

Chef of the year Gregory Czarnecki to collaborate with Chantel Dartnall at Restaurant Mosaic at The Orient



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by **Nikita Buxton**

There's an exciting collaboration happening in Gauteng this May, and it involves two of the country's best chefs. Reigning [Eat Out S.Pellegrino & Acqua Panna Chef of the Year](#) Gregory Czarnecki of [The Restaurant at Waterkloof](#) and [2014 Chef of the Year](#) Chantel Dartnall of [Restaurant Mosaic at The Orient](#) will be taking to the kitchen for two exclusive dinners in Pretoria at the end of this month.



The Alchemist Infusion: Saffron tortellini with hibiscus consommé at Restaurant Mosaic. Photo supplied.

The dinner joining these culinary talents will take place on 24 and 25 May 2017 at Restaurant Mosaic, offering lucky diners a feast of eight courses served at the number five restaurant in the current Top 10 in SA.



The opulent setting for the collaboration will be at Restaurant Mosaic. Photo by Jan Ras.

While the menu is still hush-hush, you can expect to see chef Gregory's meticulous approach to cooking and Chantel's mutual appreciation for nature and artistic plating culminate in a menu of beautiful botanical cuisine on the evenings.



Belnori Phantom Forest, hibiscus, pollen, pistachio and apple balsamic at The Restaurant at Waterkloof. Photo by Jan Ras.

To book a table for either Wednesday 24 May or Thursday 25 May 2017, email reservations@restaurantmosaic.com or call 012 371 2902. The dinners are priced at R2 200 per person, with a non-refundable 50% deposit upon reservation.