

# ANOTHER ACCOLADE FOR RESTAURANT MOSAIC @MOSAICATORIENT



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Described by David Higgs, one of this year's three judges for the Top 10 Mercedes Benz Eat Out Awards as "Impressive, superior food. A seasonal menu where boundaries are pushed in a magical setting.", Chantel and her team was awarded the number five spot and the only restaurant to be awarded as one of the top ten restaurants outside of the Western Cape.

Restaurant Mosaic has been a top 10 contender in the Mercedes Benz Eat Out Restaurant Awards for the last eight years, together with Chantel winning Chef of the Year twice – in 2009 and again in 2014.

We are delighted to announce that in 2016 Restaurant Mosaic have again been awarded a position as one of the best restaurants in South Africa. Says Chantel: "This is once again a huge honour to be ranked amongst the best restaurant's South Africa has to offer. There are so many passionate, hardworking chefs out there, that to be selected from such an illustrious group, is indeed an honour and a humbling experience."

### Mosaic's awards for 2016 include:

The American Express Fine Dining Awards – Platinum Status for the tenth consecutive year.

The Best Chef – 500 Top Chefs in the world, where Chantel reached #261 from only a handful of chefs from the African continent mentioned.

Wine Spectator: 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.

World of Fine Wine “World’s Best Wine Lists Awards” – Mosaic’s accolades for 2016 includes: Best Overall Wine List for Africa and the Middle East, Best Champagne and Sparkling Wine List; Best Dessert and Fortified Wine List; Best By-the-Glass Wine List; and to crown it all – a special Jury Prize for the quality and excellence of Mosaic’s approach to all things wine, to name but a few.

Chantel’s vision for the next ten years remains – to celebrate excellence in food and wine; romance and creating memorable special occasions for her guests, embracing all things beautiful while being dedicated to her vision of consistency, commitment, sustainable sourcing and the upliftment of the community surrounding her restaurant.

Celebrating Mosaic’s tenth anniversary this year, Chantel is as excited as ever:

**W** *As we celebrate our 10 year anniversary, and amid loud expressions of gratitude and wonder, I look back upon some of my most memorable dishes and moments. It has been a journey of both growth and harmony – a beautiful symphony that is unique to Mosaic.*

**Chantel Dartnall | Restaurant Mosaic**

My approach to cooking has matured during the past ten years, resulting in my dishes evolving into more precise, but still delicate, botanical pieces. All the flavours are in balance with each other, from the intricate amuse bouche to the sweet savourings of dessert. Even though each one is unique on their own, they come together in a beautiful story where each ingredient becomes a chapter that in the end flow together in a perfect harmony, creating a magical ambience.

The delicate herbs and flowers are more than just garnish, they become essential ingredients that allows you to emerge yourself not only in the tranquility of nature but also take advantage of the health qualities of each chosen ingredient. I want to create memorable experiences and thus, each dish is not only perfectly paired with the ideal wine, but even the plate and cutlery is chosen with great care and attention to detail.

My team is made up of people from the local community none of whom have had any classical training or any other training for that matter, apart from what they’ve learnt in the Mosaic kitchen. That’s our philosophy: building up our team and empowering them!

Mosaic is an experience, a destination and celebration of life...and I aim to further enhance that for all our guest.” says Chantel.

Visit [www.restaurantmosaic.com](http://www.restaurantmosaic.com).