

Escape to Tintswalo Atlantic Hotel this Winter



By Eugene Yiga

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It's hard to believe that it's been two years since Tintswalo Atlantic was almost destroyed in a Cape Town wildfire. If you visit the five-star boutique lodge today, you'll find a place that's risen from the ashes and resumed its position as one of the top spots for a luxury escape.

Tintswalo Atlantic forms part of the larger Tintswalo Lodges group and is the only property in the ocean-facing Table Mountain National Park – this means that each of its eleven suites (all uniquely decorated and themed according to different islands around the world) comes with views of the Hout Bay Harbour, Sentinel mountains peak, or the Atlantic Ocean and its hypnotic, crashing waves.



Although Tintswalo Atlantic offers easy access to the Constantia Valley, Camps Bay, and the Cape Town CBD, its seclusion makes you feel like you're in a world on your own. Indeed, given that it's now too cold to lounge around on the wooden deck that surrounds the heated pool (or take a nap in one of the hammocks on the pebbled beach), your best option is to stay cosy indoors. With heated floors, a fireplace, and the softest bathrobes imaginable, there's not much reason to leave your room at all.



Guy Clark offers a unique taste experience

If all that lazing around leaves you hungry, you're in for a treat thanks to Guy Clark, the new head chef. After four years of working abroad, the self-taught finalist from the first season of MasterChef South Africa is back home and excited to make the restaurant a top choice for locals and visitors alike.

“I would like to offer diners a new perspective on food and a unique taste experience, with dishes that are simple yet sophisticated, and beautifully presented. I believe in celebrating ingredients in their purest form, using methods and techniques that enhance flavour, presentation and texture. Sourcing and utilising local, sustainable and organic is key to delivering an ethical and superior menu,” says Clark. ”



Citing local ingredients and different components

Clarks' new eight-course *Ocean & Ash* dinner tasting menu is based on different themes that cite local ingredients and foraging as important components of the process. As part of the special winter offer, guests can expect a five-course meal that begins with sundowners and canapés in the lounge.



Photo by Tom Clark

On the evening I stayed, that meant a cauliflower and Chardonnay soup; lamb rump (with textures of mint, pickled lemon rind, and brandy jus) for the starter; a basil and mint sorbet as a palate cleanser; trout (with spinach, butter poached quinoa, avocado, burnt baby carrots, miso hollandaise, peas, and lime) for the main course; and a choice of two desserts, which I'm afraid to describe because it's bound to make you drool all over your clothes.



Photo by Tom Clark

Treating yourself to a little something more

There was even more to savour over what turned out to be a lavish three-course breakfast. First was the homemade muesli with fresh yoghurt, fruit, and berry compote. Then came the platter of cheeses and cold meats (prosciutto, salami, and salmon), as well as the pastries that are (almost) impossible to resist – this was all before the full English breakfast that you might have to skip if you don't save enough space – or maybe you'll decide to treat yourself to a little more. It's winter after all.



Valid from 1 May until 31 August 2017, a special overnight offer includes luxury accommodation, as well as breakfast and a five-course dinner with a bottle of house wine, at R7,000 for two people sharing. During weekends, a minimum two-night stay applies. Call +27 11 300 8888, email res1@tintswalo.com or res2@tintswalo.com, or visit tintswalo.com/atlantic.

ABOUT EUGENE YIGA

Eugene graduated from the University of Cape Town with distinctions in financial accounting and classical piano. He then spent over two-and-a-half years working in branding and communications at two of South Africa's top market research companies. Eugene also spent over three-and-a-half years at an eLearning start-up, all while building his business as an award-winning writer. Visit www.eugeneyiga.com, follow @eugeneyiga on Twitter, or email hello@eugeneyiga.com to say, um, hello.

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