

# Only best of the best at Mosaic

## LUTHO PASIYA

THE talent and culinary innovation seen at Restaurant Mosaic did not go without recognition at this year's 2017 Eat Out Awards, which took place in Cape Town last month.

As the only Gauteng restaurant that made it to the top 10, 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 10 list. This follows just after Restaurant Mosaic chef, Chantel Dartnall,

**WHERE:** Restaurant Mosaic, The Orient Private Hotel, Francolin Conservation Area, Elandsfontein and Crocodile River Valley, Gauteng

**OPEN:** For lunch, Thursdays to Sundays, and for dinner, Wednesdays, Fridays and Saturdays

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,” she said.

“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 teetotallers, we put as



**PERFECTION:** Small prelude amuse bouche.

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.

“With desserts, the colourful Clash of the Constellations is a lighter dessert option made with granadilla, mango and berries.”