

# Sensational seafood, steaks and the gift of sight at Belthazar

 By Leigh Andrews

1 Apr 2019

Boasting the largest nitrogen-infused by-the-glass, 5m tap wine bar in the world, with a whopping 250 offered by glass and 650 by the bottle, the Slick Restaurant Group's Belthazar, hugging the outer edge of the V&A Waterfront's classy glassed-in food court section, is the place to come for seafood or steak washed down by wine, with a side of people-viewing.



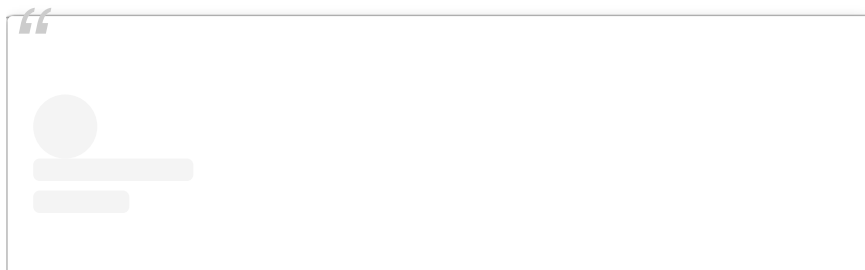
Belthazar's al fresco all-weather dining enclosure on the terrace. All images supplied.

Situated near the Cape Wheel, the all-weather dining enclosure featuring a mist-cooling system and heaters' best selling point is the panoramic view over the harbour and the stunning Table Mountain backdrop that gets photographed by tourists from the world over, you can't go wrong with a mid-day meal at Belthazar.

Portions are generous and service is fast, with manager Ayad checking in throughout our meal and waiter Fernando finding out where we are from as well as personal favourite cuts of meat and wine tastes. Fernando also helped us choose between the grass- and grain-fed options by demonstrating some of the restaurant's wet and dry choices, like the game-y crocodile, and Brazilian *picanha* or the T-bone and ribeye – both dry, and the fact that the meat is served on the bone gives it more flavour.

## Wine tags = clever reminders

Fernando also explained the extensive *Wine Times* 'newspaper' menu, with my husband, eventually opting for the Raats Dolomite Cab Franc from the red blend options.





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Monday's got us feeling like the only Times we need is the Wine Times!  
#belthazar #belthazarrestaurant #finedining #food #foodie #foodphotography  
#foodstagram #ilovefood #ilovecapetown #waterfront #restaurant #capetown  
#luxury #luxurylifestyle #lifestyle #tourism #lunch #foodporn #winestagram  
#winelover #monday #mondaymotivation #winetimes #newspaper #times

*A post shared by [Belthazar](#) (@belthazar\_capetown) on Mar 11, 2019 at 12:53am PDT*

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Ordering by the glass means your glass is served with a nifty cardboard ‘tag’ around the stem, which guests can then take with them as a reminder or purchase prompt in future.

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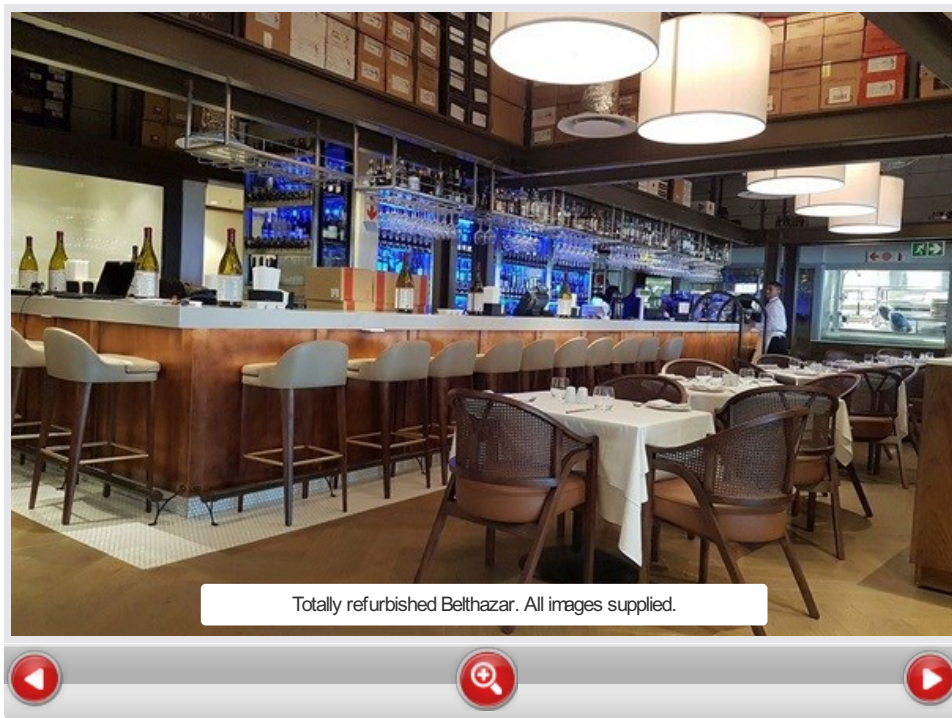


With over 600 wines by the glass to choose from, it's bound to be a great weekend! #belthazar #belthazarrestaurant #finedining #food #foodie #foodphotography #foodstagram #ilovefood #ilovecapetown #waterfront #restaurant #capetown #luxury #luxurylifestyle #lifestyle #tourism #lunch #foodporn #winestagram #winelover

A post shared by [Belthazar](#) (@belthazar\_capetown) on Mar 30, 2019 at 2:03am PDT

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Super nandy if you re sampling more than one!



There's ample wine to choose from in the copper-clad 'wine warehouse' area, as well as draught beers, ciders, gins, brandies, cognacs and Nespresso coffees, so you're spoilt for choice when it comes to tipple.



## Belthazar's theatre of fine food and wine

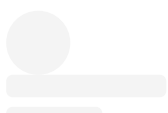
30 Dec 2016



But as Belthazar is touted as 'restaurant, wine bar and grill' – with restaurant coming first, the food is definitely the main feature at this recently refurbished theatre of fine food and wine.

Contemporary, art deco-style tables have a mosaic look, and heavy steel chairs – cushioned, of course – means once you're seated, that's where you stay. Shifting focus from the view to the taste, we wolfed down the complimentary freshly baked large rolls and moreish sausage chunks in Napoletana sauce.

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No painter's pallet can duplicate nature's artistry and no other kitchen can cook as well as ours! Try it for yourself! #belthazar #belthazarrestaurant #finedining #food #foodie #foodphotography #foodstagram #ilovefood #ilovecapetown #waterfront #restaurant #capetown #luxury #luxurylifestyle #lifestyle #tourism #sunday #sundayfunday #summer #salad #foodporn #healthy

*A post shared by [Belthazar](#) (@belthazar\_capetown) on Nov 11, 2018 at 2:20am PST*

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In order to cover both the seafood and meat options, we started with the Instagram-worthy 'Belthazar-style avocado Ritz starter', featuring queen prawns on a bed of avo, drizzled in perfectly pink Marie Rose sauce and a side of thinly sliced pear.

## High (not dry) steaks

Tastebuds tickled, we went on to mains of the tender 200g aged fillet prego steak roll for me – ordered medium well and accompanied by thick hand-cut chips (so no need to order an additional side), as well as a silver sauce boat of perfectly spicy prego sauce to marinade in and pour over. The Portuguese roll was just right for this – neither overly crisp nor overly floured, so I was able to sop up sauce, and really relish the flavour without constantly scooping up bits of floury roll from my lap – been there, done that elsewhere!

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What's your favourite steak side? #belthazar #belthazarrestaurant #finedining #food #foodie #foodphotography #foodstagram #ilovefood #ilovecapetown #waterfront #restaurant #capetown #luxury #luxurylifestyle #lifestyle #tourism #steak #creamedspinach #spinach #eatwell #foodforking

A post shared by [Belthazar](#) (@belthazar\_capetown) on Jan 29, 2019 at 11:54pm PST

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My husband went for an even meatier option: The rumpsteak 350g filet, served medium rare as recommended, and drenched in Madagascan green peppercorn sauce. The steak was butter-soft and the green peppercorns were a welcome touch, popping pleasantly in the mouth, and worked just as well with his starchy side of baked potato and extra ‘specialty veg’ dish: A mini copper pot of delicious creamed spinach.

There’s a sautéed spinach option too, as well as roasted pumpkin drizzled in honey, BBQed mushrooms, mac and cheese and the Group’s signature onion blossom.

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Hard work should be rewarded by good food .... worked hard this week? Come and reward yourself! #belthazar #belthazarrestaurant #finedining #food #foodie #foodphotography #foodstagram #ilovefood #ilovecapetown #waterfront #restaurant #capetown #luxury #luxurylifestyle #lifestyle #tourism #lunch #foodporn #seafood #prawns #seafoodlover

A post shared by [Belthazar](#) (@belthazar\_capetown) on Mar 20, 2019 at 2:53am PDT

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There's lots to choose from, but if you're in the mood for snaring, go for the 1kg, marbled 'Flintstone cut for two' option, the BBQ-marinated, smoked pork 'baby back' ribs, or try something special from the sea, like the Mozambican premium seafood platters featuring local crayfish, prawns, mussels and grilled calamari.

## The sadness of sweet endings

We were just too full for dessert, but with options like the Ferrari Rocher chocolate-custard fantasy (gulp) or the chocolate oatmeal cookie parfait, these are definitely another high point.

I know this because while it was the slurp-worthy drink throughout our meal instead of a dessert, I can personally vouch for the excellent Kahlua dom pedro, served thick pudding-bowl style in a larger-than-usual glass with a wide, eco-friendly paper straw.

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Cheese and port anyone? #belthazar #belthazarrestaurant #finedining #food #foodie #foodphotography #foodstagram #ilovefood #ilovecapetown #waterfront #restaurant #capetown #luxury #luxurylifestyle #lifestyle #tourism #lunch #foodporn #winestagram #winelover

A post shared by [Belthazar \(@belthazar\\_capetown\)](#) on Mar 25, 2019 at 4:50am PDT

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Adding to the social responsibility angle of your meal, as part of the same Slick Group restaurant family at Gibson's, R10 is added to the bill – and immediately refunded, if you do request – in aid of their 'Giving a helping hand to someone in the dark' social responsibility initiative.

This helps Tygerberg Hospital offer corneal transplants to those who need it but wouldn't otherwise have the funds to afford it.

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Imagine you wake up tomorrow and you aren't able to see .... what would you do? The Slick Group of Restaurants have partnered with the Tygerberg Hospital to give the gift of sight. Through the 'Helping someone in the dark' initiative we aim to assist people who are in need of corneal transplants but can not afford it to restore their sight. You can support this amazing initiative by simply enjoying a meal at any of our restaurants, R5 is automatically added to your bill and will be donated to this initiative. What are you waiting for? Come dig in and help someone in need! . . #slick #burger #food #foodie #foodies #foodphotography #capetown #ilovecapetown #vandawaterfront #waterfront #yum #yummy #instayum #iloveburgers #ilovemilkshakes #milkshakes #shakes #instagood #instalove #instafood

A post shared by [Belthazar \(@belthazar\\_capetown\)](#) on Feb 28, 2019 at 3:46am PST

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It's a more-than-worthy way to end what's sure to be a memorable meal at Belthazar.

*\*Leigh Andrews was a guest of Belthazar. Open daily from noon until late, booking is advised. Call 021 421 3753/6 or email [contact@slickrestaurants.com](mailto:contact@slickrestaurants.com) to make a reservation. You can also follow Belthazar's latest updates on [Twitter](#), [Facebook](#) and [Instagram](#).*



Instagrammers, don't miss the slurp-worthy shakes and picture-perfect burgers at Gibson's

Leigh Andrews 20 Feb 2019



## ABOUT LEIGH ANDREWS

Leigh Andrews AKA the #MilkshakeQueen, is former Editor-in-Chief: Marketing & Media at Bizcommunity.com, with a passion for issues of diversity, inclusion and equality, and of course, gourmet food and drinks! She can be reached on Twitter at @Leigh\_Andrews.

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