

# Restaurant Mosaic is picking up awards everywhere

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What to expect at Restaurant Mosaic Picture: Supplied

The talent and culinary innovation seen at Restaurant Mosaic did not go without recognition at this year's Eat Out Awards, which took place in Cape Town this past Sunday.

As the only Gauteng restaurant that made it to the top ten, Restaurant Mosaic took home two major awards- it won the Service Excellence Award and the Wine Service Award for sommelier Moses Magwaza, making him the top sommelier in the country. Mosaic came in at number two spot in the best restaurants in South Africa – the only restaurant in Gauteng in the top ten list.



This follows just after Restaurant Mosaic chef, Chantel Dartnall was named Best Female Chef in the World at The Best Chef Awards 2017 held in Poland recently.

Asked about what makes the restaurant different from others, owner and head-chef at Restaurant Mosaic, Dartnall, said unlike many other establishments, she is always in charge of the kitchen and in attendance to meet guests when the restaurant is open. "Mosaic presents Botanical Cuisine ("la cuisine du terroir") and I have always credited the father of botanical cooking, Frenchman Michel Bras, as the inspiration for my use of edible flowers and unusual herbs.

"I also historically look at ingredients when planning a new menu - it's not simply about making a plate look pretty."

Restaurant Mosaic boasts one of the most comprehensive and lauded wine cellars in Africa, comprising of more than 75 000 bottles of wine under 5 500 different local and international labels.

"So each course is paired with what our team believes is the perfect wine to enhance the dish.

For teetotalers, we put as much thought into the non-alcoholic pairing with drinks specially chosen to complement the meal: for example, Sea Mist is served with a lime and lemongrass spritzer; Cote D'Azur is accompanied by a tomato and basil tonic; the cheese board with spiced pear toddy and the chocolate finale with a berry Bellini", she said.



Sea Mist PICTURE: Supplied

Mosaic is known for its cheese trolley and you can opt for this or the 36-month matured Charles Arnaud French Comte.

With desserts, Chantel pays tribute to Quetzalcoatl, who gave cacao to humans, in a dish named after the Aztec god. The colourful Clash of the Constellations is a lighter dessert option made with granadilla, mango and fresh berries", she added.

"I am delighted with the recognition my team and I have received. As far as the restaurant goes, I want to keep on growing in culinary terms and exploring all facets of food. It is all about passion. I put my heart and soul into every dish I creat", said Dartnall.

Restaurant Mosaic is located in The Orient Private Hotel in the Francolin Conservation Area, Elandsfontein, and Crocodile River Valley, Gauteng. For lunch it opens Thursday to Sunday and for dinner Wednesday, Friday and Saturday.