



Elements OF Nature

火木水金土



# Elements <sup>OF</sup> Nature

Wu Xing

*Combining the old and the new,  
dancing together  
to the ancient rhythm of time...*

*The five elements of Mother Nature  
– creations inspired by Gaia,  
following each beautiful note of her bounty.*

*I invite you to join me  
as I unite together  
the elements of nature  
and culinary art  
in creating a fantasy world  
for you to explore...*

Chantel

22 March 2019

# Grande Dégustation

Amuse Bouche

## My Bento Box

First Courses

### Oysters & Pearls

*Knysna Oysters, Tapioca, Caviar d'Aquitaine*

### Under The Veil

*Langoustine, White Peach, Hibiscus*

### Mont Blanc

*Foie Gras Mie Cuit, Compressed Leek, Citrus Confit*

### By the Great Oak

*Pommes Douphine, Wild Mushroom Ragoût, Black Truffle*

Remise en Bouche

### Papillon

*Lychee, Sunflower, Black Tea*

Main Courses

### African Aromas

*Denver Cut Aged Angus Beef, Braised Tongue, Caramelised Sweetbreads*

or

### Cynara

*Quail, Artichoke, Lavender*

or

### Ryfylke Halibut

*Razor Clams, Butter Beans, Fennel*

Final Flavours

### The Green Faerie

*Absinthe, Wormwood, Granola*

### Comté

*Charles Arnaud 36 Month Matured French Comté*

or

### Selection of Five Local and European Cheeses from the Trolley

*Belnori Phantom Forest, Kilimanjaro and many more...*

Desserts

### Heffalumps & Woozles

*Almonds, Snowflakes, Vanilla*

or

### Orchidaceae

*Tahitian Vanilla, Orchid Extract, Tonka*

### Coffee, Tea and Petits Fours

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PLEASE NOTE: In order to assure that your table experience a proper rhythm, it is best if the menu is enjoyed by the entire table.

Menu Per Person: R1 625.00

Enthusiast's Wine Pairing: R545.00 p/p  
Connoisseur's Wine Pairing: R595.00 p/p

# Market Dégustation

Amuse Bouche

**My Bento Box**

First Courses

**Oysters & Pearls**

*Knysna Oysters, Tapioca, Caviar d'Aquitaine*

**By the Great Oak**

*Pommes Douphine, Wild Mushroom Ragoût, Black Truffle*

Remise en Bouche

**Papillon**

*Lychee Sunflower Black Tea*

Main Courses

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Menu Per Person: R1 195.00

Enthusiast's Wine Pairing: R405.00 p/p  
Connoisseur's Wine Pairing: R485.00 p/p

Mosaic's

# Bread & Butter

Selection

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\*\* All our breads are prepared with natural stone ground, unbleached, organic flour from Eurika Meulens.

## **A Small Prelude**

Mosaic's Mos-Bolletjies / Dunker

## **Bread Selection**

Mosaic's Signature Seed Loaf

Pink Peppercorn Hibiscus Ciabata

Caramelized Leek Brioche

Mushroom Truffle and Thyme Bread

Cranberry, Rosemary and Pear Cheese Bread

## **Butter Selection**

Salted Farm Butter

Unsalted Mooi Rivier Farm Butter

Mosaic's Signature Anchovy Butter

Rosemary and Vanilla

Mushroom and Black Truffle Butter

Cinnamon and Honey

## **Vegan and Lactose Free Butter**

Macadamia Nut Spread

Hazelnut Cream

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### ***Note from the Kitchen***

We have a selection of Wheat, Gluten and Lactose free bread and make our own selection of Vegan butters.

Although our bread and butters are not prepared in a nut free zone, we take the greatest care to cater for our guests with nut allergies.

# My Bento Box

Some of my earliest memories as a young toddler was helping (yes, I know that the adults did not consider my efforts as "helping") to knead the dough for Saturday afternoon vetkoeke, fascinated by the sticky "stuff" between my fingers. All my life, the greatest fun for me have been to be in our kitchen amongst my pots and pans and it was not a great surprise that from the earliest times, I made myself the responsible person to pack our lunch boxes every day. Naturally the first ones was a bit of a surprise for anybody that expected more of a conventional sandwich and not my eclectic collection of flowers, the odd shell, bits of bark, a beautiful stone picked from the riverbed running through our property, or a butterfly wing deposited on my windowsill. For my young mind everything gifted by Mother Nature was a mesmerizing treasure to stand in awe of, savour and preserve.

No wonder that my fascination extended into my adulthood and when I discovered the Japanese Bento Boxes it was a dream come true - at last there was somebody that understood the fine art of presenting several small morsels of utter delight to entice and enthrall whilst enjoying your lunch at the office (just imagine the look on your colleagues' faces!).

For this season, I have combined four *amuse bouche* into one serving to mimic the concept of the Bento Box as my version of a delightful entrée before the first dishes are served.

## Sommelier's Pairing

A.D Coutelas  
Cuvée Elogé  
Blanc de Blancs  
Nv

Vallée de la Marne France

A lushness with initial floral notes followed by rich aromas of white fruits on the aromatic nose. Smoothly textured, light minerality along with a perfumed, ripe character. White fruits dominate, followed by hints of almonds.

## Non-Alcoholic Pairing

Lemon Verbena  
and Basil Elixir

Lemon Verbena leaves has certain soothing qualities that have been traditionally relied on to relieve stomach issues and indigestion in many different cultures.

# Oysters & Pearls

Knysna Oysters

Tapioca

Caviar d'Aquitaine

There is something in Mother Nature's way of creating beauty that is singular and incomparable for me, against those made by man. Unlike gemstones or precious metals that must be plucked from the earth with violence, put through a crucible of fire and grinded by harsh machines, nature's process in creating pearls has a sense of caring...like a mother holding something precious in a gentle caress close to her heart, needing no such treatment to reveal their magnificence.

Contrary to the actions of man - scaring the landscape in his quest for riches, the birth of a pearl is truly miraculous - they are born from oysters complete with a shimmering iridescence, luster and soft inner glow unlike any other gem on earth. No violence, no ecological disaster - just a caring mother getting rid of a small impurity by encasing it in beauty.

Discover the treasure of this dish as you savour creamy tapioca pearls with oyster velouté and a decadent spoon of salty Sturgeon d'Aquitaine Caviar.

Enthusiast's Pairing

Bouchard  
Finlayson  
Kaaimansgat  
Limited edition  
Chardonnay  
2014

Walker Bay    South Africa

Lovely yellow-gold color. Fresh and crisp with obvious gooseberry aromas surrounded by subtle oak nuances. Refreshingly crisp, packed with vibrant peach flavored fruit and a nutty character evolving from the French oak contribution.

Connoisseur's Pairing

Domaine Marc  
Morey & Fils  
Chassagne -  
Montrachet 2013

Burgundy    France

Yellow gold color, with layers of yellow apple fruit, brisk minerality and creme brulee flavors on the nose. Lovely minerality and precision in this light-bodied Chassagne village wine. Lean, savory and direct, with modest finish.

Non-Alcoholic Pairing

Fennel and Apple  
Cooler

Fennel is highly prized for its licorice-like flavour and the myriad of health benefits, such as relieving heartburn, improving a loss of appetite and it is also used to treat ailments like bronchitis and coughs.



# Under the Veil

Langoustine

White Peach

Hibiscus

One of my earliest memories as a young toddler was my Ouma “Nanna” hanging out her washing, with me sitting in the linen basket amongst her fragrant bed sheets smelling faintly of lavender and her 4711 Eau de Cologne. Thinking back, it seems as if my whole adolescent life was spent in her room dressing up in her evening gowns, trying on her high heel shoes and putting on lipstick in front of the mirror with her favourite string of pearls adorning my small frame, hanging down to my knees. What a thrill it was during my first school holidays to “pitch a make-believe tent” on the carpet in front of her bed, made from her umbrella and one of her bed sheets.

We spent many an evening together in “our tent” – with me curled up on her lap listening to the adventures of Mowgli read by torchlight, and recalling her soothing voice and warm embrace that soon put me to sleep, will forever be one of my sweetest memories. This dish, is an ode to all the Oumas out there, who can create magic from a humble item to transport young minds to a world of enchantment...

Enthusiast's Pairing

Connoisseur's Pairing

Non-Alcoholic Pairing

Mullineux & Leeu  
White Blend 2012

Niepoort Tiara  
Branco 2012

Symmetry Floral  
Tonic

Swartland

Cape

The blend has a pale straw colour with gold hue reflections. This wine has an attractive nose of crushed rocks, green citrus, cloves with a floral perfume. The palate is full, rich and has a mineral core, with a fresh, clove-like lingering finish.

Douro

Portugal

The long period of fermentation in barrels has created a very deep and mineral nose. This wine excels for its vegetal character, since its fruit notes are very discreet. Vibrant in the mouth, it is very precise and balanced, with the acidity, alcohol and sugar combining perfectly.

Symmetry Tonics are made from botanicals, with quinine extracted from cinchona bark. They are bottled in true concentrated form, contains minimal sugar and no preservatives. Floral Tonic is freshly brewed from lavender, chamomile and leaves from the pungently fragrant, rose scented Pelargonium plant.



# Mont Blanc

Foie Gras Mie Cuit   Compressed Leek   Citrus Confit

Travelling through the icy and strikingly beautiful landscape of France during winter gives your mind the opportunity to wander - the pure, quiet surroundings allowing the opportunity for the dormant seeds of creativity to sprout. It was during one of these journeys heading to the Savoy region in France with the majestic Mont Blanc Mountain peeping mysteriously through the dense clouds, that I decided I would like to create my own ode to the White Mountain shrouded in beauty and mystery.

With every creation from my kitchen my focus is always on sustainability, but also on balancing the opulent with the humble, focusing on textures, temperatures and harmony on the palate as well as incorporating a few surprising and refreshing elements. Combining the velvety and ethereal texture of foie gras with the crisp earthy flavours of compressed tender leeks, refreshed by the light and refreshing elements of citrus confit, brought my Mont Blanc to life.

## Enthusiast's Pairing

Arvay Family  
Winery Edesem  
2011

Ratka                      Hungary

Warm medium gold color. Aromas of quince, Sally Williams pears, parsley, pepper, rose, clove, cumin, honey, herbs, sunflower and tropical fruits. Wine transforms into liquid tropical fruit salad in the mouth with mango, papaya, orange and grapefruit dominating. Says a beautiful farewell with a vanilla and rose finish.

## Connoisseur's Pairing

Demeter Zoltan  
Özshegy  
Sárgamuskotály  
2013

Tokaj                      Hungary

Pale color. The initial aromas of chamomile and herbal characters give way to flowers and yellow-fleshed pears.  
- There are lively fruity acids in the wine, which is also felt in the medium body and the corresponding alcohol. It finishes long with flavors of minerals, citrus, apples and herbs.

## Non-Alcoholic Pairing

Bavaria 0%  
Apple Beer

Bavaria 0.0% Apple is a non-alcoholic beverage with a pleasant freshness from natural apples. Without becoming overly sweet this malt drink combines the flavour of real apples with the body and effervescent counterpoint of the malt drink. A light, fresh and fruity beverage.

# By the Great Oak

Pommes Douphine                      Wild Mushroom Ragoût  
Black Truffle

There are quite a few advantages to visiting Italy in Autumn , but for me the most exciting of all is that it is the season for the famous White Truffle. To take full advantage of this magical season we decided to head to the region of Piedmont where in the very small village of Asti (mostly know for their wonderful wines). We were met by our guide and translator Sylvia.

As we drove towards La Morra I could hardly contain my excitement. For the first time in my life I would have the opportunity to go truffle hunting with a professional truffle hunter - Marco Varaldo along with his specially trained truffle tracker Lila. It was magical walking in the woods knowing that they are filled with these prized jewels of the culinary world, seeing first hand the close bond between the truffle hunter and his canine companion.

After only a short trek Lila excitedly indicated that she had picked up the scent of one of these exotic jewels deep beneath the soil and carefully started digging indicating to Marco where he needed to extract the truffle from between the roots and soil.

I can't quite describe the feeling of experiencing such a hunt other than the excitement you have (as a kid in a candy store / or the night before Christmas). After a 6 km trek and a poach filled with fragrant fungi I could wait to get back to the kitchen and start cooking...

Enthusiast's Pairing	Connoisseur's Pairing	Non-Alcoholic Pairing
Hamilton Russel Pinot Nior 2013	Domaine Berthaut Cote de Nuits Villages 2011	Wild Mushroom Consommé
Hemel-en-Aarde Valley	Burgundy	France
Intense red color. This generally shows hints of an alluring savory character along with a dark, spicy, complex red fruit and perfume. The true expressing of the terroir in their wine – give rise to a certain tightness, tannin line and elevated length to balance the richness and generosity of this Pinot Noir.	A ruby color. Powerful bouquet that is typical to a Burgundian Pinot Noir. Round and mellow this wine has elegance and finesse.	Mushrooms are a good source of both insoluble chitin and soluble beta glucans, each a form of fibre which has a role to play in human health. Insoluble fibre is crucial to proper digestion, while soluble fibre can slow the rise in your body's blood sugars after a meal and can also help moderate your blood pressure and cholesterol.

# African Aromas

Denver Cut Aged Angus Beef  
Braised Tongue                      Caramelised Sweetbreads

I can proudly say that my South African roots inspired this dish, featuring some rather unusual ingredients like red ivory fruit preserve, and sumac. The Red Ivory tree is native to Southern Africa, and having grown up in the Francolin Conservancy where we have several trees I had the pleasure to pick and enjoy their delicious berries as a child while we were outside in the veld looking for the cattle.

The sticky, sweet, dried fruits can last for several months without any processing but is ideal to cook into a preserve to be enjoyed the whole year. To balance the sweetness, I have incorporated ground Sumac powder to resemble the shape of the paddocks where the cattle graze.

Sumac grow in the subtropical and temperate regions of Africa.

## Enthusiast's Pairing

Le Riche  
Cabernet  
Sauvignon /  
Merlot Blend  
2010

Stellenbosch                      Cape

Dark red color. Typical red fruit flavours of plum and red cherries are balanced with a touch of oak on the nose. Juicy mouth filling flavours of red berries, plums and smoky hints are supported by a fine, soft tannin structure and a rounded finish.

## Connoisseur's Pairing

Château de  
Fesles La  
Chapelle Vieilles  
Vignes 2015

Saumur-Champigny France

Very beautiful deep red colour. On the nose it is harmonious with dominant aromas of green pepper and wild fruits as well as ripe red fruits and hints of violets. Lovely with a pleasant freshness and robust tannins on the palate, hinting at flavours of wood preceding a lingering finish.

## Non-Alcoholic Pairing

Emperor Pu-Erh

Recognised for its medicinal qualities, this TWG tea is a matured tea that yields a strong and earthy fragrance, with a warm taste of terroir.



# Cynara

Quail

Artichoke

Lavender

As was told in many a folk song and Aegean legends, the first artichoke was a beautiful young girl named Cynara, who lived on the Island of Zinari. The god, Zeus, was visiting his brother Poseidon one day when, as he emerged from the sea, he spied this young mortal woman. She did not seem frightened by the presence of a god, and Zeus seized the opportunity to seduce her. He was so pleased with the girl, that he decided to make her a goddess, so that she could be nearer to his home on Olympia. Cynara agreed to the promotion, but grew homesick and snuck back to the world of mortals for a brief visit.

After she returned, Zeus discovered this un-goddess-like behaviour. Enraged, he hurled her back to earth and transformed her into the plant we know today as "Cynara Scolymus" the artichoke. In celebration of the mystic artichoke I make use of free range Carmey Queen quails, combined with globe artichokes - adding a beautiful balance and acidity to the dish, reflecting the vibrancy of the season.

Sommelier's Pairing

Non-Alcoholic Pairing

Paul Cluver  
Celebratio  
Decennium  
Mosaic 2015

Gyokuro Shaded  
Green Tea from  
Japan

Elgin

Cape

Beautiful open and fresh nose that evolves in the glass to show red fruit and berry aromas. The wine has a medium body, yet with good structure - a typical Pinot Noir from a cool climate area, elegant on the palate, smooth and well-balanced with a lingering finish!

This tea is grown in the shade, rather than in the sun, for approximately 3 weeks to develop a delicate and refined taste. 'Gyokoro' translates to "jewel dew".

# Ryfylke Halibut

Razor Clams

Butter Beans

Fennel

When it comes to exceptional quality fish, it can not be disputed that Halibut will be one of the first choices that come to mind, and the sustainably farmed Sterling White Halibut from the cold, clear, fjords of Ryfylke in Norway, has established an international reputation for being one of the best in the world.

To compliment the delicate taste of the Halibut, I have selected sweet fennel, with its distinctive liquorice character that is known for its vast healing properties as an antioxidant, anti- inflammatory and digestive aid.

Most of my sweet fennel I harvest from my own gardens, spread throughout The Francolin Conservancy. When the baby Njala’s and Impala beat me to the freshest shoots, Vasili Betsakos is always ready to help me out.

Enthusiast’s Pairing

Constantia Uitsig  
Chardonnay  
Reserve 2013

Constantia                      Cape

Straw yellow with green tinges. Shows complex aromas and flavours of white fruit and pineapple with a zestiness and nuttiness on the nose and palate. The wine has a soft tannin structure with perfect balance between acid and fruit with a long lingering finish.

Connoisseur’s Pairing

Alphonse Mellot  
Les Penitents  
Chardonnay  
2010

Pouilly-sur-Loire              France

Bold yellow with golden highlights. Pungent aromas of peach, pear nectar and honeysuckle, with a suave leesy character. Juicy, nicely concentrated orchard fruit flavours are braced by dusty minerality and pick up smoke and anise qualities in the mid-palate. Long sweet aftertaste.

Non-Alcoholic Pairing

Lemongrass  
Infusion

Lemongrass is used for treating digestive tract spasms, stomach-ache, high blood pressure, the common cold and exhaustion. It is also used to kill germs and as a mild astringent.

# Comté

## Charles Arnaud 36 Month Matured French Comté

For more than ten centuries, villagers of the Jura in The French Alps have lovingly crafted the unique and delicious Comté cheese. The prestigious Comté, also known as the “*king of the mountain cheeses*”, has a concentrated flavour, with brown-butter and roasted-nut aromas and a sweet finish. The production of this aromatic cheese requires only the best milk, which is why Comté cheese is exclusively made from the Montbéliarde and French Simmental breeds’ milk.

The manufacturing of one Comté, weighing 45 kg, requires an average daily milk production of 30 cows, roughly 530 liters, and the milk is delivered to the cheese maker daily and has to be used immediately. Production is done in a cooperative style - the farmer, *frutière* (cheese maker), and *affineur* (the one who ages the cheese) all work in tandem. The result is that pride and care are taken at every stage of the process. The cheese is matured to perfection in the silence and darkness of special caves where it further develops its unique taste, texture and colour. Comté was one of the first few cheeses to receive an AOC (*Appellation d’origine contrôlée*) status in 1958.

From the green pastures of The Fromagerie Charles Arnaud, we bring you the 36 month old Comté cheese that savours time and tradition.

### Sommelier’s Pairing

Domaine de la  
Janasse Blanc  
2014

Rhode Valley      France

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Yellow with green reflections. Pear and ripe apple, then a touch exotic fruits and white peach on the nose. Ripe and racy, with a bright fennel edge lifting the core of apricot, white peach and yellow apple fruit. A twinge of bitter almond echoes on the finish.

### Non-Alcoholic Pairing

Spiced Pear  
Toddy

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Star anise is a main source of shikimic acid which boosted the spice’s prominence in western medicine. It is one of the main elements for making the anti- influenza medicine called Tamiflu and said to aid in the inducement of spiritual trances.



# Cheese Trolley

Belnori Phantom Forest, Kilimanjaro and many more...

Mosaic's cheese trolley offers a hand-picked seasonal selection of exceptional local and European cheeses, served with a variety of condiments and freshly baked Cranberry and Pear or Sour Cherry and Walnut breads to complement the cheese. We also have a selection of Wheat, Gluten, Lactose and Nut free breads available. The available cheese selection is dependent on the season, our suppliers and sometimes our Cellar Master's smuggling acumen...

You may choose up to 5 different cheeses from our extensive selection to make up a total of 100 grams. A few of the highlights on our cheese trolley to tempt your taste buds:

- **Époisses de Bourgogne (PDO)** - The Emperor Napoleon's favourite cheese, it has a striking but pleasant smell, strong flavour and is very creamy - it melts in your mouth.
  - **Belnori Phantom Forest** - A beautiful cheese to wow guests. Another winner from Rina in Bapsfontein. This dense, lactic goats cheese, harks back to the French Valencay cheese. Aged in ash, the penicillium white mold grows in the first couple of weeks and is swiftly followed by a brain-like Geotrichum rind.
  - **Dolcelatte Gorgonzola (PDO)** - Produced from combining the curds from the evening's milk with curds made from warm, fresh milk to encourage bacteria growth, creating the yellow interior full of greenish-blue striations. A creamy, buttery cheese, from the rolling hills of Piedmont in Italy.
- \* Our Sommelier will be happy to assist with a recommendation for wine to compliment your cheese.

Non-Alcoholic Pairing

## Spiced Pear Toddy

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# Heffalumps & Woozles

Almond

Snowflakes

Vanilla

It was one of those “Can you remember?”- days, sitting outside on the porch high up in the Italian Dolomite Alps in Alta Badia, watching the falling snow slowly covering our footprints in the powdery white landscape, sharing stories and laughing until your tummy hurts.

It took me back to my childhood when stories were read in front of the fire, or when my eyes were heavy with sleep safely tucked up in my bed on cold winter nights. My favourite - Winnie the Pooh Bear and Christopher Robin leading an “expotition” to the North Pole on a cold and blustery day.

I just could not resist - and had to recreate his Wellies leaving footprints in the snow...



Sommelier's Pairing

Non-Alcoholic Pairing

Domaine des  
Aubuisières Le  
Plan de Jean  
Moelleux 2014

Berry and  
Passionfruit  
Cooler

Vouvray

France

A wine that opens with youthful freshness and a touch of exotic fruit on the nose. The wine is broad, rich and beautifully aromatic when it arrives on the palate and this is soon followed by a refreshing acidity; impressively to make sure that the wine is not just sweet.

The Amazon is home to more than two hundred species of passion plants. Passion Fruit is a good source of vitamins A and C, as well as potassium and iron. One passion fruit has only 16 calories.

# Orchidaceae

Tahitian Vanilla

Orchid Extract

Tonka

Exotic, sensual and shrouded in mystery the orchid has always been one of the most exotic and mesmerizing plants. With its variety in species shapes and colours this is a true indication that Mother Nature knows no restrictions She who embodies the abundance of the earth and bestows us with a cornucopia of edible pleasures to nourish not only our bodies but also our souls.

Orchidaceae is my tribute to the vanilla orchid, as this is one of those magical ingredients that we take for granted as the flower only blooms for one day we capture the essence of Gaia as the sweet fragrances of vanilla fill the air...

Sommelier's Pairing

Château  
Bélingard  
Cuvée Blanche  
de Bosredon  
Monbazillac  
2005

Monbazillac France

A ground yellow complexion gleams over a subtle nose showing refined nuances of potpourri and dried fruits. The wine has a rich mouth feel that gives notes of exotic preserved fruit and a lingering honeyed mineral finish.

Non-Alcoholic Pairing

Orchard and  
Geranium Cooler

Geranium plants features beautiful small flowers and has been used for centuries to sooth the digestive tract and benefit those with mild gastrointestinal ailments.



# Sommelier's

## Wine Pairing

### **My Bento Box**

*A.D Coutelas Cuvée Eloge Blanc de Blancs Nv*

### **Oysters & Pearls**

*Bouchard Finlayson Kaaimansgat Limited edition Chardonnay 2014*

or

*Domaine Marc Morey & Fils Chassagne - Montrachet 2013*

### **Under the Veil**

*Mullineux & Leeu White Blend 2012*

or

*Niepoort Tiara Branco 2012*

### **Mont Blanc**

*Arvay Family Winery Edesem 2011*

or

*Demeter Zoltan Öszhegy Sárgamuskotály 2013*

### **By the Great Oak**

*Hamilton Russel Pinot Nior 2013*

or

*Domaine Berthaut Cote de Nuits Villages 2011*

### **African Aromas**

*Le Riche Cabernet Sauvignon / Merlot Blend 2010*

or

*Château de Fesles La Chapelle Vieilles Vignes 2015*

### **Cynara**

*Paul Cluver Celebratio Decennium Mosaic 2015*

### **Ryfylke Halibut**

*Constantia Uitsig Chardonnay Reserve 2013*

or

*Alphonse Mellot Les Penitents Chardonnay 2010*

### **Comté**

*Domaine de la Janasse Blanc 2014*

### **Heffalumps & Woozles**

*Domaine des Aubuisières Le Plan de Jean Moelleux 2014*

### **Orchidaceae**

*Château Bélingard Cuvée Blanche de Bosredon Monbazillac 2005*

# Non-Alcoholic

Drinks Pairing

## **My Bento Box**

*Lemon Verbena and Basil Elixir*

## **Oysters & Pearls**

*Fennel and Apple Cooler*

## **Under the Veil**

*Symmetry Floral Tonic*

## **Mont Blanc**

*Bavaria 0% Apple Beer*

## **By the Great Oak**

*Wild Mushroom Consommé*

## **African Aromas**

*Emperor Pu-Erh*

## **Cynara**

*Gyokuro Shaded Green Tea from Japan*

## **Ryfylke Halibut**

*Lemongrass Infusion*

## **Comté**

*Spiced Pear Toddy*

## **Heffalumps & Woozles**

*Berry and Passionfruit Cooler*

## **Orchidaceae**

*Orchard and Geranium Cooler*

### Still Water

Acqua Panna  
R65 / 750ml

Acqua Panna Natural Spring Water, which dates back to the Romans, comes from the region of Tuscany and is the ideal still water for dining occasions. Legend has it that Romans built the only road from Northern to Southern Italy through Scarperia. This road went past the Acqua Panna spring, which provided deserved refreshments to weary travelers. In the 1500's, terra cotta pipes were discovered near the source. These pipes were used to transport the natural spring water to the noble Medici Family, the wealthiest, most powerful and influential family in Florence. The Medici's home, called Villa Panna, is located on the land surrounding the source. The cream-coloured villa provides the name for the brand, "Panna", which means "cream" in Italian. The lion's head found on the Acqua Panna logo was originally part of the fountain at Villa Panna.

### Sparkling Water

S. Pellegrino  
R65 / 750ml

San Pellegrino mineral water has been sourced from the same natural spring for over 600 years. In 1395, the town borders of San Pellegrino were drawn, marking the start of its water industry. Leonardo da Vinci visited the town in 1509 to sample and examine the town's "miraculous" water, later writing a treatise on the subject. The water originates from a layer of rock 400 metres (1,300 ft) below the surface, where it is mineralised from contact with limestone and volcanic rocks, giving the water its distinctive taste. It emerges from three deep springs at a temperature of about 22°C (72°F). The iconic green bottle was designed in 1899, and was originally used to bottle wine. The red star was considered a symbol of export products of particular excellence and quality. The bottle's label features the Art Nouveau casino building of San Pellegrino Terme against the Alps skyline.

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### The Orient's Crystal Clear Spring Water No Charge

The Magaliesberg, one of the oldest ranges in the world, separates the Highveld Grasslands to the south and the Bushveld Savannah to the north. These mountains' creation began almost 2 300 million years ago when Africa, what was then a large landmass called Gondwanaland and most of what is now known as Gauteng, was submerged under shallow water. Several layers of sedimentary rock, dolomite and limestone settled on this seabed. Over millions of years, once the rock had solidified, water seeped in and dissolved parts of the dolomite leaving huge caves, some of which became underground reservoirs, and these are the source of many of the streams that flow through the region. This is also the origin of "The Orient's Crystal Clear Spring Water", especially to spoil our guests with the purest of pure water.