

## MOSAIC AT THE ORIENT WINS TOP INTERNATIONAL WINE LIST AWARD



**Mosaic at the Orient** – South Africa’s current Restaurant of the Year which celebrates its 10th anniversary in September – has won the Best Overall in Region Award at the 2016 World’s Best Wine Lists Awards, crowning them as having the best wine cellar in Africa and the Middle East and one of the best in the world.

The restaurant also took awards for the Best Champagne and Sparkling Wine List; Best Dessert and Fortified Wine List; Best By The Glass Wine List; Best Hotel Wine List and a special Jury Prize. The 2016 World’s Best Wine Lists, run by The World of Fine Wine, were announced globally. The overall winner is Robuchon au Dome, housed in Hotel Lisboa, in Macau. The awards are now in their third year and are “rapidly becoming as coveted as Michelin Stars”, according to World Sommelier champion Gerard Bassett.

**Mosaic at the Orient** also received the international Wine Spectator’s Award of Excellence this year, a true honour for a South African restaurant. To qualify for this award, the wine list should offer a selection of more than 400 wines, deliver a superior presentation and display either vintage depth, with several vertical offerings of top wines, or an unusual wide range across several wine regions. It was one of only three restaurants on the African continent to be so honoured.



Their excellent and highly qualified sommelier is Germain Lehodey comes with a wealth of knowledge and experience in the food and beverage department, having started his career as a sommelier at the world renowned restaurant Tour d’Argent in Paris. He has worked at top establishments in South Africa and the African continent.

**Restaurant Mosaic** is located in The Orient Private Hotel in the Francolin Conservation Area, Elandsfontein, Crocodile River Valley, Gauteng. It is a place as unexpected as it is spectacular; an exotic Moorish-inspired palace that transports guests to another time with nothing to distract from the beauty that nature has to offer.

**CHEF CHANTEL DARTNALL:** After finishing school Chantel Dartnall enrolled at the Prue Leith College of Food and Wine in Centurion (now the Prue Leith Chef’s Academy). After graduating renowned UK chef Nico Ladenis offered her the position of commis chef in the kitchen of his restaurant, Chez Nico at 90 Park Lane, in London. It was a big break: At that time Nico was one of only two British chefs in possession of three Michelin stars. She also worked with Michael Caines of Gidleigh Park in Devon while chefs such as Ladenis, Alain Ducasse and Marco Pierre White set the standards by which Chantel measured herself on her return to South Africa. She regularly travels the world to keep up with trends and ensure that Mosaic continues to compete with the best dining establishments around the globe.



*Restaurant Mosaic is located in The Orient Boutique Hotel in the Francolin Conservation Area, Crocodile River Valley, Elandsfontein, Pretoria*

*GPS Location: 25 ° 45 ‘ 40.0 ” S (-25.761114), 27 ° 59 ‘ 56.6 ” E (27.999083)*

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