



Restaurant Mosaic celebrates 10 year anniversary with Eat Out win and refurb

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Restaurant Mosaic at the Boutique Hotel celebrates its 10th anniversary this year, and the restaurant outside of the hotel has managed to take a spot in the Eat Out magazine's 5th spot on the list. Fellow chef David Higgs was one of the year's three judges for the award, and he described Mosaic as providing "impressive, superior focus on seasonal menu where both the food and service pushed in a magical setting."

Says Dartnall: "We are delighted to be ranked among the best restaurants in South Africa. There are so many passionate and hardworking chefs here so that to be selected as one of the most illustrious groups is indeed an honour and a humbling experience."

She is as passionate as ever about her chosen career: "As we celebrate our 10th year anniversary, and as a way of expressing our gratitude, we look back upon some of our most memorable dishes and recipes. It has been a journey of both growth and harmony – a beautiful synergy that is unique to Mosaic."

"My approach to cooking during the past 10 years, has been to evolve into more sophisticated, still delicate, botanical flavours are in balance with the intricate amuse-bouchés and sweet savourings of dessert. Though each one is unique, they come together in a beautiful harmony where each ingredient brings its own character to the table."

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 allow you to emerge yourself not only in the tranquillity 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 are given 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. That's our philosophy: building up our team and empowering them!

The restaurant marked its 10 years with a remodel of the restaurant interiors, adding additional historical Art Nouveau detail and a fresh new approach to the existing décor and design. To see the new-look restaurant, as well as Chef Chantel in action creating her exquisite dishes, take a look at this video: <https://youtu.be/u5hxUIDkPjg>