



3 GREAT SITES FOR...

Pop-up Dining

thesecreteats.com

What could be more exciting than the prospect of dining on a mysterious menu with undisclosed guests in a clandestine location? This is the concept behind SecretEATS, 'an underground dining experience bringing together adventurous, hungry eaters'.

Mastermind Gregory Zeleny recruits amateur and professional chefs (such as Sue-Ann Allen) and sets them up at private locales around Cape Town and Jozi. Guests won't know any details until the day of the event. As the Facebook page says, 'It's all kept SECRET and that's part of the fun.'

So how do you join? Pop onto the website and request an invitation – as guest, host or cook. Durban is also listed as a location, so hopefully SecretEATS will be available there soon. Costs start at R450, including beverages.

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 [Secret EATS](#)

www.outlandishkitchen.com

This is pop-up dining with a difference: it's all outdoors. The philosophy behind this 'far-flung field experience' is to bring city diners, usually very removed from the origin of good food, closer to the land from whence it comes.

As such, pop-up kitchens are set up on mountains or in valleys around the Cape. Fresh local produce is sourced directly from the resident farmers and artisans – some of it literally coming from underfoot at the kitchen site – and talented chefs from the area whip up a culinary storm from the ingredients. Guests tour the land before feasting at a long, beautifully laid dinner table.

Loosely following the lunar calendar, the dinners are set against the backdrop of the full (or full-ish) moon to further add to the charm of the evening. Costs are around R550, including five or six courses plus drinks.

 [outlandishjules](#)

 [Outlandish Kitchen](#)

www.theforum.co.za

Trendy Newtown, arguably the cultural heart of Jozi, is home to the iconic Turbine Hall. The building, a fine example of 1920s industrial architecture, is part of what was once a huge power station. It's also the site of monthly Underground Dinners.

For R295 per head, which includes a gourmet three-course dinner and welcome drink, guests can enjoy a glamorous evening of music and fine dining, perfectly juxtaposed with the rough, mechanical setting – a great way to celebrate a special occasion and a novel way to entertain clients.

Booking is essential. Upcoming dates are 27 July, 30 August, 27 September and 25 October, and dinners start at 7pm for 7.30pm.

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