**Editor’s notes:**

**About iVoucher:**

[www.ivoucher.com](http://www.ivoucher.com)

iVoucher are the restaurant voucher people that make it easier than ever for restaurants and diners to share rewarding dining experiences on their terms.

The iVoucher business was created just over 12 months ago, in response to a number of industry demands;

* Restaurants need to get more customers into their venues and a great place to start is with their existing customer base
* Consumers love eating out, especially when they are getting great value alongside great food and service, but it has to work for the restaurant as well, and some schemes like Taste London and the voucher giants make it financially very difficult
* Restaurants want to be in control of growing their business and recognise that vouchers are a key part of their armoury, but they need to be in control of what is offered and when, and it has to represent and build their customer base and brand, not a voucher giants!

**About Shaka Zulu:**

[www.shaka-zulu.com](http://www.shaka-zulu.com)

Shaka Zulu is the new iconic restaurant, bar and club bringing a taste of Africa to the heart of London. Based over two floors, Shaka Zulu combines some of the culinary specialties of South Africa in its magnificent Braai restaurant.

The food of South Africa is often referred to as ‘rainbow cuisine’ because its dishes originated and are influenced by such a wide variety of multicultural sources, from the indigenous Zulu and Sotho speaking people of South Africa to immigrants from Cape Malay, Malaysia and Java.

Specialising in delicious home made biltong, pickled fish as well as some authentic dishes like bredie, bobotie, sosaties and of course the famous boerewors sausage but to name a few, we also serve the finest steaks and seafood in London.

For more adventurous diners and ex-pats wanting a little piece of home, we also serve all types of game meat from zebra, ostrich, springbok and kudu straight from the spit or ‘braai’.