



PAIGE'S PAGE

The May Edit

Breakfast • Lunch • Dinner • Dessert • Drink • Foodie Find



CHARDONNAY DELI

HIGH CONSTANTIA

Winter mornings, warm oats and feeling vaguely put together.

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I know oats are sometimes overlooked, but I've always had a soft spot for them. These **superfood oats** felt nostalgic in the best way, just a little more grown up and considerably better dressed. Warm cinnamon oats, crunchy nuts and seeds, sweet raisins, cooling yoghurt and fresh fruit created the kind of breakfast that feels comforting without trying too hard. Nourishing, yes, but still firmly on the delicious side of life.

CHARDONNAY DELI UITSIG

Seafood, soft lighting and decisions I'd happily repeat.

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This **seafood penne** arrived wrapped in silky bisque and honestly had me from the first bite. Generous prawns and calamari brought plenty of seafood richness, while the pasta itself was perfectly cooked, but the sauce? Full main character energy. Luscious, lightly briny and indulgent without tipping into heavy territory. We settled into full gluttony mode beside warm heaters, soft music and lovely views, and honestly, I regret nothing.

One final and extremely serious note: keep some bread aside for scarpetta. Leaving that bisque behind would simply be irresponsible.

SUNDOO SEA POINT

Sharing plates, questionable sharing skills.

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I'll be honest, **butter chicken** has never been the dish I get excited about. It usually feels like the safe option. This one changed that entirely. Rich, comforting and beautifully balanced, the sauce carried gentle sweetness, warming spice and soft notes of cardamom and coconut without ever feeling heavy or overworked.

The curries arrived with fluffy basmati rice, buttery paratha and colourful sides designed for sharing.

Which was lovely.

Until I slowly pulled the butter chicken bowl towards myself and entered full self-preservation mode. I wiped it clean with paratha like it was a full-time job and honestly, I regret nothing.

KANJI RAMEN

One bite turned into several.

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I truthfully didn't think dessert was on the agenda, which explains why I committed so enthusiastically to the ramen beforehand. Then Chef appeared with a beautifully oversized **matcha tiramisu** and suddenly life looked very different.

I approached cautiously... That lasted roughly thirty seconds.

This was everything I want from dessert. Light, airy and softly sweet, dusted with earthy matcha and layered with ladyfingers that almost mimicked chiffon cake. It felt less like eating tiramisu and more like eating a very elegant cloud. Mildly intimidating on arrival. Deeply comforting by the final spoonful.

FLORENTIN

No sugar in my coffee. Espresso martini? Different rules.



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Florentin earns my loyalty for many reasons, but this **espresso martini** deserved its own moment. Beautifully balanced and properly made, it had that ideal middle ground of bitter, sweet and strong without tipping too far in any direction. The texture really sold it for me. Frothy in the best way, light enough to feel elegant but still carrying enough kick to remind you exactly what you ordered. I'd never voluntarily put sugar in my coffee, yet somehow an espresso martini remains entirely acceptable behaviour. Logic may not live here, but thankfully deliciousness does.

Think excellent iced coffee with significantly better nightlife credentials.

HELLO ASIA

Passport not included, nostalgia guaranteed.

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I genuinely cannot believe I made it to 27 having only visited Hello Asia once. Honestly, forget clothes shopping, give me a food store or mini market and I'll happily disappear for hours.

Hello Asia completely delivered. Shelves packed with snacks, dumplings, sweets and little discoveries waiting to happen.

My foodie find of the month was this **OKF Sparkling Mangosteen** drink and I was obsessed. Light, refreshing and softly sweet, it took me straight back to Bali. Mangosteen has that lovely lychee meets peach meets citrus situation going on, delicate, juicy and slightly floral.

Needless to say, I'll be back.



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Stay hungry. Stay curious.

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