a very versatile day-to-night bag. After waiting a long time, I finally bought myself an orange Picco in Nile crocodile for my birthday recently. Choosing the colour, style and skin of a bag is very personal. This is just perfect for me."



ABOVE: The stylish inner-city showroom at 43 Bree, which is also home to KLûK CGDT.

COBRA



HAND-CRAFTED
IN CAPE TOWN



“Covid hit us hard. There were no tourists. No-one wanted handbags. Our sales dropped to 4 %. We held on, put our 75 employees on short-time but we were sinking ... Then suddenly we were back in business and today we can’t make our handbags fast enough”
JUSTINE SCHAFFER



Nile crocodile, ostrich (both indigenous to South Africa), and python from Spain and Thailand – are all ethically sourced. We constantly review our partners to make sure they meet our ethical and sustainable standards.”

SOCIAL UPLIFTMENT

Along with its sustainability and ethical practice ethos is Cape Cobra’s commitment to uplift its artisans who are consistently offered in-house training programs, with an emphasis on traditional techniques.

Justine explains the company actively seeks partnerships with educational and other institutions and organisations that champion sustainability to allow young people and Cape Cobra artisans to learn new technical skills and immerse themselves in global leatherworking traditions. “By doing this, we not only upskill our artisans but as a brand we are continually updating our knowledge and ensuring our practices are both contemporary and conscientious.”

The company’s holistic approach also has a ripple effect in that it supports various local communities through the farming, tanning, and manufacturing process.

CAPE COBRA COLLECTIONS

While Cape Cobra is a trusted supplier of meticulously crafted leatherware to international fashion houses, a pivotal point in its growth came about eight years ago when it relaunched its own brand, creating two collections every year.

With names like Metropolis (Fall/Winter 23-24) – which embodies “the unstoppable force of modern women and their ability to conquer the concrete jungle” and Soleil (Spring/Summer 2024) – which speaks to the summer holiday spirit of island vacations, evoking joy, relaxation and elegance” – the collections allow the company to showcase its exceptional artistry and flair for design.

“Our pieces aren’t just accessories: they’re tales of craftsmanship, they’re stories of unique individuality. Every single one of our products possesses a unique character – no two patterns or scales are the same when you work with specialty leathers.

SUSTAINABLE LUXURY

Responsible and ethical production has always been at the heart of the Cape Cobra ethos. As a competitor in the global luxury exotic leather goods market, the business has always focused on upholding sustainable practices.

“We respect all protected species and obtain our exotic skins under the strict laws and regulations of the Convention on International Trade in Endangered Species of Wild Fauna and Flora (CITES),” says Justine.

Early on, the company aligned with the United Nations’ 17 Sustainable Development Goals (SDGs) which highlight responsible consumption and production, decent work and economic growth, sustainable cities, and communities, among others.

By prioritising South African craftsmanship, ethical production processes, and sustainably farmed raw materials, the pioneering company is ensuring it remains at the forefront of sustainability.

“This provides clients with a truly unique piece, hand-crafted with care, precision, and integrity.”

Justine believes the company's competitive edge comes from its factory, where artisans hand-cut each skin to best preserve the natural markings, ensuring a one-of-a-kind product. “We invite our customers to experience this, and to create their unique handbag, choosing the style, shape, colour, and raw materials. You don’t get that with other brands.”

At the end of the day, for Justine, the essence of luxury is more than opulence and sky-high prices. “It’s about the intrinsic value, the story, the craftsmanship, the emotion a product can evoke. Luxury is the ability to touch lives through artistry and craftsmanship ... and about providing a client with not just an item but a legacy, an experience and a cherished memory.”



CLOCKWISE, FROM TOP LEFT: The Harlow in warm olive ostrich leg and raffia; the Lola in azure pebble nappa with a natural python ring; Robert Schaffer at the Woodstock factory; Justine Schaffer.



FIT FOR A QUEEN

Queen Elizabeth II, who for decades was not only the world’s longest reigning monarch but also one of the most stylish women on the global stage, owned a Cape Cobra Leathercraft creation, selected for her by one of her dressers. It was a Cleo, and while she was never photographed wearing it, it was part of her esteemed collection.

“My parents made a briefcase for the late US President Ronald Reagan, and Mariah Carey ordered a pink, ostrich leather dog carrier,” Justine reveals, giving a glimpse into some famous clients who have favoured Cape Cobra.

THE ALLURE OF NIKKEI

Adding glamour and an exotic fusion of flavours to Bree Street, swanky Japanese Peruvian restaurant Nikkei has settled in nicely. **By Kim Maxwell**

“The ones who dared”. In a prominent place on the Nikkei Japanese Peruvian menu, diners read about two nationalities who “travelled from the two ends of the same ocean. A marriage between Japanese mastery and Peruvian gastronomy”. These countries shared history and an ocean during the 19th century.

Modern cuisines have always borrowed from the past. Nikkei, an “artful fusion of Japanese precision and Peruvian vibrancy”, opened in Bree St late last year. Here, fusion plates tastily merge Japanese, Peruvian – even Spanish – culinary elements in visually appealing dishes.

The interior, by SQ Design, blends Japanese and Peruvian cultures in rich greens with gold, burnt orange and mustard accents. A small upstairs area overlooks a vast dining space, bar, and open kitchen.

Nikkei co-owner Paolo Carrara says the green evokes South American jungles, the Amazon and Peru. Adding contrast in severe black and rippled glass, an open kitchen copies a Japanese street-food stall, with roof and hatch. Eye-catching elongated chandeliers use clean lines to form the Peruvian symbol for long life.

INSPIRED BY JAPAN

“Peru has the second largest Japanese population outside of Japan,” states Carrara. “Very similar climate and fishing conditions ... They started living there and using South American ingredients.”

By all accounts, Cape Town’s Nikkei Japanese Peruvian is already cooking. On a quiet Monday at lunchtime, I bump into seasoned food-and-wine-lover Yegas from Durban, who makes it her mission to try “hot” places.

Executive chef Justin Barker says the owners had an “understanding of the Mexican/Spanish side of things, so in transitioning to a Japanese Peruvian menu concept, consulting chef Rikku Ó'Donnchú of RIKŪ helped us along”.

The owners saw a gap in the market. “They wanted to bring a Peruvian restaurant to Cape Town, incorporating the land and the sea and utilising local raw ingredients. We have a high standard of fish: yellowtail, sea bass, kingklip ... plus imported salmon. We use high-end Japanese rice and make our seasonings in-house. Our seasonings are Japanese-inspired,” elaborates Barker.



CLOCKWISE, FROM TOP: The hot kitchen utilises a robatayaki charcoal grill; Nikkei is a creative fusion of Japanese precision and Peruvian vibrancy; lounging in a Nikkei half-circle booth or seated at a table for four, you'll be treated to an unforgettable culinary experience; the menu is divided into sections, where sharing is recommended.

SHARING IS CARING

The Nikkei menu is divided into sections, where sharing is recommended. After “Entradas” (appetisers), head to “Crudo” if chilled, raw, and marinated plates make your heart sing. You'll find a twist on Peru's famous cured fish, ceviche, in citrus and kelp seabass with yuzu emulsion, chilli, red pepper salsa and ginger dressing. Or shrimp crudo. And tuna ceviche, where smoked jalapeño, Shoyu, coriander oil and black sesame add Spanish and Japanese touches.

“Nikkei's Signature Sushi” [another section] is not classic so much as combining Japanese influence with Peruvian methods,” says Barker, recommending the unusual crispy red rock lobster with banana and black garlic – a Nikkei signature dish. Truffle Maki has customer votes, too, a Peruvian twist of black truffle mousse in the centre of nori sushi, with fresh black truffle shaved on top.

“On the hot kitchen side, we're utilising robatayaki [charcoal grill skewers],” says Barker. A small open grill over coals arrives at the table, two skewers per portion.

“The nice thing about sharing, and smaller plates, is that people get to try everything. So, you could order Crudo and something else, then add Robatayaki to your meal at the end.”

“We also do a ‘Combinado’, basically a Japanese bento box, but with Peruvian elements.” It could include Japanese oxtail croquette, crispy citrus tofu, edamame with fermented chilli ketchup, and crispy squid with Japanese togarashi and lime.

CHEF'S SELECTION

For the customer who doesn't want to be frazzled by decisions, the Nikkei Omakase set menu for two offers tastes from it all, via a chef's selection of eight courses.

Don't miss White Lotus, a tasty Nikkei signature dessert: strawberry mousse combined with tropical sours and molecular sponge. There are extras, too. Lounging in a half-circle booth or seated at a table, you'll be treated to an experience: a pink-kimono-clad waitress serves a welcome edible oyster shell on arrival ... and customers leave after nibbling on a dessert mochi ball (miso, caramel and chocolate, or strawberry cheesecake). Says Barker: “We've just scratched the surface with Nikkei.”

Nikkei, 87 Bree Street. Open for lunch and dinner daily until 22h30.

nikkei.co.za

SIP & SAVOUR

Two of the CBD's newest places to drink, snack and eat – ANTHM and VUE Shortmarket – are as different as French bubbly and sake.

By Ilana Sharlin Stone

ANTHM

ANTHM is the CBD's intriguing new cocktail bar and as close as you'll get to a phenomenal New York bar experience in Cape Town. Here, world-renowned mixologist Tetsuo Hasegawa of NYC bar fame has muddled, shaken and stirred his 40 years in Tokyo and the Big Apple into a warm and atmospheric neighbourhood bar with drinks that are next-level.

Hasegawa is already a partner in two popular New York bars – ROKC in West Harlem and NR on the Upper East Side. Cape Town first appeared on his map while backpacking around southern Africa 10 years ago. Deeply impacted by its beauty and hospitality, he returned regularly and recently made it his home.

This means that at ANTHM, hints of South Africa are in the mix, alongside footprints from New York and Japan. The soundtrack to the drinks, which are named after his favourite songs, is '50s and '60s jazz, soul and rock and roll from his personal vinyl collection shipped from New York: think Elmore James, Charles Mingus, War and Rodriguez.

MIXING IT UP

Mixing cultures and cocktails is what he does in this warm corner bar reimagined as a *kominka*, or Japanese country house, with aged wood, antiques, and candlelight – and he does it with skill, technique, and passion.

There are eight "Classic" cocktails – that's classic with a significant twist – eight more experimental ones and three mocktails on the menu. Preparation is intensive, with shrubs, infusions and washes done in-house, all adding flavour and textures.



ABOVE: ANTHM snacks are Japanesque and umami-rich.



ABOVE: VUE Shortmarket is on the top floor of Heritage Square and has a striking view of Table Mountain and the bustling CBD.

Foggy Forest starts with a blow torch to a plank of *yamazakura* (Japanese cherry blossom wood) to create smoke and a cherry-wood aroma, which is caught in a brandy snifter. The glass is then right-sided and filled with a mixture of Glenmorangie-infused with porcini mushroom and house-blend Amaro.

Beat-Nik (the influence from Russia and Durban-born friend Nik) is a tequila, beetroot, Durban masala and apple shrub cocktail, yoghurt-washed for velvetiness and garnished with *mphepho*, South Africa's spicy plant.

Snacks are Japanesque and umami-rich, from Okinomi-Yaki-Potato, a plate of roasted potatoes with bacon and bonito flakes, a pork belly bun, beef tartare with spicy miso and cured egg yolk, and pickled curried fresh grapes.

ANTHM is a personal expression of Hasegawa's life, and a place he hopes will become its own diverse little community in his new hometown.

ANTHM
63 Loop St |
@anthm_cpt/

VUE SHORTMARKET

On top of Heritage Square, face to face with Table Mountain with a champagne flute in hand, you could not be more on top of the world. VUE Shortmarket is the newest of three venues in Cape Town's reimagined food and drink hub from The Drinkery's Günter Boisits and Aidan Mautschke.

With their shared passion for good food and drinks, healthy living, and hospitality – and in particular Boisits' previous two decades working with Cape Town restaurateur Giorgio Nava of 95 Keerom and Carne fame – they are a dynamic and skilled team with a clear vision for VUE of what Boisits calls "a very good, honest restaurant with a great bar".

Along with partner Josh Sarembock (of Fable), they've nailed it in this airy indoor-outdoor glam space. Here you can not only drink in jaw-dropping views of the CBD and the mountain, but also French champagne and Cap Classique, wine and cocktails. The foundation for all this effervescence is a fresh, light, and approachable menu of bar snacks, sharing plates, seafood and meat mains, and salads, all conceived to suit the space.

WELL-CRAFTED COCKTAILS

Having built a reputation for well-crafted cocktails, personable service and a wholesome bar setting at The Drinkery, Boisits and Mautschke have expanded into the restaurant business with VUE, which celebrates the classic marriage of raw seafood and bubbles.

There are oysters, ceviches, crudos, tartares and carpaccios, prepared with thoughtfully sourced seasonal produce. Char-roasted whole fish and meat main courses as well as flatbreads come out of VUE's wood-fired oven. There is something to suit everyone on the menu. Their snacks game is also high.

What gives extra panache is VUE's partnership with Piaff, the first French champagne house to open in nearly 50 years.

The owners' drinks credentials come to the fore on the interesting wine list, and a few classic as well as effervescent champagne cocktails.

VUE Shortmarket, Heritage Square,
108 Shortmarket St |
vue-shortmarket.co.za

WHAT'S ON IN TOWN

Come to town and enjoy the CBD's autumnal offerings.



THEN I KNEW I WAS GOOD AT PAINTING: ESTHER MAHLANGU, A RETROSPECTIVE

This not-to-be-missed retrospective draws attention to famed artist Esther Mahlangu's career which has spanned 50 years. It features more than 100 artworks by the celebrated and multi-award-winning South African artist as well as a series of historic photographs and a short film. The exhibition highlight is the display of Dr Mahlangu's iconic BMW 525i Art Car which has returned to South Africa from Munich after more than 30 years.

Where: Iziko South African National Gallery, Government Ave

When: Now until 11 August 2024

www.iziko.org.za



DONIZETTI'S LUCIA DI LAMMERMOOR

In celebration of its 25th anniversary, Cape Town Opera is restaging its first-ever production, Lucia di Lammermoor, in June under the production of its celebrated founder, Angelo Gobbato. Don't miss it! Donizetti's masterful work tells the story of a doomed love affair set against the backdrop of family rivalry and feuding, and the political shenanigans of 17th century Scotland. Brittany Smith, Cape Town Opera's award-winning star singer, will be in the title role. The duration of the three-act opera is just over three hours.

Where: Artscape Opera House, D.F. Malan St

When: 14, 16, 19, 21, & 23 June 2024

www.capetownopera.co.za

CRAFT CIRCLE

Craft Circle is for anyone who needs a creative outlet, wants to meet other crafters or socialise with friends in a fun way. Participants from all walks of life bring their embroidery kits, clay toolboxes, sewing machines or any other materials they are working on.

Where: The Ladder, 136 Bree St

When: First and second Wednesday of every month

[@capetowncraftclub](https://www.instagram.com/capetowncraftclub)

TELL ME ON A SUNDAY

Enjoy an intimate one-woman musical chronicling the life of a young English woman as she navigates life in a new city. This West End and Broadway hit is presented by The Endellion Theatre Company and features music by English composer Andrew Lloyd Webber.

Where: District Six Home Coming Centre, Cnr Buitenkant and Caledon Sts

When: 24-28 April 2024

www.homecomingcentre.co.za



ABSA RUN YOUR CITY CAPE TOWN 10K

Be part of the 9TH annual Absa RUN YOUR CITY CAPE TOWN 10K, which ends with a sea of people in town. The route is fast and flat, allowing runners to smash personal bests while taking in the scenic beauty of the Mother City.

Where: From Marine Drive, Milnerton, to Lower Long St, CBD

When: 12 May 2024

www.runyourcityseries.com



SUSHI + SAKE SUNDAYS

Nikkei Japanese Peruvian, the trendy Bree St eatery, offers patrons a unique culinary experience (see p. 6). Catch the Sushi + Sake Sundays special and enjoy a 25-piece sushi platter for R199, half-price sake cocktails and music by live DJs.

Where: Nikkei, 87 Bree St

When: From 12h00 to 18h00

www.nikkei.co.za

RETAIL IN ARCHITECTURAL DETAIL

A first of its kind by Kate Crane Briggs of Culture Connect, this walking tour explores the wide range of retail architecture in the Cape Town CBD, including gems such as the former Stuttafords building in Adderley St, designed by architect Louis David Blanc.

Where: Starts at Nando's, Cnr Long and Waterkant Sts

When: 20 April at 10h00

www.cultureconnectsa.com



DECOREX

Africa's premier décor, design and lifestyle show is back to enthral décor enthusiasts with cutting-edge designs, exhibitions, product launches and installations. It showcases more than 230 companies and has become a space for exchanging ideas and finding inspiration. In 2023, over R170 million in trade deals were concluded at Decorex Cape Town.

Where: CTICC 1, 1 Lower Long St

When: 6-9 June 2024

www.decorex.co.za

COMIC CON CAPE TOWN

Express your individuality at Africa's largest multi-genre pop culture and gaming festival. Audiences can look forward to a line-up of international and local celebrities, including comic book artists, writers, and illustrators, as well as popular television and movie stars. There will also be a variety of exhibitors and vendors, featuring the latest in pop culture merchandise, gaming, comic books and collectibles.

Where: CTICC 2, Cnr Heerengracht and Rua Bartholomeu Dias

When: 27 April-1 May 2024

www.comicconafrika.co.za

