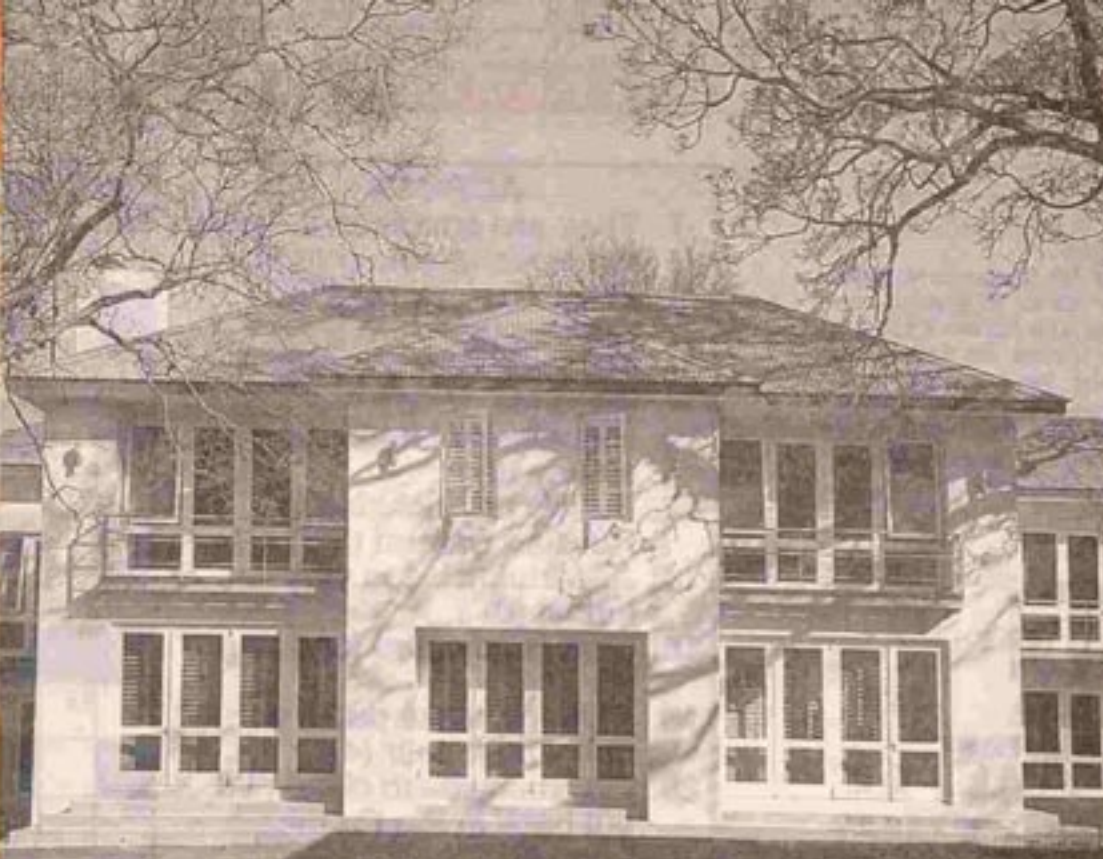




TICKY. Chicken satay with peanut brittle sauce.



TEN-BEDROOMED SPLENDOUR. The facade of Atholl House.



SUCCULENT PRAWNS. Nice enough without dip!



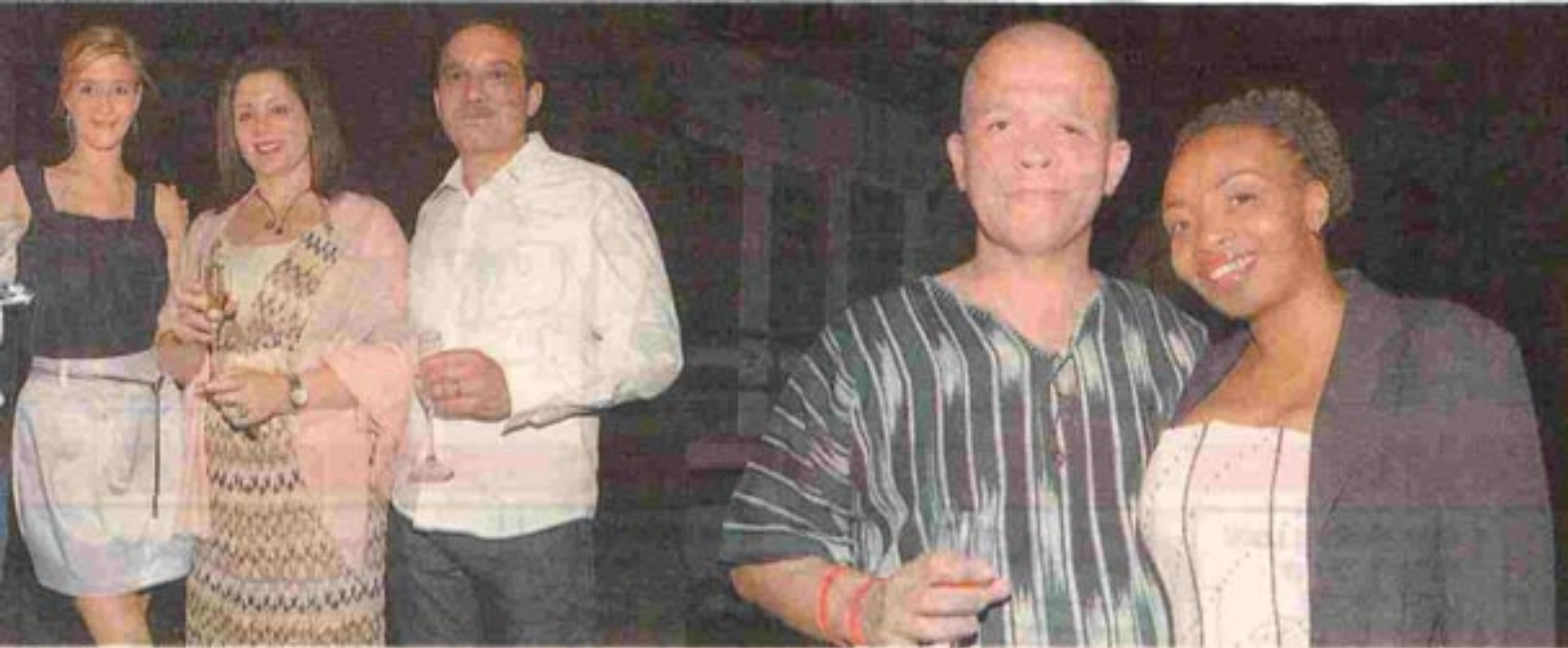
DRAWING STRAWS. Zoe and Greg Straw, Malin Norrsta



TREATED LIKE ROYALTY. Sumari Krige, in a Lunar dress, disembarks from a chauffeur-driven car to be greeted with champagne by the hotel staff.



FIVE-STAR HEAVEN



CHIC. Robyn Timson, Dionne and Marc Hirschowitz.

BLENDING WITH DECOR. Andrew Herold and Nambitha Mpumlwana.



PROUD OWNERS. Sumari and Andrew Krige.

IT must be wonderful to be a tourist in South Africa, enjoying the best that the country has to offer. No wonder overseas people keep telling us what a marvellous country we have – despite all our troubles. Never was there a time when I wanted to be a tourist in my own city than this week, when I was invited to the **launch of Atholl Place** near Atholl Square. This small luxury boutique hotel is the baby of Rooms on View's **Sumari Krige** and her husband **Andrew** and I had a Rooms on View dinner with designer **Jamie Drake** at the hotel last year when it was still a shell.

We were chauffeur-driven in luxury Mercedes and BMWs to the hotel and greeted with glasses of the elegant Morena sparkling wine from Franschhoek. Sumari's store La Grange had been denuded to furnish the hotel. French-Belgian architect **Pierre Lombard** and interior decorator **Adele van der Merwe** had created a white and gray colour scheme combined with contemporary classicism. Loved the black and white wallpaper inside the cupboards!

A tour with **Rudi** from Food on the Move and caterer **Vicky Crease** (a guest for once) revealed a host of luxurious touches. One of these were the charcoal sketches done by artist **Lynette Ten Krooden** who was commissioned not only to decorate the rooms but also the dining area. Normally she enjoys colour but toned it down to fit the muted palette.

We loved the prawns with aioli, salmon sushi, duck potstickers with plum sauce and strawberry tartlets from Food on the Move, but Vicky warned of the dreaded "double dip" when dippers leave their saliva behind. This can only be avoided if you are first at the snack tray!

Enjoying the tour were **Otto de Jager**, **Dionne** and **Marc Hirschowitz**, who have returned from London, PR **Deborah Chilcott** and a publicity-shy lady **Lisa Cavanaugh** who runs Kazi Farm which sells microshoots. She also trained the housekeeping staff at Atholl Place.



RAISE YOUR GLASSES. Thomo Setshogo and Karobo Noinyane prove that local is lekker with a glass of Morena champers.