

## MOSAIC AT THE ORIENT LAUNCHES ROOTS & SHOOTS FOR AUTUMN/WINTER 2016 - Spice4Life



Roots & Shoots is the name of award-winning chef Chantel Dartnall's autumn/winter menu for 2016 at Mosaic at the Orient, South Africa's current Restaurant of the Year.

It again features her signature Botanical Cuisine using only the best seasonal produce with Dartnall taking her cue from nature. The menu also includes dishes inspired by her travels in the past year to South East Asia, including visits to top restaurants in Singapore, Laos and Vietnam.

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.

*Autumn Leaves* came about thanks to a meal Dartnall had in one of the most beautiful and romantic bistros in Paris, *Le Grand Café Capucines* and captures the simple pleasures of classic French cuisine. The star ingredient is 36 day matured Angus beef with sweetbreads, country mushrooms, Panniyoor pepper and celeriac leaves in a cognac cream.

Restaurant Mosaic's desserts are equally tantalising – *Recipe for Romance* is a magical almond and passion fruit blend served with Dartnall's secret love potion. *The Little Black Number* is a chocolate lover's delight – a sinfully decadent composition of layered Callebaut couverture chocolate mousse, ganache, salted caramel and a crunchy wafer served with Italian gelato.



Of course Restaurant Mosaic's famous cheese trolley as well as the extensive bread and butter selection is still part of the Mosaic magic this autumn.

There is a choice of four Roots & Shoots menus – the Grande Degustation, the Market Degustation as well as the Pescatarian and Vegetarian options. Diners can partake of the connoisseur and enthusiast wine pairings as well as a non-alcoholic pairing with drinks specially chosen to complement the meal, from home-made nasturtium lemonade and a beetroot, cucumber and ginger smoothie to a geisha blossom infusion.

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, which proudly celebrates its 10<sup>th</sup> anniversary this year, 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.