

MOSAIC'S ROOTS AND SHOOTS MENU COMBINES GASTRONOMY AND ART

Megan Whittington

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The Simply Shoots dish.

With the weather cooling down, the discerning diner is looking for a culinary experience to complement the season and **Restaurant Mosaic at the Orient's** Roots and Shoots menu does just that. Award-winning chef **Chantel Dartnall's** autumn/winter menu is a visual celebration of nature with the tastes to match.

Featuring Dartnall's signature Botanical Cuisine, the Roots and Shoots menu provides diners with a sensory explosion from start to finish. The meal starts off with a freshly baked bread selection paired with flavoured butters. It may be tempting to fill up on Crusty Polenta Rolls and Sour Cherry and Walnut Cheese Bread, but there's so much more to come.



Award-winning Chef Chantel Dartnall in her “happy place”.

With an option between the Market or Grande Dégustation menus, as well as Dartnall’s eagerness to cater for all dietary requirements, the intricate dishes will tempt all. Some of our favourite starters included the Simply Shoots – consisting of garden velouté, fava bean mousse and pea shoots – and the Dancing Veils.

“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,” says Dartnall of the Dancing Veils dish. “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.”



Restaurant Mosaic at the Orient

The Autumn Leaves main includes 36-day matured Angus Beef and cognac cream, creating a truly distinct flavour. For dessert, there's an option of the Recipe for Romance – which comes with a secret love potion – and the Little Black Number – a chocoholic's dream.



Each menu comes with a wine pairing option for either connoisseur or enthusiast. Each vintage has been selected by internationally accredited sommelier, [Germain Lehodey](#), who was a finalist in the Best Sommelier of the World competition. The Orient's cellar is among the best stocked in the country – with more than 60 000 bottles under 5 000 different local and international labels – so every pairing is an experience of its own. There is also a non-alcoholic juice pairing, which includes jasmine tea, rose geranium elixir and a dark chocolate milkshake.



Sommelier Germain Lehodey

Restaurant Mosaic, which is the current Restaurant of the Year* (is set at the Orient Private Hotel in Pretoria. The location is an odyssey, not too far from the bustling city, which offers exclusive accommodation with elements of decadence. Those who journey to taste Dartnall's culinary offerings will be welcomed into an oriental escape.



Entrance to The Orient. All images courtesy of Mosaic at the Orient

Restaurant Mosaic was voted Restaurant of the Year at the Restaurant Association of South Africa Rosetta Awards.

For more information on the Orient, visit the [website](#) and be sure to explore [Mosaic's menu options](#).