



NAUTICAL DELIGHTS AT 'THE BAY'

A distinctive blend of sophisticated elegance and casual comfort.....

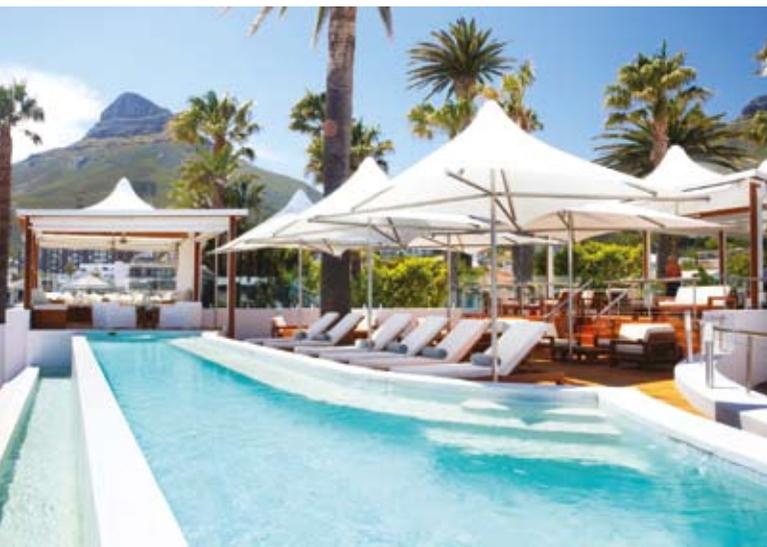


Breathhtakingly positioned against the backdrop of the 12 Apostles mountain Range, The Bay Hotel resembles a contemporary haven-characteristically distinct for its unique dining experience and memorable vistas across the Atlantic Ocean. The hotel, synonymous with the soothing ambiance of a refined 5-star getaway, holds a time-

honoured heritage as being the only beachfront hotel in the region. Endearingly appealing for their cosmopolitan lunches and romantic dinners, this socially vibrant retreat has garnered a firm following, with foreigners and locals seeking an unparalleled uniqueness and hospitable charm in the heart of Camps Bay, Cape Town. The simplistic design and decor of the hotel combines modern amenities

with stylish and eclectic touches. Majestic Lions Head presides over secluded sandy beaches and the visually scenic palm trees create a regimental procession along the promenade, conjuring up feelings of a tropical hideaway.....

On 28 May 2011 The Bay Hotel is hosting a very special *Top Billing* reader function. Join us under cloudless African skies for a unique, autumn-enthused lunch at the trendy Sandy B Private Beach Club, where guests will be treated to a delectable menu of mouthwatering appetizers. Sunsets and sundowners have never been more appealing! thebayhotel.com



S A N D Y
PRIVATE BEACH CLUB



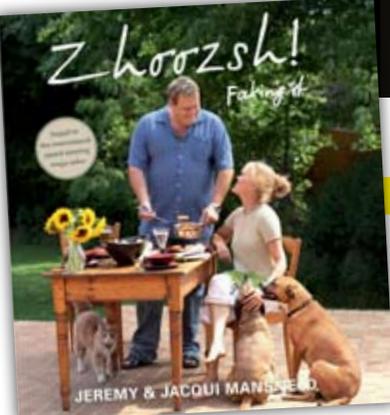
COMPILED BY DAVID SIMMONS
PHOTOS SUPPLIED

EXCLUSIVES HAVE PUT TOGETHER A SELECTION OF FAVOURITES FOR OUR MAY NAUTICAL CELEBRATION! INCLUDING AN EXCLUSIVE BOOK CLUB THEMED TALK...

Zhooszsh! Faking it! – Jeremy and Jacqui Mansfield R158 (Struik Lifestyle)

Zhooszsh! Faking It includes many dishes that are quick, delicious and yet still designed to impress and accommodate families, busy cooks or dinner guests. It has something for everyone... from the reluctant cook to the chef extraordinaire!

EACH GUEST WILL RECEIVE A COPY OF JEREMY AND JACQUI MANSFIELD'S NEW BOOK COURTESY OF EXCLUSIVES.CO.ZA



Those in Peril
Wilbur Smith R200
Pan Macmillan

Wilbur Smith's new thriller features an oil heiress, bodyguards, pirates, ransoms and action aplenty.



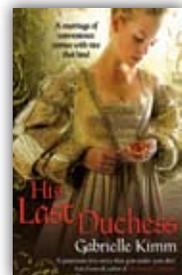
When God was a Rabbit Sarah Winman R150
Jonathan Ball

The story of a fabulous but flawed family and the unbreakable brother and sister bond.



The Saturday Big Tent Wedding Party Alexander McCall Smith R183 Penguin

The No.1 Ladies' Detective Agency investigates some odd events before Mma Makutsi's wedding.



His Last Duchess Gabrielle Kimm R171 Penguin Books

This shimmering debut brings to life the passions and people of 16th century Tuscany and Ferrara.



WINE OF THE MONTH AND A SPECIAL ASARA TASTING

Top Billing welcomes Asara winemaker Francois Joubert for a flavoursome and aromatic wine-tasting experience.

Enlivened by the unexpected, Asara has a selection of wines for every occasion, ranging from spicy reds to zesty whites plus a range of their exquisite dessert wines. The estate's new Cabernet Sauvignon Blanc 2010 was especially made as a celebration of the launch of the new Asara Wine Estate and Hotel. Elegant with hints of deciduous fruits, this unique white wine pairs excellently with spicy foods, alongside a traditional Caesar Salad or a South African-style braaied snoek with a creamy potato bake. Top Billing guests will enjoy a very special tasting of Asara's Cabernet Sauvignon Blanc 2010. Presented by asara.co.za



SENSUOUS LUXURY WITH THE OYSTER KING

Our chosen seaside setting for May pays homage to the decadent ambience of coastal leisure and tropical romance. What better way to experience the delicious sensations of the ocean than indulging in a select range of high-end and freshly cultivated oysters.

For an exciting and innovative presentation, Top Billing welcomes the 'Oyster King', an innovative culinary experience and exclusive tasting journey into the fascinating world of these aquatic delicacies. The Oyster King will educate guests on the exuberance, sophistication and sensuous appeal of oysters while spicing up our reader function with their charm and knowledge. Guests will be treated to high-quality oysters with an interactive culinary experience centered around the myths of their legendary 'aphrodisiac' qualities. Decadent oysters, great fun and a touch of mouth-watering style.

Presented by oysterking.co.za (0860 OYSTER / 697837)



HIGH TEA WITH CRABTREE & EVELYN

Flavours, scents and indulgent treats create the perfect blend for an aromatic and fragrant discovery into the world of Crabtree & Evelyn.

Quintessentially recognised for their unique and exuberant line of bath, body and homecare collections (including the best in fine food and confectionary delicacies) the brand redefines the essence of luxury and style. Guests will be treated to the launch of an exquisite new fragrance, epitomising timeless elegance and femininity. A sumptuous high tea tasting experience will be served with a decadent sampling of Crabtree & Evelyn's collection of biscuits, teas and preserves. Elegant sumptuousness meets British flair for our autumn-inspired surprise. Presented by Crabtree & Evelyn



THE HERITAGE OF SHISEIDO

Founded in the 18th century, Shiseido has established a skin-care company which characterises Eastern aesthetics with Western knowledge and technology. Their 130-plus years of cosmetics experience has given Shiseido a unique expertise in creating products developed with the most advanced technologies, making Shiseido the

number one skin-care brand in the world. The contributing factors of good skin-care fundamentally create core improvement with effective and lasting results. Shiseido incorporates beneficial ingredients which challenge the ageing process for a redefining appearance. Shiseido has a wonderful range of product essentials, with excellent ranges for both male and female skin types. Join us for a unique 'East meets West' cosmetic discovery into this fascinating brand.



**BOOK EARLY!
TO AVOID
DISAPPOINTMENT**

The cost for May's reader function on Saturday 28 May is R350 per person, including a 12-month subscription to Top Billing magazine – and you'll also be treated to a fabulous gift bag, including a free book. There is limited space available so book your tickets ASAP and send your RSVP to David Simmons at dsimmons@topbilling.com or call 011-274-2650.

