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Mosaic Restaurant has had an exciting 2015, not only was Mosaic named Restaurant of the Year at the Restaurant Association of South Africa (Rasa) Rosetta Awards this week, but it also won the Chairman's Award as well as the Best Elegant Dining Award.

CEO of Rasa, Wendy Alberts says, "The Chairman's Award is an exclusive award not given every year and only awarded to restaurants that have qualified to an international standard."

"We are delighted to name Mosaic as the Best Restaurant in South Africa and recognise Chef Chantel Dartnall for her innovation and for giving diners an unforgettable gastronomical experience. Mosaic is both spectacular and brilliant and is in a class of its own," she adds.

In the same week, Mosaic was placed in the Top 10 best restaurants in the country at the annual Eat Out Mercedes-Benz Restaurant Awards held in Cape Town.

The restaurant, which is run by acclaimed Chef Chantel Dartnall, twice named South African Chef of the Year and renowned in local and international culinary circles for her innovative and meticulous approach to botanical fine dining.

The restaurant took the coveted overall Best Diamond Award at The Diners Club International Wine list Awards and was voted the Best in Gauteng, earlier this year. It also took home the Platinum Fine Dining Award for the eighth consecutive year at the American Express Platinum Fine Dining Awards for 2016.

Mosaic at the Orient also received the international Wine Spectator's Award of Excellence this year, a true honour for a South African restaurant. To qualify for this award, the wine list should offer a selection of more than 400 wines, deliver a superior presentation and display either vintage depth, with several vertical offerings of top wines, or an unusual wide range across several wine regions. It was one of only three restaurants on the African continent to be so honoured.

Trip Advisor also awarded both restaurant Mosaic and the Orient Hotel 2015 Certificates of Excellence. Both were voted No 1 in the Pretoria region by travellers.

Dartnall, who is clearly delighted with the achievements, says, "We are extremely humbled by the three Restaurant Association of South Africa (Rasa) Rosetta Awards we have received especially being named as South Africa's Restaurant of the Year, as well as the other accolades bestowed upon us this year. In September next year Mosaic celebrates its 10th anniversary and throughout the past decade, my team and I have worked incredibly hard to maintain the highest standards and to produce a menu that will please both the eye and the palate."

Dartnall is known for producing nuanced, nature-inspired food to rival the best of French fine dining. She believes it is vital to serve visually appealing dishes that tell a story and start stimulating the diners' senses from the moment the food arrives at the table. She produces dishes that are extraordinarily elegant while, at the same time, bursting with flavour.

Trained at the Prue Leith Culinary Academy, Dartnall has gained a huge wealth of knowledge from her extensive annual travels to some of the world's finest restaurants. This year she visited Italy participating in the Chef's Cup Südtirol in Alta Badia, an annual event which brings together 70 renowned chefs from around the globe.

She also undertook a culinary trip to South East Asia, including visits to top restaurants in Singapore, Laos and Vietnam.

Dartnall explains, "It inspires me to work harder at what I do to ensure that our quality at Mosaic is on a par with what you would encounter in the best restaurants around the world."

Dartnall also takes inspiration from Mosaic's gorgeous setting in the lush Francolin Conservancy in the Crocodile River Valley.

The restaurant – which changes its menu quarterly to reflect the changing seasons – is currently serving its *Origins* menu including dishes such as *Genesis* (explains Chantel: "I was inspired by the origin of life as we know it, so my *Genesis* consists of a delicate outer layer of lemongrass and Japanese miso set around a fragrant sphere of Alaskan crab surrounded by a bust of pomelo); *Creation* ("I can proudly say that my South African roots inspired this dish, featuring some rather unusual ingredients like red ivory fruit preserve, sumac and venison") and *Starburst* ("For this dish I wanted components that were light and ethereal and which would almost dissolve in the mouth when tasted. I decided to combine a delicate jasmine mousse with crunchy meringue and poached white peaches with a colourful sugar dust.")

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