

TOP BLOCK

BREE STREET, CAPE TOWN

It can sometimes seem as though there's scaffolding coming down every week on storefronts along Bree Street, unveiling buzzy new businesses behind spruced-up Victorian-era facades. This once-quiet stretch is suddenly South Africa's hippest address, courtesy of a host of stylish restaurants and boutiques.

BY SARAH KHAN

Sarah Ord Interiors

A vivid red front hints at what lies within: a riot of bold colors and prints splashed across décor maven Sarah Ord's couches, lampshades and dishware. Also look for The Stack, a boutique hotel she's gearing up to open nearby.
215 Bree Street, +27-21-422-3218

Protea Hotel Fire & Ice

Once one of the city's quirkiest hotels (think coffin-themed smoking room), Fire & Ice is fresh from a minimalist makeover. What hasn't changed: the menu at the milkshake bar, which has a cult following for its Lindt and Chili Chocolate drinks.
New Church Street (off Bree), +27-21-488-2555

Klûk CGDT

South African design duo Christiaan Gabriël Du Toit and Malcolm Klûk—famous for having dressed Charlize Theron—unveiled their new flagship at the end of Cape Town Fashion Week last July. Browse their signature frothy frocks, vibrant patterned slacks and couture wedding gowns—all spread over three sumptuous floors.
43-45 Bree Street, +27-83-377-7780

Bocca

The owner of South Africa's top Italian restaurant, Burrata, opened this cut-your-own-pizza joint in October. Look for a bright blue and red wood-fired oven sourced from a third-generation oven maker in Naples and a meticulously curated wine list.
128 Bree Street, +27-21-422-0188

Chefs Warehouse & Canteen

The narrow communal tables at chef-owner Liam Tomlin's tiny dining room in Heritage Square—a regular haunt for restaurant-industry insiders—are perfect for sharing small plates such as spicy pork and fennel meatballs. A subterranean space next door serves tandoori chicken wraps with raita and other Asian-inspired street food.
92 Bree Street, +27-21-422-0128

Orphanage Cocktail Emporium

Here you'll find a sepia-tinted window to a bygone era, from the oil lamps to the old-world artisanal drinks, such as the Brimstone & Fire and Victorian Margarita, with orange liqueur and citrus salt.
227 Bree Street, +27-21-424-2004



TURQUOISE
GLAZED
TERRA-COTTA
PASTA BOWL

