

# Restaurant Mosaic



*an epicurean adventure inspired by nature, presented with excellence*



*"A must-do before you die."*







The Orient,  
Francolin Avenue,  
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www.restaurantmosaic.com  
GPS: S25°45'40.49"  
E27°59'56.77"



An escapade of pure indulgence awaits in the remote Francolin conservatory outside Pretoria at the Orient Boutique Hotel, where the Dartnell family have created an oasis for culinary pleasure. Previously a family farm, they have crafted what they call 'a restaurant with rooms'. Dad Dartnell is focused on the figures so that effervescent chef Chantel and her genuinely hospitable mom Mari can be playful and have fun. The family find time to travel for inspiration. Chantel does not eat out much, but loves both Tokara and Indochine when in the Cape.

You, too, may have to wait patiently on the approach road for a large tortoise or a zebra to move out of your way, giving you time to unwind in order to appreciate all on offer at what is known as 'the sanctuary of senses'. The hotel illustrates Moorish architecture and the restaurant is decorated in Chantel's favourite Parisian Belle Epoque era. Guests have been known to book one night in each of the suites in order to appreciate their version of the spice route. The Marrakesh royal suite (a dayroom, private balcony for breakfast and Moroccan-inspired bedroom and bathroom) will take your breath away. Attention to detail resonates in decor and extends into finer details such as appropriate reading matter.

Dinner will take your senses to new heights. Classical French cuisine is elevated to another level with a sense of theatre. Diminutive chef Chantel, always in attendance, welcomes each guest and explains the journey. When complimented on her level of innovation, she states, 'There are no new ideas – it is simply your interpretation. When you create something, an element of it has been seen before.' Every nuance of the evening will be etched in your senses, from the bread and butter to the last morsel. Presentation, both personal and plated, is of the utmost importance, from white-gloved silver service to edible trees that kick-start the show. There is botanical inspiration in all her dishes that create a symphony of sensory explosions from start to finish. Her favourites are the Alchemist's Infusion, as well as the Garden of Eden, which has more than 50 delicately plated components.

Take a morning walk on the guinea fowl trail or visit the Tienie Pritchard Museum, ideal for art lovers, before you tear yourself away for breakfast, which is sure to be another sensory adventure. Chantel's food, like Chantel, is playful, energetic and joyous. 'I love pretty.' Chantel is not just pretty. She is pretty amazing, and her food is commanding a new space in the South African culinary world. A must-do before you die.