

Get fine-dining deliveries from these 5 Western Cape restaurants during the lockdown

 By [Ruth Cooper](#)

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Just because visiting sit-down restaurants is not allowed for the foreseeable future doesn't mean you can't indulge in some gourmet meals from some of your favourite fine-dining chefs and restaurants. The following fine-dining restaurants are all currently offering forms of gourmet hampers and multiple course meal deliveries during the lockdown.

Help support these local restaurants to survive the devastating effects of Covid-19 and bring some fine-dining into your home for a special occasion or a treat night.



Imagining an altered food landscape in a post-corona world

5 May 2020



La Colombe

La Colombe recently launched The La Colombe Dine-In Experience, the first of several packages the group will release over the coming weeks. The Dine-In Experience consists of a nine-course fine-dining menu, carefully crafted to be enjoyed at home.

What you get: A nine-course menu including the signature tuna 'La Colombe', Karoo lamb with salsa verde and Jerusalem artichokes and an individual, whimsical 'garden' to end each meal.

Price: R750 per person

Delivery details: Delivery is R75 and is available within a 22km radius of central Constantia, between 4pm and 7pm, seven days a week.

Order via: bit.ly/LaColombeDineIn



Luke Dale-Roberts

World-renowned Chef Luke Dale-Roberts of The Test Kitchen, The Pot Luck Club and Salsify is offering a variety of gourmet hampers, including vegetarian and pescatarian options.

What you get: Each Lockdown hamper is designed to be a weekly basket of goods, providing the focal point for multiple meals. And one can expect dishes such as pork belly pâté beef wellington, chocolate fondant and assorted cheeses.

Price: R1,800 – R5,000 per person

Delivery details: Western Cape deliveries will be made two days from the date of order. (R100-R250 shipping) Cape Town delivery between 12am and 5pm daily.

Order via: lukedaleroberts.com



Wolfgat

Restaurant of the Year at the 2019 World Restaurant Awards; Wolfgat in Partnersoster is offering an interactive hamper for two.

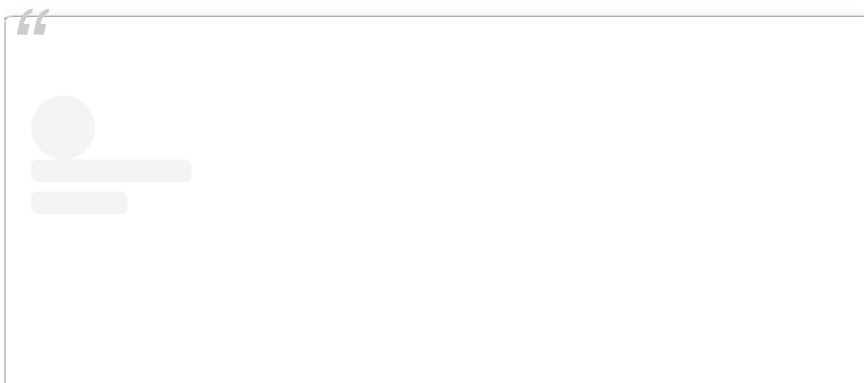
What you get: The hamper includes four courses inspired by dishes from the autumn 2020 menu - including sourdough bread and homemade butter; seasonal snacks, a black mussel or white mussel soup starter; the main course of Verlorenvlei lamb, mushroom and kelp and a DIY dessert for you to bake at home.

The hamper also includes an immersive experience: a few iconic dishes showcasing seasonal wild ingredients; a map of the Strandveld; a limited edition signed print of chef Kobus' Wolfgat landscapes; and a Wolfgat winter playlist for you to stream while enjoying your meal.

Price: R900 for two

Delivery details: Contactless delivery is available to Paternoster and surrounds, including Velddrif, St Helena Bay, Vredenburg, Jacobsbaai, Saldanha and Langebaan on Friday and Saturday afternoons and limited boxes available for Cape Town delivery on Saturdays only. Order by latest Thursday at 5pm. Please note all components of the hamper will be delivered cold, with clear instructions on how to cook/reheat/finish and assemble the dishes in your home kitchen. Cape Town delivery fee: R150.

Order via: www.wolfgat.co.za/delivery





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NEWS FLASH: Wolfgat at Home hampers now delivered to Cape Town! We're very excited to announce that we will be making a limited supply of Wolfgat at Home boxes available for delivery in Cape Town, weekly on Saturdays.* Visit our website at www.wolfgat.co.za/delivery for the menu and to place your order. Order by latest 17:00 on a Thursday, for delivery on Saturday. We have a limited supply available so orders will be treated on a first come first served basis. Since our small start with a handful of boxes delivered to the West Coast only, we've now had to make some practical and pricing adjustments: Wolfgat At Home box for two R900 (4 courses) Cape Town delivery fee R150 EACH BOX CONTAINS: 4 courses for two persons with clear instructions on how to finish the dishes in your own home kitchen; A limited edition, signed print of chef Kobus' hand painted Wolfgat landscapes; A wooden butter knife, handmade by Kobus' father. A hand illustrated map of the Strandveld; A Wolfgat At Home playlist for you to stream while enjoying some signature West Coast flavours. *Contactless delivery in Cape Town is made possible by Niche Foods Emporium. #Wolfgat #Paternoster #wolfgatathome #nichefoodsemporium

A post shared by [Wolfgat](#) (@wolfgat) on May 26, 2020 at 12:49am PDT

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How SA chefs are helping the most vulnerable during lockdown

21 Apr 2020



Gåte at Quoin Rock

Gåte at Quoin Rock is offering a three-course tasting journey curated by Chefs Nicole Loubser and James Would.

What you get: Each week varies however you can expect, a unique soup, main meat course such as pork belly or beef wellington and a delectable dessert from various country cuisine themes.

Price: R400 per person

Delivery details: Orders will be delivered every Friday. Minimum orders of two are required. A R50 delivery fee applies to Stellenbosch, Paarl, Franschhoek and Cape Town city bowl, other areas R100.

Order via: Whatsapp Gâte on +27 82 499 5101 by no later than Wednesday at 5pm.



Tryn @ Steenberg

Steenberg restaurant Tryn has launched a Steenberg @ Home menu from Chef Kerry Kiplin. The home deliveries include heat, plate and serve and semi-prepared dinner options.

What you get: Heat, plate and serve features her famous Asian inspired beef tataki, roasted pork belly, braised lamb neck or the meat-free mushroom, truffle and Emmental tagliatelle. While the Semi-prepared dinners offer the chance to create dishes such as risotto or spicy prawn and chorizo ragout. The Steenberg @ Home menu includes some popular extras such as gluten-free bread, candied after-dinner treats and there is even an option or two for the little ones.

Price: Each dish can be ordered individually and prices range R125 - R335 per item.

Delivery details: Deliveries are available between 2pm and 6pm on weekdays in the following areas: Lakeside, Tokai, Kirstenhof, Meadowridge, Diep River, Bergvliet and Constantia at a nominal fee of R40 with complimentary delivery for orders over R350. The delivery fee further afield to Noordhoek, Bishopscourt, Kenilworth, Claremont and Newlands is R60. Deliveries to Cape Town CBD, Atlantic Seaboard and Hout Bay take place on Wednesdays only at a fee of R70.

Order via: bit.ly/SteenbergAtHomeInfo



ABOUT RUTH COOPER

Ruth is the production manager at Bizcommunity. ruth@bizcommunity.com

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