



QUALITY TIME Audemars Piguet Millenary 4101

TEXT MATT MORLEY

Audemars Piguet ranks high on the list of all-time great watch brands. Packing in over 130 years of history, it is one of the true manufactures capable of producing everything from minute-repeaters to astronomical indications and perpetual calendars in-house; a rare claim to fame that means an AP is a connoisseur's status symbol.

Most watch lovers will recognise the aesthetics of the brand's Classic Collection and the Prestige Sports Collection but you would have to really know your watches to seek out the Contemporary Collection's Millenary watch. And therein lies its appeal of course.

The design DNA of the Millenary revolves around a distinctive oval-shaped case combined with a circular, offset inner dial that serves to unbalance the dimensions of the numerals and markers around it. It's an irreverent, idiosyncratic twist that may well have inspired some of watchmaker Frank Muller's recent designs.

This particular model doesn't stop there in its quest for your attention either, for the front and back of the dial and movement are, for all intents and purposes, morph into one. The AP-produced Calibre 4101 is not a skeleton watch per se but it does gleefully expose its internal organs.

Notice the decorative horizontal Geneva stripes (known as Côtes de Genève) on the stainless steel bridges and the compact spirals (known as snailing) on the anthracite grey sub-dial. These tiny, time-consuming details help to highlight the levels of the internal mechanics contained within the case, thereby ensuring the Millenary 4101's uniquely three dimensional character is not lost on the wearer.

In the version shown here, rose gold Roman numerals elongate between 2 and 4 o'clock and compress between 9 and 10 o'clock. At 7 o'clock a small black seconds dial features a single rose gold hand rotating through a more conventional series of markers from 15 to 60. The result of all this is a series of intertwining spherical forms seemingly suspended within the oval case.

Movement: self-winding AP Calibre 4101

Case: 18ct gold or stainless steel, 47mm

Features: 60-hour power reserve, 22ct oscillating weight

Strap: handsewn black or brown crocodile leather

Price: R205 000 in stainless steel and R337 900 in rose gold

Distributor: Boutique Haute Horlogerie, Hyde Park, 011 325 4119

SAYING IT LIKE IT IS

The Leopard

TEXT JONATHAN CAINE
PHOTOGRAPHY GARETH JACOBS

A conversation with chef Andrea Burgener about semantics, The Leopard, being famous and losing weight.

Andrea Burgener: It's only the wasps that eat shit food in Joburg.

Jonathan Caine: Whaaahhaa

AB: Yesterday a lady stood up, called all her friends to change the lunch venue and left, because we didn't have TAB. I suggested she try one of the drinks we did serve. For me it's that classic thing where you don't have a choice. I always come back to this fantastic meal I had when I was maybe 18 in Italy at a truck stop. The menu was white beans, chicken and chocolate pudding. And it was literally that: a side plate of butterbeans with olive oil and salt, so beautifully cooked. Perfect. Yummy. Then they gave you a chicken leg. There was not one other thing on the plate. Not one other thing. A white plate with a piece of chicken that had been cooked so perfectly.

JC: Devastating right? A chicken leg on a plate.

AB: Not a parsley sprig. Take it or leave it.

JC: Epic. That's what my students would say.

AB: At 18 I was like: you can do this?

JC: But you can't do that here.

AB: It's like crème brûlée. If you put on the menu 'baked custard' how much money do you think you can charge? I want a menu where I call it baked custard and you like it. No razzmatazz.

JC: What would you do differently if you didn't have to make money from The Leopard?

AB: First, the kitchen would take up two thirds of the space and then tables for 20 people. So we could have lots of space to cook beautifully.

JC: It is a bit like a galley kitchen now, hey.

AB: The kitchen is so small that I literally had to hire staff based on their size. Some of them have already put on weight and it's a problem. We have to walk past each other and then I'm like: 'Jesus you can't put on any more weight. I can't get past you.'

Then, I'd have a shorter menu so you could pay more attention to what you were doing. A restaurant is always a compromise. You cook differently at home.

JC: [Interrupts] How do you cook at home?

AB: I just give my children some cereal and then sit down on the couch with some wine. My family starve, but I always read that other people who have restaurants [don't cook at home], and I can't use the word foodie, but...

JC: Oh, I also hate that word. It's one of the words you've prohibited on the bottom of your menu, along with 'kiddies' 'mani' and 'pedi'. People often call me a foodie. I think they think it's a compliment but mainly I think it's annoying.

AB: It's lazy. It's almost as bad as the term celebrity chef.

JC: Do you think you're a celebrity chef?



AB: Oh god, I hope not.

JC: I think you are! When people heard that you were opening another restaurant we were all excited. You are famous, right? People would not be at The Leopard if it wasn't yours. I mean, Parkhurst? Who eats out in Parkhurst?

Interruption by patron: Sorry, I just wanted to say I've been looking for decent food like this my whole life.

AB: Thank you.

Monday-Saturday 10am-5pm (no bookings).

Wednesday and Friday dinner (bookings suggested). Not Licensed. Cash only

The Leopard, Corner 4th Avenue and 12th Street, Parkhurst, Johannesburg,

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