

## stilettosandcappuccinos

All journeys become exciting adventures with gorgeous stilettos and delicious cappuccinos!

A food journey worthy of five stars at Restaurant Mosaic!

*January 25, 2016* *January 25, 2016*



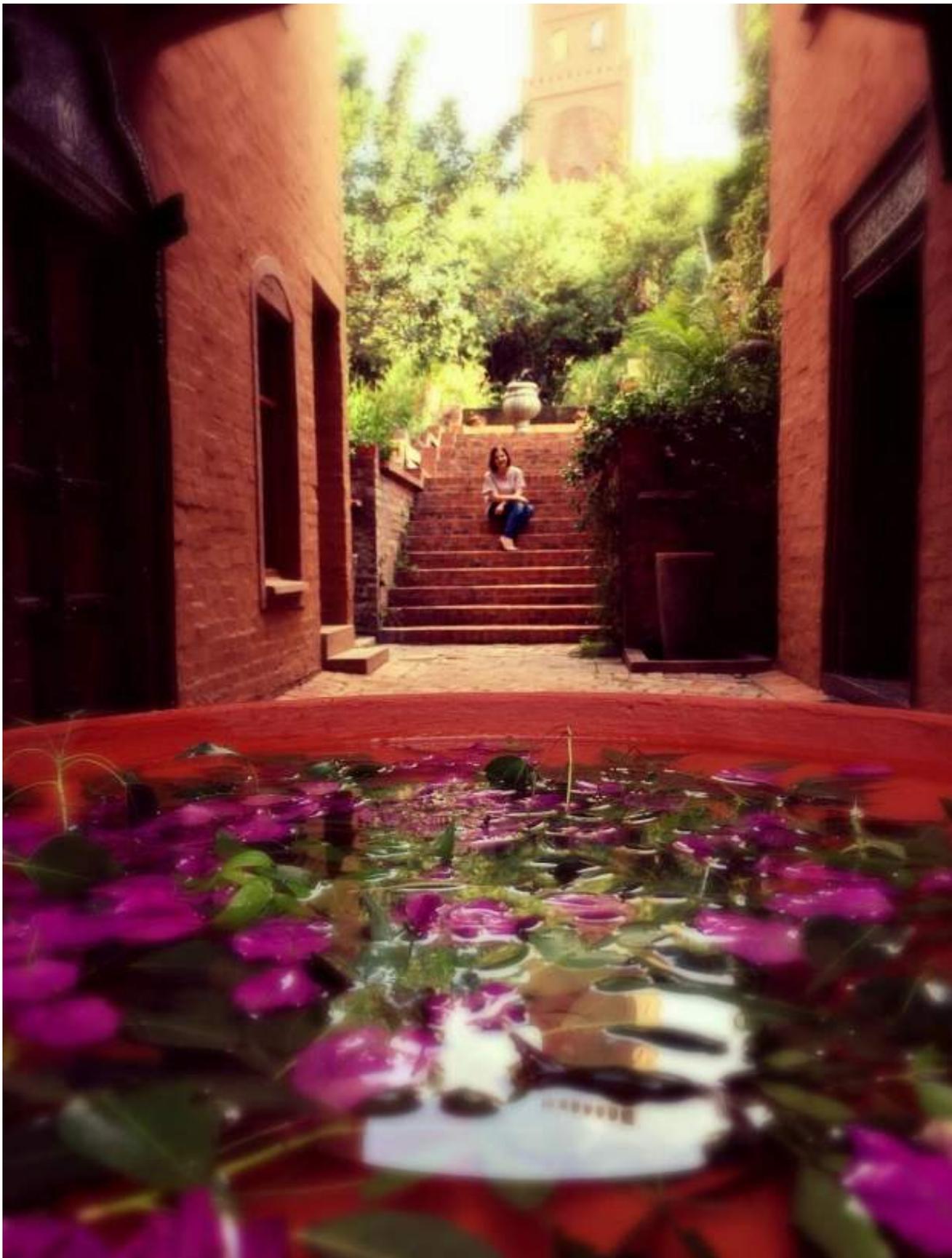
*Our drive up to The Orient Hotel*

My boyfriend Dan, being the absolute foodie lover that he is, has a wish list with regards to top chefs that he would like to meet and restaurants that wants to try. It was no surprise that Restaurant Mosaic and SA's Chef of the Year, Chantel Datrnall featured high on his list. I decided to surprise Dan for his birthday and spoil him with a spectacular day of tantalising food, with the backdrop of a magical venue. I made my booking in October last year (thanks to my Type "A" personality) and from the email conversations between myself and the awesome team at Restaurant Mosaic, I could tell that service and attention to detail was an important requirement and one which I valued.

I booked lunch on Saturday and Dan and I enjoyed our scenic road trip to The Orient Hotel, where Restaurant Mosaic is based, in the Francolin Conservation Area in Elandsfontein. As we arrived at the opulent, huge wooden gates, I somehow felt like we were stepping into a hidden oasis in the Moroccan desert.



*We really enjoyed exploring the lush, green garden*



*A magical passageway on the property*

The lush green gardens, with beautiful bronze statues and stunning water fountains immaculately scattered across the impressive grounds, adds to the tranquil, lavish atmosphere. We were greeted by one of the friendly staff members and a scrumptious starter to whet our appetites, accompanied by a glass of Madeira wine. Being an avid art lover, I was so happy to discover that many beautiful paintings from well-known South African artists, including a Tienie Pritchard Museum on the property, were there for guests to enjoy and appreciate. Dan

and I decided to explore the grounds first and headed to the art museum where I got to brush up on my knowledge of the splendid sculptures. We also got to discover plush little oasis spots on the property, where we got to sit and relax and take some lovely photos.



*The entrance to the Tienie Pritchard Museum*

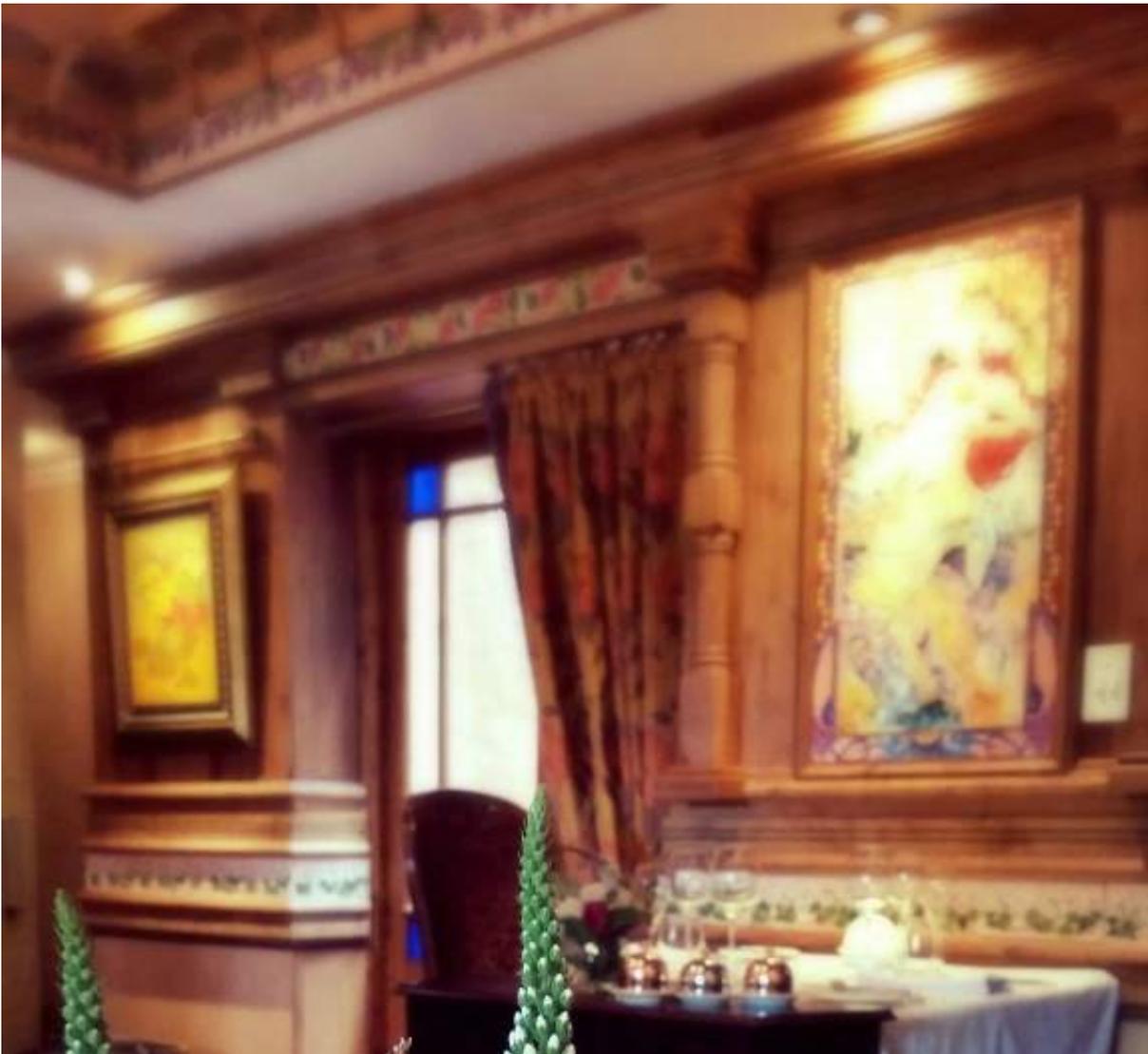


*Exploring the magical grounds*



*We enjoyed relaxing in the garden*

We finally headed to the restaurant and were seated in a cosy booth. I immediately noticed the breath-taking copy of Gustav Klimt's "Judith" hanging by the mantelpiece. It was clear to see how the artist and art deco era had a key influence on the décor and atmosphere.





*The colourful décor in the restaurant*



*The beautiful attention to detail can be seen in the presentation of the menu*

Dan and I both chose the Pescatarian Degustation menu and opted not to have the wine or non-alcoholic wine pairing as we knew we would struggle to make our way through the generous menu. Chef Chantel came to each table to introduce herself and explained some of the highlights of the menu and graciously agreed to take a photo with us. Her pleasant and kind demeanour is immediately evident and we were both really happy that we got to meet her. Thereafter, we had a staff member come to our table with a trolley and an array of special breads and butters for us to choose from.



*Dan and I with SA's Chef of the Year, Chantel Dartnall (centre)*



*We were spoilt for choice with the lovely bread selection*

Thereafter, we continued with a delectable amuse-bouche of trout topped with salmon roe and fragrant citrus oil followed by Chef Chantel's version of fish and chips. This followed with a dish called "Evolution", which I thoroughly enjoyed.



*Kick-starting our experience with the amuse-bouche. The detail in the presentation of each dish was very impressive*



*Fish and Chips (left) and Evolution (right)*

One of my favourites was the “Mousse de Mer” which was a langoustine on a bed of risotto. We then had a palate cleanser before the aromatic, sensational West Coast Rock Lobster dish, partnered with a Hibiscus Consommé, appropriately named “The Alchemist’s Infusion”. When the waiter brought the delightful contraption to our table to watch the infusion of the consommé, Dan couldn’t contain his excitement and inquisitiveness, watching intently as we waited for it to finish. This was poured into a bowl with the lobster and the enticing aroma, combined with a combination of the sweet and sour tastes, immediately triggered all the senses and was an experience to remember!



*The Mousse de Mer dish*



*The divine Alchemist's Infusion*

Dan and I each selected the different options for dessert so that we got to try both. I had the "Starburst" option, which was a white peach, passion fruit and vanilla meringue delight! Dan's charmingly presented "Magic Mushrooms" dish looked like something from a gnome and pixie fairy tale.



*Our superb desserts! The Magic Mushrooms (left) and Starburst (right)*

Dan was also given a gorgeous chocolate dessert treat with a candle for his birthday. The chocolate mousse that oozed out of the dish, cushioned on a soft chocolate sponge was nothing short of amazing! When the bill arrived, we were given a lovely little box with petite fours, accompanied with a delicious cappuccino and a pack of Aggie's "slightly nibbled cookies" for the drive back home.



*Dan's birthday surprise*



*Aggie's Slightly Nibbled Cookies! Our snacks for the drive back home*

All these amazing touches, sweet gestures, creativity and attention to detail, was really impressive. The friendly and helpful staff and great service added to this wonderful experience. I told Chef Chantel when we left, that I have had the pleasure of experiencing a few of these fine dining experiences and this topped the list without a doubt! Chantel's vision, imaginativeness, resourcefulness and passion for food, make her a top chef, deserving of all the accolades and media coverage. A real "Gourmet Goddess", who knows exactly how to entice and engage all the senses and has mastered the flavours in her dishes down to an art! I highly recommend Restaurant Mosaic, not only for the unforgettable food journey, but for the whole experience. At least Dan and I can tick this off our list, however we will definitely go back again and again and again....!





*The perfect end to an awesome day!*