

Mosaic’s Tabula Rasa Menu

Our food editor, Margie Els-Burger, went to try out the Autumn/Winter menu – Tabula Rasa at Restaurant Mosaic at the Orient.

Tabula Rasa refers to “A new beginning, a clean slate, a fresh start. An absence of preconceived ideas or predetermined goals”.

Dining at Mosaic was on my bucket list, so I jumped to the occasion when I received an invite, cancelling shoots and counting sleeps to D-day. I surely wasn't disappointed! The new menu at restaurant Mosaic at the Orient has blown my mind with its African inspired dishes and off course chef Chantel Dartnall's signature Botanical Cuisine.

The award-winning chef Chantel Dartnall's as well as her restaurant have won numerous awards and is currently placed 5th on the Eat Out top 10 awards.

There is a choice of four Tabula Rasa menus – the Grande Degustation, the Market Degustation as well as the pescatarian and vegetarian options. I highly recommend a wine pairing by the house sommelier, Germain Lehodey for the complete experience. The non-alcoholic pairing with drinks specially chosen to complement each meal also looks exquisite.

Although practically impossible to choose, these 3 dishes were some of my favourites:

Sea Mist (East Coast Lobster, Saffron, Coral) – With this dish chef Chantel recreated the magical scene of mist rolling in from the sea at the first light of dawn. It was presented under a cloche and as soon as it was lifted there was a uniform 'wow' around the table. It was a show stopper with mist rolling off the plate and the fragrances were incredible. Soft aromas of the sea fused with the sweet freshness of the lobster and exotic spiciness of saffron.



Soupe du Jour (Cauliflower, Foie Gras, Brussels Sprouts) – Soup of the day is served in restaurants to save budget by using up left overs... but not at Mosaic! Here the cauliflower cream soup is served with Brussels Sprouts filled with creamy Foie Gras mousse and black Perigord truffle. It truly is a magnificent combination! And the best part is that they serve it with a double portion of soup from the start (believe me you'll want more!).



First Frost (Forelle Pear, Ivoire Chocolate, Tonka) – This dish was inspired by an early morning walk through the orchard, finding the very last fruit from the trees that dropped to the ground, lying between the colourful autumn leaves. As a sweet tooth, this dish nearly brought me to tears. This was the best dessert I've had in my life. A perfectly poached Forelle Pear filled with white chocolate and served with homemade choux 'mushrooms', tonka bean extract and crispy tart-sweet leaves. This is a generous portion and with the extra jug of white chocolate sauce this was a dream come true.

