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SCENE *magazine*

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SPRING 2026



BABEL AT BABYLONSTOREN

Among the Cape Winelands' sweep of designer wineries and glossy restaurants sits a quiet and bucolic alternative – one that's family-owned, authentically farm-focused and undeterred by hospitality trends. Set at the base of the dramatic Simonsberg mountains against a red clay landscape, Babylonstoren is a place where you can hear the chirping of birds, surrounded by the tranquillity of its 12-acre garden. To call it a garden is an understatement – the property is a natural pantry of citrus, orchard fruit, seasonal vegetables, olives and grapes. Everything on the menu at the signature restaurant, Babel (housed in an old cow shed), is led by the garden and farm. That might be Cape Point tuna in a pool of creamy buffalo yoghurt dressing with fennel and sorrel or a dry-aged steak from Babylonstoren's own Chianina cattle with sweet shallots and mustard jus. A deconstructed version of prosciutto-wrapped melon is doused in olive oil and balsamic vinegar; ruby-red blood oranges make for a refreshing palate cleanser; fish of the day is served on a bed of *waterblommetjie* chutney and coconut.











Soft-centered chocolate fondant with velvety buffalo milk gelato and almond brittle is an indulgent dessert. The team at Babel will tell you all about Babylonstoren's core principles – regenerative farming, local producers and community – and while all of that is important, feelgood doesn't always taste good. Here, it *really* does.

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