



BOSCIA

TSWALU'S FINE DINING RESTAURANT UNDER
THE CREATIVE DIRECTION OF LUKE DALE
ROBERTS, BUILT INTO THE EARTH BESIDE A
BOSCIA FOREST ON SOUTH AFRICA'S LARGEST
PRIVATE RESERVE.

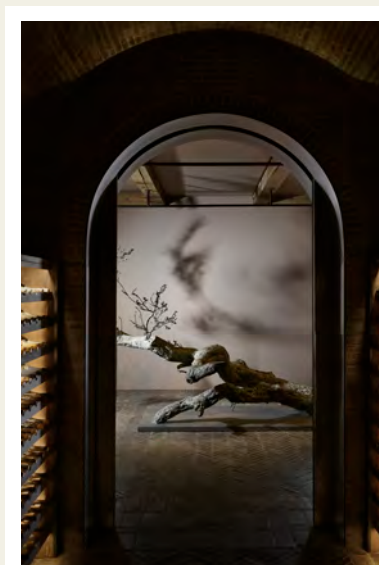


BOSCIA AT TSWALU

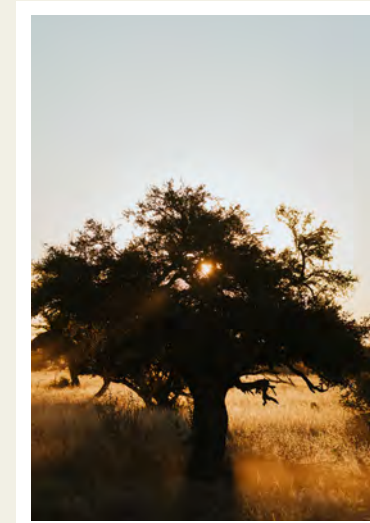
AT A GLANCE

Boscia is Tswalu's signature fine dining restaurant, open under the creative direction of Luke Dale Roberts.

- *The journey begins with snacks and cocktails at Boscia House, before moving through the root cellar and into the dining room*
 - *Five courses, with choices offered*
- *Dedicated pescatarian, vegetarian and vegan menus, each considered with equal care*
 - *South African wine pairings, and non-alcoholic herbal infusions included throughout*
- *One dinner included for Tswalu guests staying two or more nights*
 - *For in-house guest reservations: reservations@tswalu.com*
 - *For Saturday lunch reservations: [Dineplan](#) or boscia@tswalu.com*







BOSCIA AT TSWALU

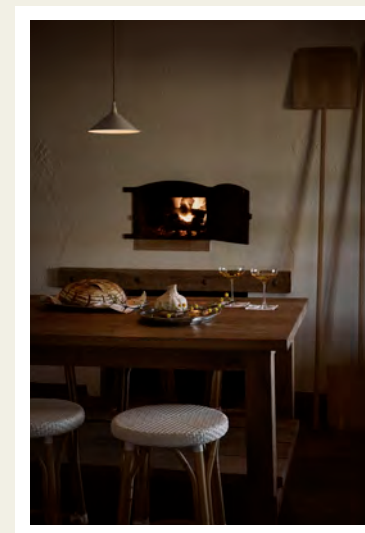
THIS IS A RESTAURANT THAT REVEALS ITSELF GRADUALLY.

The shepherd's tree, *Boscia albitrunca*, is the ecological keystone of Tswalu's semi-arid landscape. The tree sustains life where little else endures, sending its roots down as far as 68 metres through Kalahari sand to find water far below the surface. Above ground, the tree offers shade, food and shelter. Below, it sustains everything that depends on it.

That relationship between the visible and the hidden, between what is on the surface and what lies beneath, is the logic that shaped Boscia restaurant. The century-old farmhouse where it all begins, the underground root cellar, the bronze sculpture at the centre of it all. Each draws on the same idea. At Boscia, the most meaningful things are rarely the most obvious ones.

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BOSCIA HOUSE

THE JOURNEY EARNS ITS BEGINNING HERE.

The journey begins at Boscia House where guests are welcomed with snacks and cocktails before moving through to the root cellar and dining room. The first snack arrives with its own cocktail; a clarified pumpkin-spiced milk punch, poured tableside from a pumpkin vessel, a playful reimagining of the sundowner moment every Tswalu guest knows well.





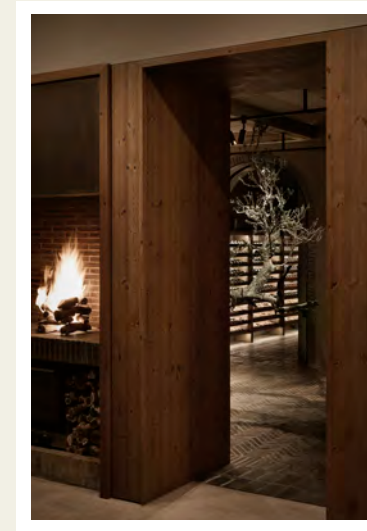
ROOT CELLAR

PRESERVATION IS NOT JUST A TECHNIQUE. IT'S A PHILOSOPHY.

The root cellar makes the dining concept legible. It begins with the botanical world of the Kalahari; clay imprints of edible and medicinal plants by ceramicist Roché Muller, before moving through an ode to the region's key ingredients and producers. At its heart, shelves are lined with row upon row of fermented, pickled and preserved ingredients, all made in Boscia's kitchen. Everything visible connects directly to what arrives at the table.

*"The root cellar is a living, breathing beast.
We hope only to keep feeding it with newness."*

Alwijn Burger, Creative Director



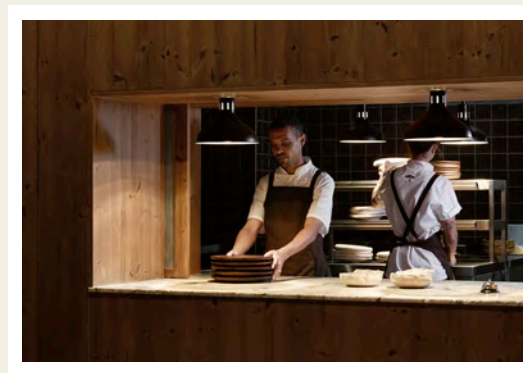
THE DINING ROOM

AN EXTENSION OF THE LANDSCAPE.

A gallery space links the root cellar to the dining room, anchored by Nic Bladen's life-size bronze sculpture of the shepherd's tree. Bladen lived on the reserve with his family during an artist residency in 2015. The dining room itself is intimate and cocooned; walls and ceiling in a single colour, kitchen visible through an open pass, the Kalahari framed through glass beyond.

"We would like guests to feel as though they are sitting inside the body of a Leica camera, looking out towards nature through the most majestic lens."

Alwijn Burger, Creative Director



CULINARY

THE KALAHARI COMES TO THE TABLE.

Luke Dale Roberts' approach at Boscia is rooted in clarity: food that is honest, deeply South African, and unmistakably of this landscape.

"If you have an extraordinary ingredient, perhaps the most respectful thing you can do is cook it beautifully and allow it to taste like itself." – Luke Dale Roberts

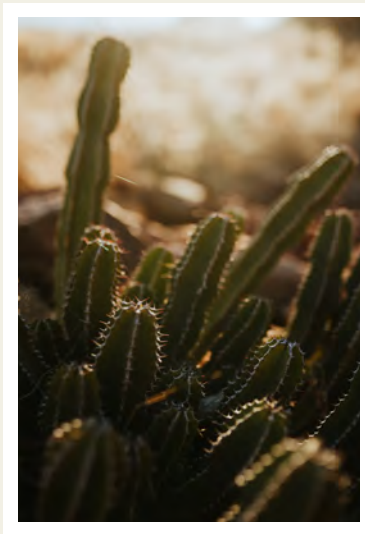
The kitchen is led day to day by head chef Dillan Kannemeyer. Together, the team describes their work as the world meeting the Kalahari; Luke's classical European training and Asian influences sit alongside venison, tsamma melons, Kalahari salt, local dates and wild rosemary. Meat is predominantly sourced, as much as 90 percent, from a butcher based in the Kalahari itself.

Preservation is central: almost every course carries a fermented, pickled or cured element.

The five courses: a shared feast of pork belly in an orange masterstock glaze, carved tableside in a hand-hammered brass bowl by Conrad Hicks; a country loaf with amasi curd and African dukkah; a choice of Namibian crayfish or mushroom and truffle; a choice of springbok or a reimagined pap en vleis with slow-cooked lamb; and two desserts: honey and pear, or fig and walnut frangipane.

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DESIGN AND LANDSCAPE

A RETURN TO THE ELEMENTS.

The amphitheatre and surrounding landscape were shaped by horticulturist

Richard Hay, with one intention: to keep Boscia visibly connected to the ecosystem Tswalu exists to protect. Every plant was sourced from within the reserve. The landscape will be managed as a wild system, without permanent irrigation, its composition left to seasonal change, rainfall, and the land itself.

"Restraint is its own kind of theatre. It encourages immersion in the environment without competing with it." – Alwijn Burger, Creative Director

At the close of the evening, guests are collected beneath a large boscia tree on the edge of what may be the world's largest congregation of *Boscia albitrunca*. By then, the restaurant has receded to a narrow strip of light behind them, and the night sky has widened overhead.

TSWALU





THE DETAIL

THE MAKER IS PRESENT.

Every object at Boscia was commissioned for a specific dish. The crockery, boards, knives, pouches and serving pieces have all emerged from conversations between the chefs and South African artists and craftspeople.

- *Conrad Hicks; steel serving bowls, carving knives and tongs, beaten by hand.*
- *Roché Muller of Claylat; crockery fired from Kalahari clay, and the botanical imprints in the root cellar.*
- *Wim Botha; carving boards and ceramic cocktail glasses.*
- *Anton Kock; handcrafted knives of camelthorn wood and ramshorn, presented in bespoke Hadley Craig leather pouches.*

BOSCIA

