

JOBURG STYLE ONLINE

Mosaic at The Orient

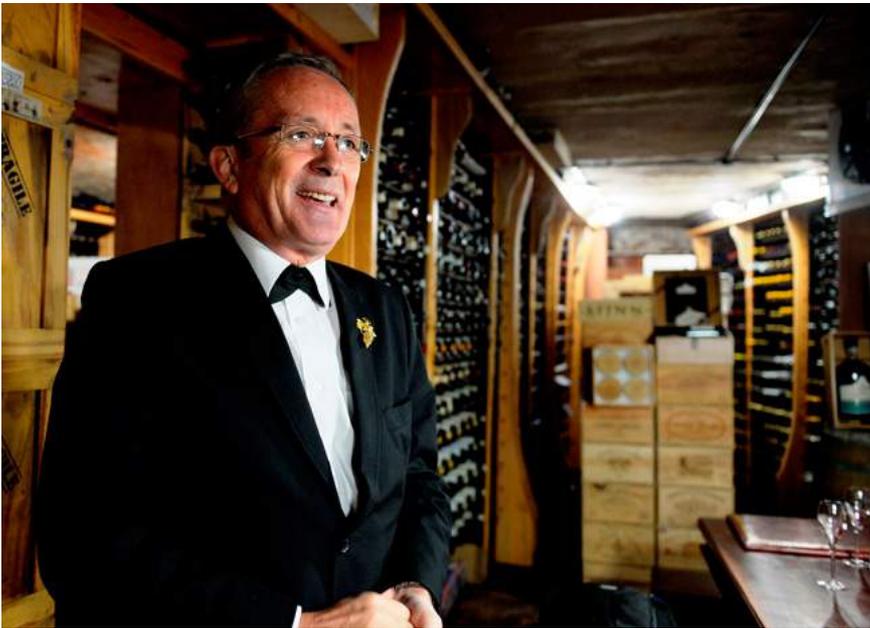
July 11, 2016 [All posts](#), [Food & Drinks](#)



Mosaic at the Orient – South Africa’s current Restaurant of the Year, celebrating its 10th anniversary in September – has been honoured at the Wine Spectator’s Restaurant Awards which were announced in America this week.



Mosaic received the Best of Award of Excellence, the only restaurant in Gauteng to achieve this accolade and one of only three South African establishments to be recognised by this influential global awards programme. Says a spokesperson for Wine Spectator, “Wine lists that receive the Best of Award of Excellence display excellent breadth across multiple wine growing regions and/or significant vertical depth of top producers, along with superior presentation. Typically offering 350 or more selections, these restaurants are destinations for serious wine lovers, showing a deep commitment to wine, both in the cellar and through their service.”



Restaurant Mosaic hosts one of the finest wine cellars in the country, with some of the best and rarest local and international wines. There are more than 55000 bottles under 1350 different labels from South Africa and around the world. Last month Mosaic won the Best Overall in Region Award at the 2016 World's Best Wine Lists Awards, crowning them for having the best wine cellar in Africa and the Middle East and one of the best in the world. In January this year it was also announced that Restaurant Mosaic was one of only 14 South African restaurants to make it onto La Liste, a new selection of the 1000 most remarkable restaurants across the globe.



The restaurant reopened on Saturday, July 9, following its annual winter break, which saw the team travel to France to visit both top restaurants and wine estates including Restaurant de La Boulaie, Restaurant Guy Savoy, Le Favre D'Anne Restaurant and Chateau de Villeneuve. Says Chef Chantel Dartnall, "For me it's so important to stay on top of the latest food trends in Europe and we always visit a select few leading chefs to see what dishes they are creating and be assured that what we do at is on a par with the best restaurants in the world."



Internationally accredited sommelier Germain Lehodey, with his extensive knowledge of wine, adds considerable value to the restaurant along with commis sommelier Moses Magwaza. Both went on the trip this year to France. Lehodey and the cellar team, together with Chantel, ensure that each dish on the menu is paired with a wine that complements it perfectly. Chantel and the team will immediately continue working on the highly anticipated Celebrations Menu, which launches on Thursday, September 22, in honour of the restaurant's 10th anniversary. Chantel is re-designing some of Mosaic's 10 most memorable dishes from the last decade.