

AUTUMN

IN STYLE

The leaves are falling, the evenings are getting chilly and autumnal produce is flooding our shelves. We chatted to two top chefs to find out what's on their autumn menu.



CHANTEL DARTNALL

The Restaurant Mosaic chef's new menu is dubbed Roots & Shoots, and its inspired not only by nature and its seasonal produce, but also by Chantel's recent travels to South East Asia. Dartnall explains the concept behind Dancing Veils (Irish scallops in a maritime broth) and Indochine (skate wings with Ming Kam and a sweet red curry): "Elegance and simplicity is something each chef strives for when creating that perfect dish, but what transforms the dish into something quite unforgettable is sometimes a bit of the exotic and theatrical. With the Dancing Veils the sweetness of the seared scallops is complemented by the slight tartness of the horseradish and the entire dish comes to life with the addition of the pure flavours from the hot maritime broth.

Another dish, Autumn Leaves, was inspired by a simple Parisian meal she enjoyed whilst dining at bistro Le Grand Café Capucines. 36 day matured Angus beef with sweetbreads, country mushrooms, Panniyoor pepper and celeriac leaves in a cognac cream.

Says Dartnall: "I like nothing better than presenting the art of nature on our guests' plates. I believe it is vital to serve visually appealing dishes that tell a story and start stimulating our guests' senses from the moment the food arrives at the table."

Restaurant Mosaic was recently voted by The Diners Club® World's 50 Best Restaurants Academy to be included as one of the top restaurants in The Diners Club® 50 Best Discovery Series. It was the only South African eatery to be included from the six top restaurants for the Middle East and Africa region.

