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RESTAURANT MOSAIC AT THE ORIENT

Chantel Dartnall is a chef in her element, serving precise, personal food that is creatively plated and brimming with flavour.

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West Coast rock lobster with hibiscus consommé, an element of The Alchemist's Infusion

FOOD Presided over by the supremely talented chef Chantel Dartnall, Restaurant Mosaic offers three menus of varying complexity, categorised as Petite, Discovery and Grande. The offering changes to reflect the different seasons. Expect to be blown away by the tastes, textures and sheer drama of the meal, with many dishes served or finished tableside. The salmon ceviche topped with caviar and gold leaf features lemon oil and buttermilk poured at the table. A purple glass plate resembling a shell holds a lusciously plump oyster on a bed of seaweed, covered in Champagne foam, caviar, a hand crafted 'pearl' and a tiny bit of crisp seaweed, and underneath the oyster, a sweet jelly. The Millionaire's Nest Egg epitomises what Restaurant Mosaic is about: perched on a glass bowl lie three quail eggs, filled with black-truffle paste and topped with truffle espuma – with fresh truffle shaved over the top. It all amounts to a charming and magical experience.

DRINKS The vast wine list might flummox all but the most knowledgeable of wine lovers, but sommelier Germain Lehodey and commis sommelier Moses Magwaza are always on hand. **SERVICE** Staff are extraordinarily friendly and accommodating. **AMBIENCE** The sumptuously decorated space is intimate and welcoming. **(HF)**

JUDGE'S COMMENT "Chantel's wonderful food references her travels; she takes you on an emotional journey, offset by precise attention to detail." – Abigail Donnelly

The Orient Private Hotel, Francolin Conservation Area, Crocodile River Valley, Elandsfontein, Pretoria, R104; 012 371 2902; lunch Wed to Sun, dinner Wed, Fri and Sat; avg main meal R175, R625 petite dégustation menu, R735 discovery dégustation menu, R1 185 grande dégustation menu; corkage R50 (p. 122)