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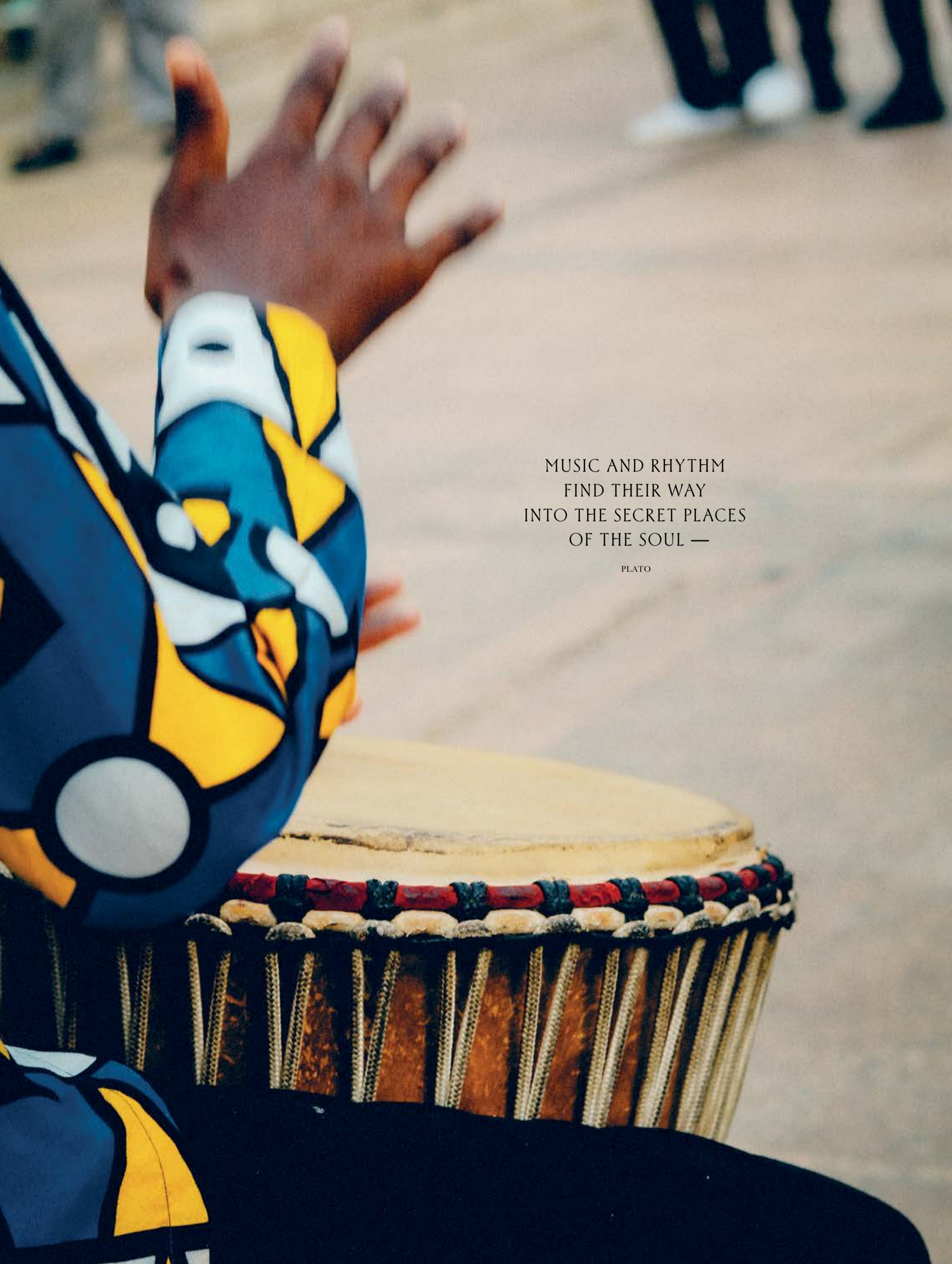


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ONE&ONLY  
VOLUME 3 CAPE TOWN

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MUSIC AND RHYTHM  
FIND THEIR WAY  
INTO THE SECRET PLACES  
OF THE SOUL —

PLATO

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## WELCOME

Dear esteemed guest,

There is a particular moment each morning in Cape Town that never loses its magic. Just as the sun begins to lift over Table Mountain, the city – not yet fully awake – feels suspended between calm and possibility. Cape Town awaits – and it always rewards the curious. It's in this pause that I'm reminded, day after day, why this place captures the hearts of visitors and locals alike – including mine.

Within these pages, you'll find stories that celebrate the craft that shapes Cape Town – from its people to its places. Enjoy the reveal of our beloved Nobu Cape Town, which has emerged from its reimagining feeling wonderfully energised. The new space brings together Japanese precision, Peruvian flavours, and South African storytelling, with a design ethos inspired by harmony and Ubuntu – one that Chef Nobu was able to witness in person during his recent time here. Offering his gentle nod of approval, it was a moment that felt fullcircle. And much like those early Cape Town mornings, when the simple act of waking feels transformed by mountain, water and light, the details reveal themselves slowly, just as Nobu's refreshed design invites you to look a little longer, and a little closer – this edition of ROAM, lets you discover that there's always more to see.

Nature, of course, remains our greatest muse. From the resilient young turtles in rehabilitation to the spectacular marine life that lies just beneath our coastline, the city continues to reveal wonders. But Cape Town's charm doesn't end at the water's edge, and if your curiosity leads you towards our local festivals or the vibrant artistry of African textiles – let these pages be your starting point. Cape Town will happily oblige. And whenever I start to feel a bit smug about knowing this city well, Cape Town gives me a nudge and says, "...careful now".

You'll even meet a few of the hands and hearts who shape the rhythm of life here. The spirit, quirks and talents of our people thread through the Resort, reminding us that discovery isn't only found in places, but in people, too. And, that being the case, it is our privilege to be part of your story here.

May these pages inspire you to explore freely, savour slowly and connect deeply. Cape Town is not just a place to visit – it's a place to feel. And if Cape Town steals your heart – don't worry, you're in good company.

Anne Scott, General Manager

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In cellars deep where oak and shadow meet, bottles sleep, their glassy lungs at rest—each cork a seal on time's slow-breathing heat, each drop a story ripened to the best.

The vineyard's rows, once green with summer's fire, now whisper through the tannin-darkened years—sun's gold distilled, rain's soft, patient choir, and vintner's hands that shaped joy and tears.

A swirl – the garnet glows like autumn dusk, its perfume rising – cedar, plum, and earth—the tongue receives it, velvet, warm, and husk, a testament to craft, to soil, to birth.

To drink is not to drain, but to converse with seasons past – the noble, rare reserve.



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# EVOLUTION

A new chapter for Nobu Cape Town, an elevated setting for its signature Japanese-Peruvian culinary journey.

# OF AN ICON



## Nobu Cape Town returns as a refined revival where global legacy meets the rhythm and character of the city.

There's a particular energy that settles over One&Only Cape Town. A blend of calm confidence, quiet luxury and the unmistakable pulse of the city just beyond its marina. And within this setting, Nobu Cape Town has emerged from a complete redesign with a presence that feels both evolved and fresh. This wasn't a makeover – rather a shift. A refined and considered revival that brings a global icon into intimate conversation with Cape Town's character.

Nobu's global legacy is well known. Founded by Chef Nobu Matsuhisa with Robert De Niro and Meir Tapper; Chef Nobu's own journey shaped the philosophy that defines every restaurant bearing his name. After years of training in rigorous Japanese kitchens, it was his move to Peru that proved transformative. There - confronted with new ingredients, bold flavours and a culture of expressive, unrestrained cooking - he developed the Japanese-Peruvian "dialogue" that would become his signature. From this, the brand grew from a single New York restaurant into a culinary movement. Defined by the clarity of Japanese technique, and enriched by the bold, unexpected heat of Peruvian influence; this combination reshaped contemporary dining with its precision, intuition and global sensibility. This DNA prevails, but what makes the Cape Town restaurant unique is the way it acknowledges its surroundings, without diminishing its origins.

The redesign is the latest chapter in the longstanding creative partnership between Chef Nobu Matsuhisa and the Rockwell Group - an award-winning interdisciplinary architecture and design firm based in New York. The design ethos reinterprets the Japanese principle of Wa - harmony, balance and mindful composition - whilst reflecting the essence of Ubuntu - an African philosophy that celebrates the interconnectedness of people and their responsibilities to each other and the environment.

### DESIGN WITH A PULSE

The restaurant's iconic stairway remains the beginning of the story. Guests descend into a dining room that feels open yet framed by floor-to-ceiling windows that capture Table Mountain in a way that feels curated. Inside, the interplay of materials creates a rhythm of contrasts: dark woods bringing weight and grounding, white oak-framed chairs adding clarity, bronze detailing catching soft glints of light. Stone surfaces introduce texture with a quiet authority, while handwoven indigo tapestries by Julia Pepler Swanepoel echo Japanese dyeing traditions and the shifting blues of the Atlantic. The bar, nestled to one side, shifts the tone instantly... Intimate, low-lit and enveloping, it leans into the sensorial. A sculptural Milkwood trunk commands the centre, a symbolic reference to African beliefs in grounding energy and emotional connection. It is a space designed not just for drinking, but for lingering conversations that stretch just a bit longer than planned. On the other end of the restaurant, the 10-seat sushi bar reignites the drama and precision Nobu is known for. Outside, the Nobu deck extends the experience under the sky, with Table Mountain positioned as the final artwork.

### A MENU THAT FINDS ITS VOICE IN CAPE TOWN

The restaurant transformation continues on to the plate. The new menu weaves Nobu's classics with a distinct local perspective. The Yuzu Cured Sea Bass with Orange Amazu opens a meal with bright, clean intensity. The Springbok with Truffle Tosazu offers a sophisticated interpretation of a South African staple, balancing richness with lifted acidity. And the Coconut Mango Panna Cotta is smooth, delicate, and quietly tropical - closing a meal with understated elegance.

The beverage selection has been curated with the same intentional consideration: sake chosen for nuance, wines with

clear regional expression, and cocktails crafted to enhance rather than dominate. It's not simply a pairing philosophy; it's an invitation to explore. At the heart of the experience lies the Omakase. More than a tasting menu, it's a colloquy that unfolds - guided by intuition and the chef's evolving sense of the evening. Dishes present with a rhythm that feels almost familiar, Nobu signatures softened or sharpened with a Cape Town influence.

### A NEW ERA FOR AN ICON

Anne Scott, General Manager of One&Only Cape Town, describes the redesign as a renewal of spirit, a way of honouring Nobu's global story while illuminating the unique energy of the city.

### CHEF NOBU SAN

**If you are what you eat, what are you?**  
I am a Sushi Chef and I eat a lot of sushi, so I think that is what I am.

**What is the most unexpected item in your bag?**  
Unexpected I don't know, my special Nike Sushi Force Ones?

**Finish the sentence:**  
**When I am not in the kitchen, I am...**  
Travelling! I spend 10 months of the year travelling - visiting my restaurants around the world..



# THE RESERVED ONES

"Wine is bottled poetry" Robert Louis Stevenson once wrote, but it is only the discerning collector who understands the verses of a vintage.



In a world where the term "reserve" is often reduced to merely a label, the Cape's finest vintages remind us of its true meaning: rarity and reverence for craftsmanship. Reserve is not simply a designation; it is a philosophy, and a quiet promise that excellence cannot be rushed.

#### CURATED REVERIE

The Reserve Room at One&Only Cape Town is where this philosophy takes shape. Terracotta-hued seating grounds the room, complemented by earthy tones and layered textures that invite quiet contemplation. Light filters softly against polished walnut shelves. Rare vintages silently rest like handbound first editions in a private library. Liquid metal inlays embedded in the walnut panels evoke the layers of the Cape soils and terroir. Guests are invited to slow down, engage all senses, and visit each vintage with deserved attention.

#### BARREL TO GLASS - WINES MADE TO LAST

Below are some South African wines that, if found in a private cellar, usually reflect the collector's knowledge and appreciation for the meaning of "Reserve" printed on the label.

The Hemel-en-Aarde Pinot Noir Reserve Barrel is a must have for those who appreciate subtlety. Sourced from a single vineyard, shaped by cool maritime air and mineral rich soils, this vintage is produced in limited quantities and aged for 18 months in French oak. One will find that it develops layered complexity, revealing a symphony of bright red cherry, ripe raspberry, and subtle traces of spice - while a hint of earthy forest floor keeps it grounded. On the palate it is taut, the balanced acidity and smooth tannins create a gentle tension - keeping the beautiful flavour alive with each sip. The finish is fixed and authoritative, leaving behind traces of red fruits, oak spice and crushed herbs that hint at its aging potential. Reserved for those with estate allocations, this wine establishes quite a standard, and is a declaration of what it means to collect in Cape Town.

If a wine could demand a moment of silence, it would be Meerlust Rubicon. Steeped in history and celebrated for decades, the Bordeaux-style is the benchmark against which all others are measured. Crafted from a meticulous selection of Merlot, Cabernet Sauvignon and Cabernet Franc, each barrel is handled with care to preserve balance, depth, and harmony. On the palate, rich blackcurrant and dark plum unfold alongside hints of cedar, tobacco, and graphite - creating the essence of depth over delicacy. The tannins are supple, providing structure to the wine by carrying its richness without heaviness, while bright acidity keeps every sip balanced. Rubicon leaves an impression long after the glass is empty, a reminder that some vintages transcend time and trend.

Kanonkop Paul Sauer is a wine that commands attention before the first sip. This Bordeaux-style mastery is crafted from Stellenbosch's finest vineyard, and matured for 18-24 months in French oak. The nose is compelling, revealing layers of dark cassis and, much like Meerlust Rubicon, hints of black plum intertwined with cedar, tobacco, and graphite. On the palate it is resolutely full bodied, as rich fruit and oak meld seamlessly. The finish is long, leaving traces of dark fruit and spices. Ultimately, for collectors, it is a statement of proficiency.

Delaire Graff Reserve Chardonnay is South African luxury distilled in a bottle. Perfect for those who savour every nuance. The grapes are hand-harvested from high-altitude vineyards in the Banhoek Valley. Each grape is fermented in French oak and left on its lees to build texture. The nose teases with yellow apple, white peach and subtle citrus, layered with toasted almond and a whisper of minerals. On the palate, wood and berry converge while acidity carries the flavour. Rare and carefully allocated, Delaire Graff's Chardonnay signals refinement - revealing both the estates vision and the expressive potential of South African white wines.

AN EXPLORATION  
OF CAPE TOWN'S  
MOST EXCEPTIONAL  
RESERVE WINES, WHERE  
CRAFTSMANSHIP, TERROIR,  
AND TIME CONVERGE  
TO REDEFINE TRUE  
CONNOISSEURSHIP.



# EXPLORING

South Africa's coastline is one of the world's most unique underwater environments, and few know it better than diver, guide, and marine biologist Danel Wentzel.

# THE DEEP



*Diver, guide, and marine biologist Danel Wentzel.*



A HIGH LEVEL OF ECOLOGICAL  
COMPLEXITY ALLOWS BOTH  
TEMPERATE AND SUBTROPICAL  
SPECIES TO THRIVE.



*Kelp forests host endemic species such as pyjama cat sharks.*

South Africa's coastal waters rank among the most biologically diverse in the world, shaped by the rare convergence of the cold Benguela Current along the west coast and the warm Agulhas Current along the east. This meeting produces ecosystems that exist nowhere else on Earth, from extensive kelp forests to rocky reefs and sandy benthic zones. The combination of nutrient-rich cold currents and warmer tropical flows supports a remarkably high level of ecological complexity - allowing both temperate and subtropical species to thrive. Cape Town, situated at this ecological crossroads, is internationally recognised for its unique marine habitats - including underwater forests, reefs, and intertidal zones that serve as nurseries, feeding grounds, and breeding habitats for countless species. Divers and explorers share a collective passion for the underwater world, united by a fascination with its extraordinary creatures and complex ecosystems. As public interest in ocean exploration, conservation, and underwater storytelling increases, so the role of skilled divers who can navigate these environments safely and responsibly becomes more important. Danel Wentzel is a marine biologist turned ocean storyteller. Professionals like Danel bridge the gaps between scientific research, exploration, and public engagement - making knowledge of marine ecosystems accessible, while promoting conservation and sustainable diving practices. We met up with her to chat about all things diving, exploring, and life beneath the surface.

#### EARLY BEGINNINGS

Raised on a farm near Johannesburg, far from the coastline, Danel Wentzel's introduction to the ocean came at the age of eleven when she began scuba diving with her father. These early experiences sparked curiosity about the underwater world, and laid the foundation for her future career. The contrast between terrestrial life and the mysteries of marine ecosystems left a lasting impression, and she quickly realised that the ocean offered an entirely different form of exploration and learning. Her passion for understanding the marine environment led her to Cape Town, where she studied a degree in marine biology and oceanography at the University of Cape Town (UCT). She completed both an undergraduate and postgraduate, including honours research focused on phytoplankton: microscopic, photosynthetic organisms that form the base of marine food webs, contribute significantly to global oxygen production, and influence climate regulation through carbon sequestration. This scientific grounding provided her with a robust understanding of ocean dynamics, ecosystem interactions, and environmental pressures.

#### DIVING TRAINING AND EXPERTISE

Parallel to her academic studies, Danel advanced her technical skills in scuba and free diving. She completed a series of certifications, progressing from recreational levels to professional qualifications - including rescue diver, dive master, and instructor. Each level provided increasingly sophisticated knowledge of dive planning, underwater safety, buoyancy control, and emergency response. Scuba diving, which involves the use of air tanks and controlled buoyancy, allows divers to remain underwater for extended periods and maintain stability - making it particularly effective for underwater filming, observation, and research. Free diving, on the other hand, relies solely on breath-hold techniques. It demands intense physical and mental control, including regulating heart rate and oxygen consumption, while fostering a heightened sense of presence. Free diving enables minimal disturbance to marine life, offering a more intimate and unobtrusive observational experience.

Danel emphasizes that both disciplines require meticulous preparation, awareness of physical limitations, and strict adherence to safety protocols. Training in buoyancy control, emergency procedures, and navigation are essential to prevent accidents, particularly in the unpredictable conditions of the open ocean.

FREE DIVING REQUIRES FULL PRESENCE AND CONTROL OF BREATH TO LOWER HEART RATE AND OXYGEN CONSUMPTION, ALLOWING LONGER DIVES AND A CALMER UNDERWATER EXPERIENCE.

#### A DAY IN THE LIFE OF A DIVER

Danel's work varies daily, guided by environmental conditions and project needs. Early mornings are typical - as light penetration, tides, and marine activity often peak shortly after sunrise. She begins her day with movement, including swimming or yoga, to prepare for the physical demands and mental focus required underwater. Depending on the day, she may lead guided dives, teach underwater photography, conduct research expeditions, or participate in conservation projects. Classroom sessions complement fieldwork, and she provides technical instruction on camera use, dive planning, environmental observation, and marine biology principles. By combining in-water experience with educational support, Danel ensures divers not only witness marine life, but understand its ecological context and the importance of responsible behaviour.

#### SAFETY AND ENVIRONMENTAL RESPONSIBILITY

For Danel, safety and environmental responsibility are inseparable from diving practice. The ocean is a dynamic environment, and divers must respect both its physical challenges and its ecological intricacies. She stresses the importance of diving with a buddy, understanding local conditions, and relying on guidance from experienced professionals. Currents, tides, and visibility fluctuate daily, and awareness of these factors is essential to safe and successful dives.

Environmental mindfulness is equally critical. Divers are encouraged to observe marine life without touching or disturbing habitats. Coral reefs, kelp forests, and benthic zones are highly sensitive, and even minor interference can disrupt delicate ecosystems or impede conservation efforts. In research or restoration areas, only trained professionals should handle marine organisms, and all interventions should follow established protocols.

Danel also highlights mindfulness as a technique that improves both safety and observation. Free diving, in particular, requires full presence and control of breath to lower heart rate and oxygen consumption, allowing longer dives and a calmer underwater experience. This focus enhances the ability to notice small behaviours, interspecies interactions, and subtle changes in habitat dynamics that may otherwise be missed.

#### CAPE TOWN'S RICH MARINE ECOSYSTEMS

Cape Town's waters provide some of the most diverse and accessible diving experiences in South Africa. Kelp forests along the Atlantic seaboard host endemic species such as pyjama cat sharks and puffadder shy sharks, alongside octopus, seals, and numerous fish. Iconic wildlife, including African penguins, interacts with these underwater forests, creating intricate food webs and ecological relationships. Rocky reefs and sandy seabeds further support invertebrates and small pelagic species, highlighting the array of habitats available to divers and researchers.

One of Danel's recommended dive sites is Boulders Beach Marine Protected Area - offering a controlled, sheltered environment rich in kelp and species diversity. The adjacent Windmill Beach provides excellent opportunities to observe kelp, fish, and shark behaviour in relatively calm waters. For more advanced divers, deeper kelp forest dives allow prolonged interaction with endemic species and provide opportunities for detailed observation and underwater filming.

#### OBSERVATION, REFLECTION, AND STORYTELLING

After a dive, Danel prioritises reflection and connection. Sharing meals or coffee with fellow divers offers an opportunity to debrief, exchange observations, and consolidate understanding. These moments link personal experience with ecological learning, reinforcing both the educational and social dimensions of diving.

Through her work as a diver, expedition guide, instructor, and documentary filmmaker, Danel Wentzel exemplifies how scientific knowledge, technical skill, and environmental stewardship can converge in practice. Her approach demonstrates that ocean diving is not only about personal discovery, but also about fostering appreciation, understanding, and protection of marine ecosystems.

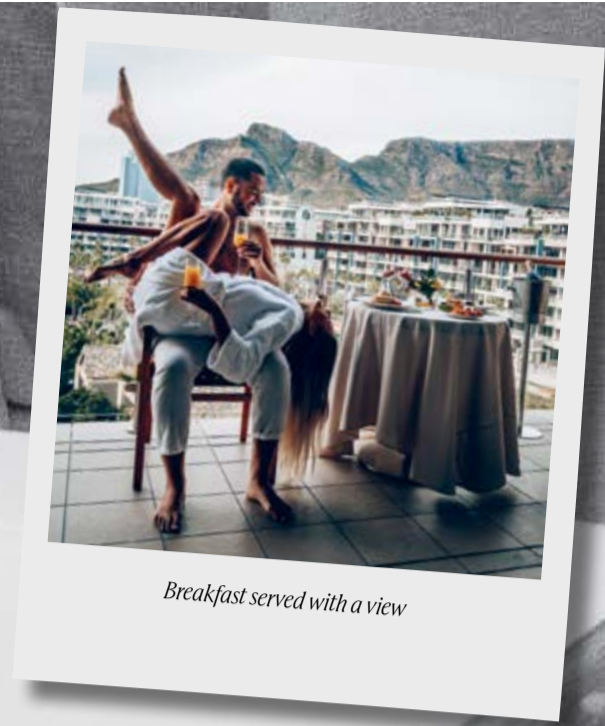
# A SUITE INVITATION



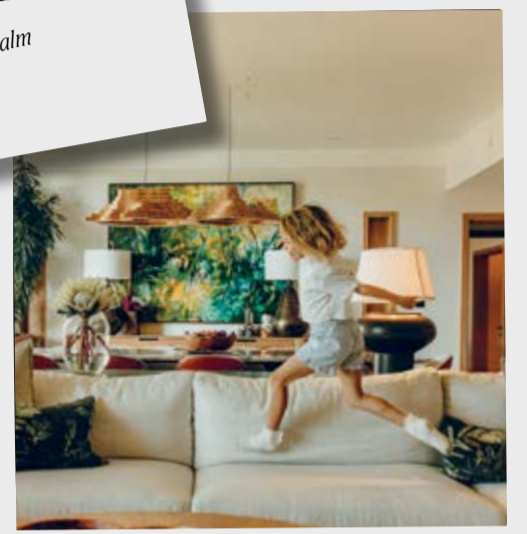
*Collected moments of calm*



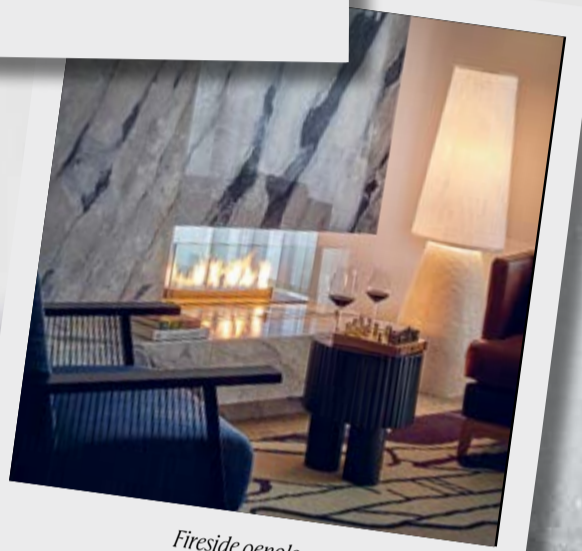
*A cocktail bar of your own*



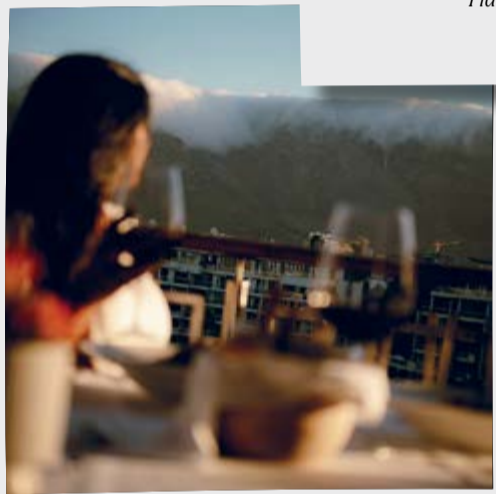
*Breakfast served with a view*



*Place to play, space to be*



*Fireside oenology*



*Amber-lit dining*

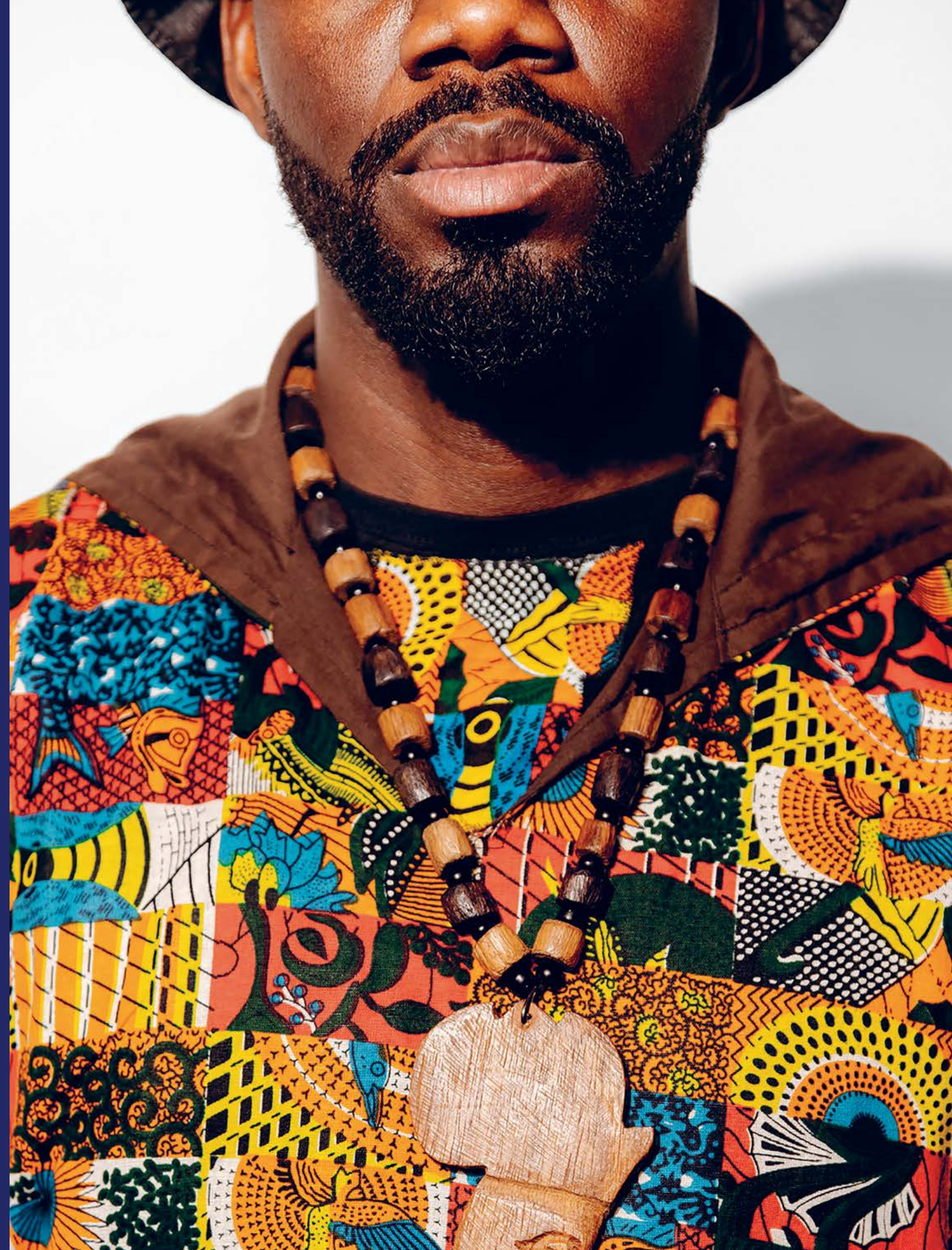


*The evening affair*

Experience One&Only Cape Town's suites through the lenses of visiting content creators, each offering a distinct take on comfort, character, and the rhythm of their stay.

# CLOTH & CULTURE

Across the African continent, fabric is far more than adornment. It is language. For centuries, communities have woven identity into cloth - using colour, pattern, and technique to record lineage, celebrate ceremony, and honour the rhythms of daily life.



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rom hand-loomed textiles to resist-dye traditions, African fabric making is a tapestry of innovation and artistry, shaped by geography, trade, and storytelling. Bold geometrics, intricate motifs, and purposeful colour symbolism speak to histories that are both deeply local and unmistakably global - echoing migrations, craft and cultural exchange.

Today, these fabrics continue to evolve - appearing in contemporary fashion, art, interiors and cultural dress - with renewed intention. As you move through One&Only Cape Town, as well as our Rwandan Resorts, keep an eye out for these textiles. They reveal themselves in subtle details and striking statements alike, each carrying a thread of heritage, craftsmanship and the continent's enduring creative spirit.



#### KENTE:

**Ghana**  
Originating from the Ashanti people, Kente is Ghana's most celebrated textile - instantly recognizable for its bold geometry and rich colour stories. Handwoven in silk or cotton, each strip is layered with symbolism - from power and wisdom to unity and pride. Once reserved exclusively for royalty, Kente has long been associated with prestige and ceremony. Its patterns speak before the wearer does, turning cloth into conversation.



#### ANKARA (AFRICAN WAX PRINT):

##### Nigeria

Ankara is vibrant, expressive, and unapologetically bold - much like the culture that embraced it. Printed on cotton and bursting with colour, its patterns often reference proverbs, politics, and social commentary. In Nigeria, Ankara effortlessly bridges tradition and trend, appearing at weddings as often as on the streets.

#### ASO OKE (ÒFÌ):

##### Nigeria

Aso Oke cloth is hand-woven elegance originating from the Yoruba people of Nigeria. Crafted on narrow looms using cotton, silk, or metallic threads, it carries an unmistakable sense of occasion. Often worn at weddings and milestone celebrations, the fabric signals honour, status, and pride. Its textured weave and subtle shimmer set it apart from everyday cloth.

#### BOGOLANFINI (MUD CLOTH):

##### Mali

Bogolanfini is cloth which is hand-dyed with fermented mud - it is rich in meaning, and where art meets ancestry. Originating in Mali, its earthy tones and graphic motifs tell stories of protection, strength, and identity. Traditionally worn by hunters and women during rites of passage, it holds deep cultural resonance. Each piece is entirely unique, shaped by hand and history. Today, mud cloth is both ancient and avant-garde, beloved by designers worldwide.

#### SHWESHWE:

##### South Africa

Shweshwe is a South African classic, known for its crisp cotton feel and intricate geometric prints. Dyed traditionally in indigo hues, the fabric is closely tied to modern cultural dress and ceremony. Structured yet playful, Shweshwe holds its shape beautifully. In modern fashion, it balances heritage with fresh, contemporary appeal.

#### KIKOY (KIKOI):

##### Kenya

Kikoys capture the laid-back sophistication of Kenya's Swahili Coast. Woven from lightweight cotton and defined by bold stripes, it is both practical and stylish. Traditionally worn as a wrap, it lends itself effortlessly to warm coastal living. Its relaxed elegance also makes it a natural favourite beyond the beach.

#### BAZIN RICHE

##### Senegal

Bazin Riche is the epitome of West African luxury, prized for its sheen and structure. This richly dyed damask fabric is often finished with elaborate embroidery, making every garment a statement. Worn at weddings, religious festivities, and grand celebrations, it commands attention. The fabric's brilliance lies in its ability to hold colour with striking intensity. Bazin Riche is not just worn, it is showcased.



# GROUNDNS FOR *celebration*

SOUTH AFRICA CELEBRATES WITH INSTINCT. FROM DESERT BURNS TO COASTAL STAGES AND CITY-LIT WEEKENDS, FESTIVAL CULTURE SPILLS ACROSS LANDSCAPES AND MOODS. GATHERINGS THAT SHAPE OUR YEAR, PART RITUAL, PART ESCAPE, REVEALING A NATION UNPREDICTABLE.



Top left and next spread: AfrikaBurn; center: Ultra Electronic Festival; right: Montreux Cape Town and Cape Town International Jazz Festival

Beyond the scenery and the sunlit charm lies one of our country's biggest drawcards. From spontaneous sunset gigs on the beach in secret locations to open-air concerts in historic districts, the options feel endless and that abundance can make choosing where to go seem impossible.

That's where this guide comes in. Rather than relying on buzz alone, it focuses on events that genuinely stand out: the ones that combine thoughtful curation with unforgettable atmosphere. These are the festivals that turn weekends into stories, pairing local and world-class performers with backdrops you can't replicate anywhere else. Some have earned their place over decades, building loyal followings through consistency and character. Others are younger and pushing the region's creative boundaries in ways that feel fresh and welcome. Together, they showcase why the Cape continues to be one of the most exciting cultural hubs in the southern hemisphere. And importantly, there's a festival for every kind of listener. Whether you're chasing cutting-edge electronic acts, soulful live bands, genre-blurring collaborations or simply a weekend escape with a soundtrack, the region delivers.

So, consider this your insider's introduction to the experiences worth planning for - the ones that justify the anticipation, the travel and the late nights. In a place this dynamic, knowing where to be makes all the difference.

#### **Black Coffee Weekender: The pulse of global rhythm**

This is the city's anchor DJ event - precision-built, confidently curated, and powered by the global influence of Black Coffee, an artist who has shaped dance floors from Miami to Mykonos, from his roots in South Africa. This event is crafted with intent. The focus is on rich, textured house music delivered through a production style that mirrors Black Coffee's international touring

standards. Stages are minimalist but striking, using architectural lines and subtle detailing to frame the music rather than overshadow it. The sound design is exceptionally tuned, creating a space where every layer of every set lands clearly. The programming reflects Black Coffee's global reach: Expect performances from DJs he has collaborated with across Europe, the US and Africa - artists who understand his style and complement it rather than dilute it. Sets transition smoothly from warm daytime rhythm to darker, atmospheric night sessions that draw the crowd into a shared pulse. The audience brings its own character - well-travelled music lovers, local creatives, and fans who follow Black Coffee's career with genuine loyalty. There's an unmistakable sense of anticipation throughout the weekend, heightened by the knowledge that the unannounced guest artists often deliver standout moments. The Black Coffee Weekender channels energy with a confident, modern sound that defines the city's summer nightlife.

#### **Montreux Cape Town and Cape Town International Jazz Festival: Where jazz breathes**

Cape Town's music calendar has never seen synergy quite like this. Montreux Cape Town returns in 2026 with the elegance and musical depth it's become known for. However, this year it arrives with a twist that places the city firmly on the global cultural map. For the first time, the festival runs in perfect harmony with the Cape Town International Jazz Festival, creating a week where the Mother City becomes a living, breathing celebration of rhythm, collaboration, and artistic exchange. Montreux has always carried a certain sophistication, and its roots in Switzerland set the tone for impeccable sound, meticulous curation, and performances that feel carved from the heart of jazz history. The Cape Town version maintains

that legacy but adds something uniquely local: warm ocean breezes, golden evenings, and a crowd that knows how to savour a moment. The 2026 edition is intensified with intimate late-night sets, and a line-up that instinctively blends global icons with African greats.

What makes this year profound is the seamless flow between Montreux and Jazz Fest. A dedicated transfer service runs between the two events, creating a one-of-a-kind corridor linking festival to festival, stage to stage, artist to artist. It's the first time Cape Town has offered a connected festival ecosystem at this scale, giving attendees the chance to drift between worlds in a single evening. You can watch a sunset performance at Montreux, step into crafted transport, and find yourself immersed in a completely different soundscape an hour later. It's bold, imaginative, and unlike anything the city has ever hosted. The atmosphere reflects that sense of occasion. Food pop-ups led by local chefs, soft-lit lounge areas, boutique bars, and an audience dressed in effortless coastal elegance all add to the experience. It's a festival for people who appreciate the details, the ones who come for the music but stay for the way it makes them feel.

#### **Ultra: Electric nights and pulsating lights**

Ultra arrives like a surge of pure momentum. It's the city's most commanding large scale electronic music event, impeccably produced and anchored by a line-up that blends global heavyweights with South Africa's sharpest electronic talent. Ultra doesn't shout, it delivers with confidence. The main stage has become a landmark in its own right: Slick lighting, structured visuals and crisp sound engineering that creates an atmosphere which feels expansive without becoming chaotic. Every element is calibrated to support the music rather than overwhelm it, giving each performance a defined arc from first beat to last drop.

Sets unfold with intention - melodic techno that builds patiently, high-energy house that hits with clarity, and standout performances from local DJs who bring their own personalities to a crowd that arrives ready to move. There's no filler, each slot feels purposeful - curated to keep the energy rising without losing shape. Ultra's audience adds to the magnetism. Travelers, long-time loyalists, and first-timers gather with the same expectation: precision, power, and a night that lingers long after the music stops. When the sun drops behind the city and the lights cut through the skyline, the sense of scale becomes almost cinematic. In a season rich with creativity and variety, Ultra is the moment Cape Town feels plugged into the global circuit - sleek, polished and unmistakably alive.

#### **AfrikaBurn: Dancing in the desert**

AfrikaBurn shifts the festival landscape into a completely different realm. Set deep in the Tankwa Karoo, it transforms the desert into a temporary city built on imagination, participation and radical expression. It's the closest the region gets to Burning Man - not as an imitation, but as its own distinctive cultural movement. AfrikaBurn's appeal lies in its principles. Instead of line-ups and headliners, the focus is on creation: towering wooden sculptures that rise from the dust, theme camps crafted with startling detail, and open spaces designed for collaboration rather than consumption. Every artwork, installation and structure exists purely for the expression of creativity, and is ultimately returned to the earth through the iconic burns that punctuate the week. Music becomes an atmospheric thread rather than the main event. Dancefloors appear in unexpected places: a deep house set at the edge of a dune, an ambient sunrise moment inside a handmade dome, a spontaneous jam session lit by desert stars. What draws people back year after year is freedom. There are no sponsors, spectators or commerce. Everyone arrives ready to contribute something - whether that's a performance, a hand-built bar, a costume, or a moment of generosity shared with a stranger.

The journey into the desert is part of the ritual: long roads, vast skies, and a gradual shift into a world where creativity becomes currency. AfrikaBurn is the festival where the experience itself becomes the masterpiece. Cape Town reveals itself through its music - from intimate desert gatherings to sunlit coastal stages and electrifying city showcases.

Each event carries its own rhythm, yet together they trace a city which is firm in its identity, whilst in dialogue with the world. Global acts and local voices intersect effortlessly, creating moments that linger long after the last note. In these spaces, sound becomes more than music - it reflects creativity, community, and possibility.

AFRIKABURN TRANSFORMS  
THE DESERT INTO A TEMPORARY  
CITY WHERE CREATIVITY  
BECOMES CURRENCY AND THE  
EXPERIENCE ITSELF BECOMES  
THE MASTERPIECE.



# PATIENTS OF THE TIDE

*From rescue to recovery, one turtle at a time.*

**A**long South Africa's dramatic coastline - from the subtropical nesting beaches of KwaZulu-Natal to the wind-scoured, icy waters of the Western Cape - threatened sea turtles have long been silent custodians of our oceans. Ancient, resilient, and essential, they play a vital role in sustaining marine ecosystems. Today, these navigators are under increasing pressure. Each year, the hatching stranding season (the period when young sea turtles often become stranded on beaches, typically between February and July) brings a surge of vulnerable young turtles ashore, many weakened by cold shock, plastic ingestion, or injuries caused by vessel impacts.

While South Africa is home to some of the world's most dedicated marine conservationists, led by pioneering institutions such as the Two Oceans Aquarium and uShaka Marine World, turtle rescue efforts remain decentralised, and rely on local heroes and limited resources. The expertise exists, the passion is unwavering, yet what is still missing is a unifying digital backbone: a single, accessible platform to guide real-time rescue, treatment, and rehabilitation along our coastline.

At One&Only Cape Town we offer our guests staying in our Presidential Suite the opportunity to adopt a turtle funded by the Resort. In partnership with our neighbour, The Two Oceans Aquarium, every rescued turtle becomes more than a case number - each has their own story. Some are quiet, cautious swimmers, others are playful, food-motivated characters.

The Aquarium has an onsite programme for the rescue and rehabilitation of sea turtles. Once nurtured and expertly cared for, the turtles are returned to the ocean.

Below are the stories and journeys of the remarkable adopted creatures who are currently getting healthy - offering a glimpse into their distinct personalities, their road to recovery, and the hope they carry back to the wild.

## SNOOZE

Admitted on 11 April 2025 at 44g, after being discovered along the shores of Struisbaai. Snooze is shy and has a talent for napping - curling his flippers over his shell, he can drift off for hours. Now at 518g he quietly observes life around him, and his calm and peaceful nature makes him a favourite of the rehabilitation team.

## NIBBLE

Joined the programme on 19 April 2025 at a tiny 35g, and is now 140g. Rescued from the waters of Struisbaai, Nibble is the ultimate foodie. His eyes follow every passerby, tracking them as if expecting a delicious fish to drop. Quick to react and endlessly curious, this little turtle turns every mealtime into a playful adventure, charming everyone around him with his determination.

## ATLAS

Admitted on 19 April 2025 at 48g, he is now 320g. Discovered on the shores of Mossel Bay, Atlas is the tank's deep diver. Calm and composed, he prefers to hang out at the bottom - a miniature diver gliding through the water with grace. Mysterious and quietly confident, he's happiest in the cool depths, taking his time to observe everything around him.

## AQUA

Aqua arrived on 20 April 2025 weighing 76g, and has grown to 526g. Rescued from the Plettenberg Bay waters, she is a social little butterfly - endlessly curious about her neighbours and the activity around her. Particularly fascinated when others get food first, she keeps a watchful eye on everyone, ready to join in the fun or grab a morsel whenever she can.

## WHISPER

Admitted on 24 April 2025 at 57g and now 432g, she was spotted along the beaches of Struisbaai. Whisper is her name, and this shy little turtle finds comfort hiding in the

sargassum. Peaceful and cautious, she blends perfectly into her leafy camouflage, observing the world from a safe space and reminding us that sometimes the best adventures are the quiet ones.

## BUBBLES

From Struisbaai, Bubbles joined the programme on 24 April 2025 at 30g and now weighs 275g. Energetic and playful, he has an obsession with chasing bubbles and zooming around the tank with joy. His enthusiastic antics bring laughter to the rehab team, turning even the smallest froth into a moment of pure delight.

## PRINCESS

Discovered in Plettenberg Bay, she was admitted on 24 April 2025 at 40g and is now 150g. She goes by the name of Princess, and this little turtle is a true spa lover. She adores lying under the tap's bubbly massage, letting the gentle stream soothe her back. Relaxed and content, she shows us that even turtles appreciate the simple pleasures of life.

## SOL

Joining the programme on 27 April 2025 at 35g and now 193g, Sol was rescued from the Arniston shore. Sol is endlessly curious, our very own Inspector Gadget - he is always alert and responsive, investigating everything happening around him and wanting to be part of every moment. His inquisitive nature makes him the tank's little explorer, never missing a beat.

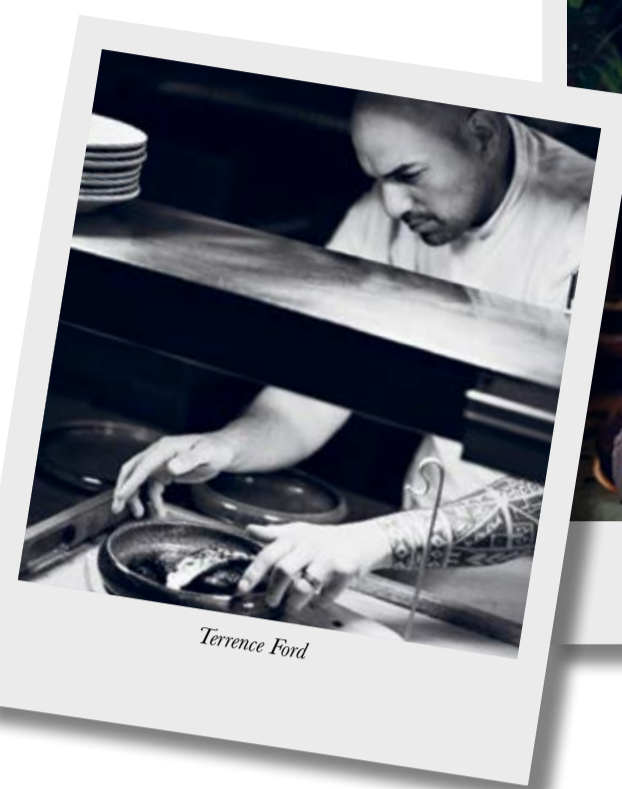
## SPICE

Cheeky and spirited, Spice was spotted on the Struisbaai ocean edge and admitted on 27 April 2025 weighing 46g. He now weighs 340g and has a quirky fascination with poop - which keeps the rehab team laughing every morning. Mischievous and playful, he adds a spark of humour to every day, making him impossible to forget.





Roxanne Curtis



Terrence Ford



Bryan Pieterse

## LEADING LINES

Get to know the leaders driving our Resort forward, as they open up about work, inspiration, and life beyond their roles.

### BRYAN PIETERSEN – RESORT MANAGER

**If you were staying at One&Only Cape Town, what is the first thing you would do?**  
Make a beeline for the pool loungers, ensuring a celebratory cocktail is in hand.

**What would your theme song for the Resort be?**  
“Paradise” by Coldplay - that’s exactly what it feels like.

**What would you say is a “hidden gem” at the Resort?**  
The secluded pockets of quietness around the island rooms, especially early morning when the canal is still and the city hasn’t woken up. It feels like a secret sanctuary in Cape Town.

**If you only had 24 hours at the Resort, what would your ideal day look like?**  
Early Morning: Sunrise coffee overlooking Table Mountain, followed by a spa treatment and sauna at the One&Only Spa (with a piece of carrot cake!).  
Late Morning: Lounge by the pool.  
Lunch: Sushi at Nobu.  
Afternoon: A quick padel cruise around the Marina.  
Sunset: Golden hour cocktails at Vista Bar & Lounge.  
Evening: Dinner at ROOI, celebrating bold local flavours.  
Night: A balcony moment with soft music and gratitude.

**What does the Resort offer that guests may not realize?**  
An incredible sense of privacy. Despite being in the heart of Cape Town, it feels secluded. It’s also the only luxury resort here where every room has a private balcony.

**What has been your favourite experience here thus far?**  
That magical golden hour when Table Mountain turns pink and the Marina reflects the light like glass. It doesn’t matter how many times you see it — it still feels like a standing ovation from nature.

**What are you most excited about for One&Only Cape Town this year?**  
The curated guest experiences we’re unveiling, blending Cape Town’s vibrant energy with the Resort’s signature calm.

### ROXANNE CURTIS – FOOD & BEVERAGE DIRECTOR

**What is your “guilty pleasure” cocktail to make / drink?**  
Not one – two: a Margarita with a proper salt rim, and an Old Fashioned. I lean towards drinks with less fuss and clean flavors.

**What local spirit or liqueur is a must-try for our guests?**  
Bobbejaan. A herbal liqueur and local alternative to Jägermeister, with a distinctive bottle and a great story behind Bob, the mascot.

**What cocktail at One&Only Cape Town is underrated?**  
The Thyme for Lemonade at Isola – light, refreshing, and non-alcoholic. If you want to elevate it, it pairs well with tequila or vodka (tequila gets my vote).

**If you could remove one food or beverage trend from existence, what would it be and why?**  
Truffle oil – controversial, I know. Cheaper versions became mainstream, and people started associating that flavour with real truffle, rather than the ingredient in its true form.

**What are you most excited about for One&Only Cape Town this year?**  
Banqueting! We will be doing a soft refurbishment which will elevate the current offering, and give our great banqueting team more to work with.

**What is your favourite thing about the food and beverage team at the Resort?**  
I would say the team spirit. It doesn’t matter in which area you work, we all work together. So, if one place is busy and the other place is not, everyone will hop over to the busy side to help. I’ve never really liked the phrase “the people you work with is like family”, but I would say that out of all the places I’ve worked, you do have a family vibe within One&Only... we argue, we laugh, we joke, we support, we play pranks on each other. When there is time to have fun, we have fun, and when it’s time to work hard, we work hard.

### TERRENCE FORD – RESORT EXECUTIVE CHEF

**What is your favourite thing to cook?**  
Slow cooking and grilling. I love cuts on the bone – lamb knuckle, oxtail, short rib – that take time. On the grill, nothing beats a good steak over fire, especially something precise like a Tomahawk.

**What is an ingredient you always have in your pantry?**  
Good quality salt. The table salt that you usually get is so high in nitrates, that it actually detracts from the flavour of the food. Good salt, like Maldon or local Khoisan Salt from the Mpumalanga area, is slightly brown. The good salt tastes more salty, as opposed to sodium-y. I love salt.

**What is your favourite South African dish and why?**  
Durban curry. I once worked with a woman who made it traditionally - the way she layered spices was almost like a science. You could taste every ingredient, with the chilli coming through subtly at the end. That’s real craft.

**If you could recommend only one dish for a guest to try at One&Only Cape Town, what would it be and why?**  
The Tomahawk at ROOI. It’s matured for 40 days and requires precision to cook. You get multiple textures in one cut – marbling, crisp fat, tender centre. There’s real respect for both ingredient and process.

**Looking at your plans for the culinary team this year, what are you most looking forward to?**  
We’re doing a lot of collaborations – such as with Infinity Culinary Training School and the Mitchell’s Plain School of Skills, of which we’ve employed 11 students who have now become Commis Chefs. This allows us to share skills with students who may not otherwise have had the opportunity. In terms of food – we have amazing new ideas in pastry, and to include more indigenous produce, to reignite classics as well as focus on the basics. To highlight ingredients that have been growing in our region for 300 to 5000 years, for example. Getting back to basics, we want to partner with suppliers whose focus is on best produce, meaning amazing taste without the need for manipulation. I am also looking forward to the launch of the new ROOI menu - which will include more ferments, and the introduction of a Cheese Trolley.



One&Only



SHAMWARI *rare finds*

PRIVATE GAME RESERVE • SOUTH AFRICA