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SPECTACULAR *style*, elegant  
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the HEIRLOOMS of the *future*

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# THE MAJESTIC HOUSE OF PALESTINE

**EXCLUSIVE** look inside **BETH FELASTEEN**, the **GLORIOUS** home of *Munib Al Masri*

# BACK TO THE LAND

'Farm to fork' *restaurants* guarantee fresh, *seasonal food* – and if there's a hotel attached, it takes *the experience* to another level...

WORDS **AMY BRADFORD**





**CLOCKWISE:** the Babel restaurant is housed in a converted cowshed; A Dutch Delft mosaic in the garden; the historic manor house; a chef at work **OPPOSITE:** Babylonstoren's chefs collect fresh produce from the kitchen garden each day



## △ **BABYLONSTOREN, SOUTH AFRICA**

Babylonstoren is a little piece of paradise on earth. The 17th-century farm in South Africa's Cape Winelands is dominated by a graceful Dutch-style manor house and is surrounded by lush gardens. The property is almost entirely self-sufficient – it grows nearly all of the organic fruit and vegetables served in its three restaurants, as well making its own wine. This is reflected in the 'simple, generous and honest' approach to dining, with wholesome dishes that change constantly to reflect what's in season.

Food designer Maranda Engelbrecht ensures everything has a strong visual appeal – a quality that's apparent in the light and airy main restaurant, Babel. And although you can just drop by to dine, it's advisable to linger. Guests staying in the manor house or one of 13 cottages will have time to enjoy the 'pick and eat' policy throughout the gardens, tours of the wine cellar and olive press, and the chance to make bread at the on-site bakery. The Farm Shop, which sells home-made cheeses, is a must-visit, too. [Babylonstoren.com](http://Babylonstoren.com)