

Narina Trogon

April 2010

Canopy Canopy Canopy

THE CANOPY AT NARINA TROGON
81 De Korte Street, Braamfontein

DARES YOU TO BE DIFFERENT..



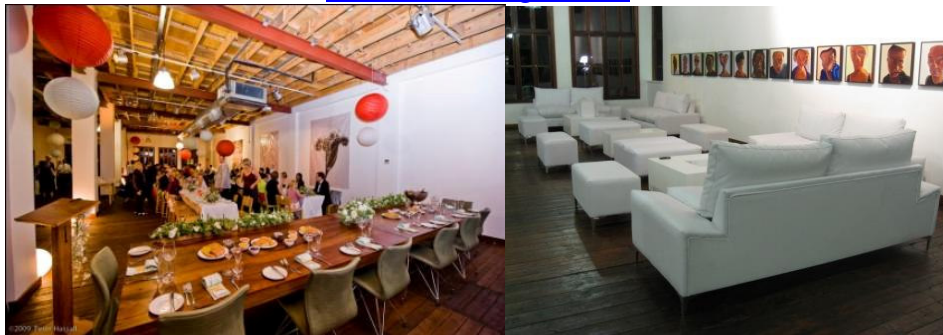
TAKE YOUR PARTY ... DOWNTOWN

THE CANOPY ... 450m2 of soaring loft space with bar & washrooms

'its use is limited **ONLY** by imagination'

NARINA TROGON ... simply sophisticated dining from fire-side to sun-drenched

www.narinatrogon.com



To learn more contact us at: info@narinatrogon.com or on 0113396645

For those of you who haven't made your way through Charles van Breda's secret door, and up the stairs to see **The Canopy**, please ask a staff member to take you. While poor Alice (of Wonderland and, currently, Tim Burton, fame) had to tumble down –all you have to do is, hike up.

The Canopy is a unique Johannesburg and more broadly, South African, space that has been the stage for events of all types – from theatre performances, yoga workshops, record launches, photo shoots and art exhibitions to most extravagant weddings and buzzy birthday parties.

Its use is 'only limited by the imagination' is too true! For information, inspiration or booking rates, please email us at thecanopy@narinatrogon.com or call Aryn Guiney or Ross Wilson on 011 339 6645.



If you are wondering where to park, while you discover The Canopy or dine at Narina Trogon, the Arbour Parkade, on the corner of Juta Street and Melle Street is a wonderful option. It is spotlessly clean, looked after by friendly guards and is a block away.

Juices...Juices...Juices... (fresh squeezed that is) are back on the menu at Narina. Hurrah! If you don't fancy tea like Alice and her friends, join us for juice. Apple, pear, pineapple, orange and my absolute favourite – carrot, apple and ginger- are all available and in any combination.

I can't think of a better pick-me-up than drinking juice in Narina's now sunny bamboo garden. (Two hip-hip-hurrahs for sun in Johannesburg – will wonders never cease?)

Tempting new desserts are on offer too. Paul and Ross's **Banana and Amarula Bread & Butter Pudding** certainly cries out 'eat me' even if it doesn't say it. Poor Alice!



But not poor us...or poor you... Speaking of Paul and Ross, our delectable-dessert-making duo are kicking off their

World Cup Celebration Specials

later this month. With 54 days to go, all at 'Team Narina' have pitched in to create dishes that exemplify the national cuisine of a number of our rivals, including Mexico, Uruguay, France, Italy, Spain, USA and England. Of course, South African specialities will take pride of place in our menu, too.

As a new feature, we will introduce members of 'Team Narina' each month.



We kick off with **Charles Ndlovu** (left), who many of you know is Narina's handsome, quick-to-smile floor manager. Charles was born in Pretoria - a few decades ago. I've decided not to reveal his age, despite the fact that Ross asked and Charles answered, as having just had a 'significant' birthday myself I am age-sensitive.

Charles is married and has two children. He has worked in the catering industry for 18 years, which means that he has more experience than the rest of our team combined. Maybe I shouldn't share that either?

Charles thoroughly enjoys meeting people and is happy to converse about ... pretty much anything. I know for a fact that he knows quite a bit about global politics and Premiership football - not to mention, cookery.

While Charles is chatty, our second featured team member, **Justin Mauye**, is QUIET. He is Narina's strong - although slight - silent type.

Justin joined Narina last year as a sculler. Within months, he was in the kitchen assisting Ross et al with prep. Not long after, he moved into pole position on the stove. A natural and talented chef, Justin loves cooking; he is quick and eager to learn about new dishes and ingredients. And, he is fan of our table herbs. Hurrah!

Justin was born in Harare. He has lived two+ decades. He is unmarried and has no children. Ladies, he is a great catch! Aren't men who cook, always?

Not wonderful but necessary As we did at this time last year, Narina Trogon is putting our prices up slightly to cover rising food and beverage costs.

DIARY DATES

Narina will be CLOSED on the following days.

Monday, 26 April & Tuesday, 27 April (Freedom Day)

WE WILL BE **OPEN** FOR DINNER, HOWEVER, ON **SATURDAY, 1 MAY**.

While we can't promise a May Pole, we will put logs on the fire to pay homage to the centuries- old British custom of setting a new fire for purification to feed the strengthening spring sun - and, here at Narina Trogon, to feed ourselves.