

Samsāraṇa

Like the circles of the seasons
and life's wheel within a wheel
never ending or beginning
is sometimes how you feel.
When you walk along the beach
leaving footprints in the sand
whirling silently out of reach
like a vaguely remembered plan.
Or the ripples of a pebble
someone tosses in a stream
in the fullness of your time,
in the autumn of your dream
with half forgotten names and faces
it will be all it will ever seem.
Like the circles of the seasons
and life's wheel within a wheel.

Chantel

22 March, 2018

Samsāraṇa

From the ancient Sanskrit text depicting the ever continuous cyclicity of life, matter, and existence – the journey which spans from the moment of creation to the spiritual awakening of Man.

Grande Dégustation

Amuse Bouche

A Small Prelude

First Courses

Katonkel

Mackerel, Radish, Apple

Sea Mist

Scallop, Langoustine, Saffron

Some Birds Don't Fly

Ostrich, Beetroot, Plum

Francolin's Forest Fungi

Risotto, Wild Mushroom, Black Truffle

Remise en Bouche

Papillon

Passionfruit Sunflower Black Tea

Main Courses

Indochine Fragrance

Suckling Pig, Coconut Curry, Star Anise

or

Tajine du Maghreb

Capretto, Prunes, Argan Oil

or

Fishkraal

Senegalise Sole, Citrus Velouté, Capers

Final Flavours

Comté

Charles Arnaud 36 Month Matured French Comté

or

Selection of Five Local and European Cheeses from the Trolley

Old Amsterdam, Belnori Kilimanjaro and many more

Desserts

The Road to Rocamadour

Dark Chocolate, Passion Fruit, Mousse

or

Heffalumps and Wozzles

Almond, Snowflakes, Vanilla

Coffee, Tea and Petits Fours

PLEASE NOTE: In order to assure that your table experience a proper rhythm, it is best if the menu is enjoyed by the entire table.

Menu Per Person: R1 450.00

Enthusiast's Wine Pairing: R525.00 p/p
Connoisseur's Wine Pairing: R575.00 p/p

Market Dégustation

Amuse Bouche

A Small Prelude

First Courses

Katonkel

Mackerel, Radish, Apple

Francolin's Forest Fungi

Risotto, Wild Mushroom, Black Truffle

Remise en Bouche

Papillon

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* PLEASE NOTE: There will be a supplementary charge of R75.00 for this selection

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Coffee, Tea and Petits Fours

PLEASE NOTE: In order to assure that your table experience a proper rhythm, it is best if the menu is enjoyed by the entire table.

Menu Per Person: R950.00

Enthusiast's Wine Pairing: R395.00 p/p
Connoisseur's Wine Pairing: R465.00 p/p

Mosaic's

Bread & Butter

Selection

The bread and butters are prepared fresh daily by our team of artisan bakers.

Bread Selection

Sour Dough Seed Loaf
Green Olive Rye Bread
Mushroom and Caramalised Onion
Roasted Pumpkin and Honey
Lavender, Cranberry and Pear Cheese Bread
Sundried Tomato and Basil Pesto Rolls

Butter Selection

Moorivier Salted Farm Butter
Honey and Cinnamon
Unsalted Vanilla Seaweed
Mosaic's Anchovy Butter
Saffron and Calendula Butter

We also have a selection of Wheat, Gluten,
and Lactose free bread and butters available for Vegans.

Although our bread and butters are not prepared in a nut free zone, we take the greatest of care to cater for our guests with nut allergies.

Katonkel

Mackerel

Radish

Apple

Sitting on the wet sand on the beach talking to Patat and Virgil, two colourful local fishermen, about the Chokka they caught 'skelm' the previous evening just behind the breakers where the Groot Soutrivier flows into the sea, I was mesmerized by the small waves caressing the sand in a continuous sensual play of motion and foam. I could picture in my mind long thin strips of colourful fish emulating the lines on the sand made by the rolling waves as if plucked from an ancient Japanese block print.

Presenting sustainable ingredients to our guests will always remain paramount in our mind when compiling our next menu, and never before has it been as important as now – for this season, we are presenting Atlantic Mackerel, on the SASSI green list.

But negotiating the price of the freshly caught fish with Patat and Virgil, who learned their trade from their father and uncle, and in their turn from theirs, don't call it by that name, because for them it will always remain Katonkel...

Enthusiast's Pairing

Quinta do
Vallado
Moscatel Galego
Branco 2013

Douro Portugal

This wine is a bright, light white gold colour with very subtle floral aromas of roses and peppermint on the nose. The palate is also delicate with a predominance of floral flavours, and a fresh, lingering finish.

Connoisseur's Pairing

Sadie Family
Wines Sequillo
White 2013

Swartland Cape

Straw yellow colour with a strong aromatic presence & medium tannin structure. An overall impression of seamless is woven together by acidity and mineral aspects of slate and granite beaming with a white floral and poached fruit iridescence.

Non-Alcoholic Pairing

Basil Shoot
Mojito

Dubbed l'herbe royal by the French, basil signifies regency in the history of cultures. Basil derives from the Greek word "basileus", meaning Kingly or Royal. It is so royal that the herb has been found buried with kings in ancient Egyptian tombs.

Sea Mist

Scallop

Langoustine

Saffron

As the sun peaks over the horizon, and the mist rolls in from the sea, the "drip drip drip" of moisture condensing on the leaves gently calls you from your slumber.

A fairytale world awaits you when you open your eyes, to see the sea mist softly caressing the forest just outside your door.

Wanting to recreate this magical scene, it took me a few years to find the perfect combination of plates which I was fortunate enough to discover in the cellars of Bernardaud in Paris. Creating the perfect stage for the soft aromas of the sea to merge with the sweet freshness of the lobster and exotic spiciness of saffron, enticing you to take the first bite and enjoy the unadulterated pureness of the ingredients - as ethereal as the sea mist in the first light of dawn.

Sommelier's Pairing

Non-Alcoholic Pairing

Lismore Viognier
2013

Saffron & Ginger
Fizz

Greyton

Cape

Shows hints of frangipani, apricot and honeysuckle on the nose, all very well-defined. The palate is ripe and spicy on the entry with touches of dried orange peel, shaved ginger and a touch of dried lychee. There is splendid weight in the mouth and a long, satisfying finish.

Saffron, one of the world's most prized commodities, are handpicked from crocus flowers in the eastern Mediterranean. This regal flavour will follow through in the Sea Mist course, celebrating its natural sweet and nutty aromatics.

Some Birds Don't Fly

Ostrich

Beetroot

Plum

I am sure that Mother Nature must have a sense of humor - especially if you consider the evolution of the species. Are we not fortunate to be able to see that around us, here in the Cradle of Humankind, where we can discover first hand how human beings were molded by the eons of time?

As a young child, in the evenings before our summer holidays, I was always so excited that I could not sleep. It was still dark the next morning when we started our journey through the sleeping suburbs, to take the road through the cornfields of the Free State and meet the rising sun on the plains of the Great Karoo. Every year stopping under the same Blue-gum trees at the same picnic spot next to the road, to have our breakfast from the basket packed by my mother the previous evening. Condense-milk tea, with sarmies, frikkadelle and hard-boiled eggs - feeding the ostriches through the fence, wondering how it came about that this exotic, strange animal came to be.

We now know that cataclysmic events and raging fires turned the primeval skies dark, filled with burning sparks and ash - forcing these birds to become landlocked animals, and ourselves to seek new shelters in far away lands. Changing our environment, our habits and our diets from mainly raw vegetarian food to harnessing that fire and becoming omnivorous, digesting more fibrous animal products, contributing to the development of our larger brains - becoming humans and thus, assuring the survival of our species. With this dish, I will guide you through three preparations, showcasing our food evolution...

Sommelier's Pairing

Non-Alcoholic Pairing

Domaine Lucien
Crochet La Croix
Du Roy 2009

Beetroot & Plum
Ice Tea

Sancerre

France

An intense, dark ruby red colour with aromas of ripe black fruit, bilberry and blackberry, with hints of liquorice. Powerful on the palate, with lovely substance and a lot of supple tannins. Well structured with a chalky finish.

Jasmine tea contains catechins, which are known for their fat burning properties. It increases your metabolic rate, which subsequently helps you burn fat faster. A recent study has shown that people who drink jasmine green tea tend to lose weight faster than those who don't.

Francolin's Forest Fungi

Risotto

Wild Mushroom

Black Truffle

Francolin Conservancy forms part of a small sliver of South Africa's ecosystem called the Middleveld, wedged in between the Highveld to the south and the Lowveld just across the ridge to the north – a small but geological complex region that lies north of Johannesburg, an area known for its dry winter grasslands, thankful for every drop of rain received during the (normally) wet summer seasons when it is a delight for me to disappear into the forested ravines draining the numerous small fountains from the high rugged cliffs onto the fertile plains where the antelope roam.

It is in these gullies, in the coolness of the shady overhangs of the White Stinkwood and Wild African Olive trees where you will find lush ferns, wild lilies and extraordinary grass orchids surrounded with the most stunningly beautiful exotic fungi and mushrooms, creating their own miniature wonderland. And if you keep very still, close your eyes and do not make a sound, you may hear the flutter of small wings and imagine that you are part of the lost family of the faerie folk again...

Plated on a creation of David Schlapobersky and Felicity Potter from Swellendam, Master Potters in the truest sense of the world.

Enthusiast's Pairing

Connoisseur's Pairing

Non-Alcoholic Pairing

Vins d'Orrance
Chardonnay
Cuvée Anaïs 2013

De Morgenzon
Chardonnay
Vintage 2015

Wild Mushroom
Consommé

Elgin

Cape

Light golden-green hues reflect on fragrances of aromatic nuts and vanilla bean, eloquently lifted by the freshness of lemon peel and melon. The energised palate delivers nuances of mineral complexity and a floral elegance. Zesty and crisp with a steely finish.

Stellenbosch

Cape

Golden with green hues. Toasted brioche and candied marmalade on the nose. The wine has a backbone of lime and lemon grass. An empyrean freshness of blossoming frangipani, creamed vanilla and praline creates a seductively long finish.

Mushrooms are a good source of both insoluble chitin and soluble beta glucans, each a form of fiber which has a role to play in human health. Insoluble fiber is crucial to proper digestion, while soluble fiber can slow the rise in your body's blood sugars after a meal and can also help moderate your blood pressure and cholesterol.

Indochine Fragrance

Suckling Pig

Coconut Curry

Star Anise

Travels along the Perfume River

There is not a lot of things that excite me so than the fragrance of the early morning dawn's spice filled air of South-East Asia. Stepping on to the terrace of La Résidence and looking across the hazy bend of the Mekong River embracing Luang Prabang, with the spires of the Royal Palace competing with the slender palm trees peeking out of the mist.

Walking from stall to stall in the night markets of Sukhuthai or Mandalay, purchasing fresh fruits and vegetables alongside exotic herbs and spices from crinkle-faced old ladies, not being able to wait to try it out in a new recipe already taking shape in my mind, making me salivate with anticipation.

Testing the patience of Chef Hai at Hué's Belmond River Palace, I came up with this recipe and went shopping for Nôi Dất Pots at Bat Trang, a small village on the banks of the perfume River where ancient families made pottery for the emperors of China for more than 1000 years.

Connoisseur's Pairing

Non-Alcoholic Pairing

Trimbach
Gewürztraminer
Reserve 2007

Jasmine Pearls
Tea

Alsace

France

Rich colours of medium gold. Hints of honey and amaretto are gracefully met by lychee, spice and classic rose petal aromas on the nose. The palate suggests pork rind and litchi displaying an unusual sense of luscious freshness. Citrus zest and mineral nuances of salt, chalk, and stone ripple into a velvet finish.

Chanel No. 5 is arguably the world's most prized perfume and is scented by this delicate white flower. A suave cup of elegantly fragrant Chinese green tea lavishly blended with jasmine blossoms. The tender buds are rolled into 'pearls' and then dried amid fresh, aromatic jasmine flowers that magically unfurl in the teacup.

Tajine du Maghreb

Capretto

Prunes

Argan Oil

My family's travels in the countries of the old Moorish Empire is such a thrill - everything (and I mean everything!) is so enticing and different. Whether they found themselves in the Northern outposts of India, or in Morocco's coastal city of Mogodor (this was where the purple dye for the royal robes of Rome's Caesars were harvested from seashells), they immerse themselves in the culture and always come back with treasures - Berber painted Tajines, Tuareg ceremonial daggers from the Maghreb, and freshly harvested pure Argan oil.

During one such journey, they ended up having dinner in a Bedouin house enjoying couscous and a traditional tajine. I was still a student in London, but Mari came home with the recipe and her notes remained half-forgotten in my personal recipe book.

So many of our guests pleaded with me to do something befitting The Orient's Moorish architectural style. Upon discovering the yellowed piece of paper with her neatly printed instructions, I decided to try my own interpretation of this traditional dish, enhanced with a sauce and ingredients of my own creation and served on the scapula (shoulder blade) as is done, to this day, under the starry night sky around the campfires in the Sahara. Hopefully it will sweep you away to those exotic far off lands of a thousand and one nights, camel trains and spice routes.

Sommelier's Pairing

Non-Alcoholic Pairing

Symington
Altano Tinto 2012

Gyokuro Shaded
Green Tea from
Japan

Douro

Portugal

Altano reflects its Douro origins perfectly with generous aromas of wildflowers. It has a full-bodied structure with fresh and assertive fruit (plums and black cherries) and spicy, peppery tones, all seamlessly held together.

This tea is grown in the shade, rather than in the sun, for approximately 3 weeks to develop a delicate and refined taste. 'Gyokoro' translates to "jewel dew".

FishKraal

Senegalise Sole

Citrus Velouté

Capers

The first time I met Nhelo, he was standing thigh-deep in the lukewarm waters of the estuary of Kosi Bay, repairing his fish traps, originally constructed by his grandfather.

The circular basket has a cunning gate made of crisscrossed sticks; easy to enter, but hard to exit. Once inside, large fish cannot escape, but small ones can squeeze between the stakes of the basket, which are tied with thick fibre stripped from the leaves of wild banana palms. Nhelo called the ones that get caught "stupid fish", but he said it gently, as if to ask who among us has not made a stupid choice. *"They could swim up the channel, but instead they come into my trap,"* he said, with mild amazement.

My inspiration for this dish was found in the centuries-old tradition of the ancient Vatsonga people dating back some 1000 years who built fish traps to trap fish moving in and out of the estuary with the tide – a daily practise still continuing today.

Enthusiast's Pairing

Connoisseur's Pairing

Non-Alcoholic Pairing

Lamberti
Pinot Grigio
2014

Paul Cluver
Dry Encounter
Riesling 2015

Lemon Bush
Tea

Veneto

Italy

Pale moon yellow with ash grey tints. Pronounced aromas of honey suckle wild flowers, ripe melon and pineapple. A dry- yet lushly fruit forward wine. With well integrated life giving acidity and generous mouth filling ginger spice on the palate.

Elgin

Cape

Pale with a beautiful green apple tint. Aromatic notes of apple blossom, honeyed fynbos and beeswax on the nose. Crisp clean wine with an ethereal mineral core. A perfect equilibrium is created by the acidity and residual sugar.

Red tea that grows on the coast of South Africa, blended with wild citrus fruits. Lemon bush is also commonly known as Fever Tea, and has traditionally been used for a number of ailments. Most popularly for fever, persistent coughs, colds and chest ailments.

Wagyu

Wagyu Beef

Special Main Course - Gift from the Chef

To see Chef Tetsuya Wakuda of Wako-Ghin in Singapore working was mesmerising. His knife skills and meticulousness in preparing every divine morsel before putting it with almost revered tenderness on the plate in front of you made you aware that you have not breathed for the past minute while you were watching him. Tasting his Japanese Ohmi Wagyu beef with wasabi and citrus soy was one of those unforgettable culinary moments that will stay with us for the rest of our lives.

With Wagyu beef easily ranking in the top five of noble ingredients to be experienced, alongside Truffles and Foie Gras, I just had to bring this unforgettable taste sensation to Mosaic for our guests to enjoy as much as we did.

With minimal preparation, this is one of those ultimate encounters where the ingredient must speak for itself and where the ego of the chef should play second fiddle and let nature's language of umami of simultaneous simplicity and complexity shines through.



Charles Arnaud 36 Month Matured French Comté

For more than ten centuries, villagers of the Jura in The French Alps have lovingly crafted the unique and delicious Comté cheese. The prestigious Comté, also known as the “king of the mountain cheeses”, has a concentrated flavour, with brown-butter and roasted-nut aromas and a sweet finish. The production of this aromatic cheese requires only the best milk, which is why Comté cheese is exclusively made from the Montbéliarde and French Simmental breeds’ milk.

The manufacturing of one Comté, weighing 45 kg, requires an average daily milk production of 30 cows, roughly 530 liters, and the milk is delivered to the cheese maker daily and has to be used immediately. Production is done in a cooperative style - the farmer, *fruitière* (cheese maker), and *affineur* (the one who ages the cheese) all work in tandem. The result is that pride and care are taken at every stage of the process. The cheese is matured to perfection in the silence and darkness of special caves where it further develops its unique taste, texture and colour. Comté was one of the first few cheeses to receive an AOC (*Appellation d’origine contrôlée*) status in 1958.

From the green pastures of The Fromagerie Charles Arnaud, we bring you the 36 month old Comté cheese that savours time and tradition and will be served with our newly imported Domaine Rolet Père et Fils Vin Jaune from the same picturesque Jura Valley.

* PLEASE NOTE: There will be a supplementary charge of R75.00 for this selection on the Market Degustation Menu.

Sommelier’s Pairing

Cape Point
Vineyards Isliedh
2011

Cape Point Cape

The wine displays complex aromas of limes, a firm minerality, tropical fruit and spice which is accompanied by secondary flavours over time. Isliedh is created in a tight mineral style, zesty and focused, with green fig and passion fruit.

Non-Alcoholic Pairing

Spiced Pear
Toddy

Star anise is a main source of shikimic acid which boosted the spice’s prominence in western medicine. It is one of the main elements for making the anti- influenza medicine called Tamiflu and said to aid in the inducement of spiritual trances.

Cheese Trolley

Old Amsterdam, Belnori Kilimanjaro and many more...

Mosaic's cheese trolley offers a hand-picked seasonal selection of exceptional local and European cheeses, served with a variety of condiments and freshly baked Cranberry and Pear or Sour Cherry and Walnut breads to complement the cheese. We also have a selection of Wheat, Gluten, Lactose and Nut free breads available. The available cheese selection is dependent on the season, our suppliers and sometimes our Cellar Master's smuggling acumen...

You may choose up to 5 different cheeses from our extensive selection to make up a total of 100 grams. A few of the highlights on our cheese trolley to tempt your taste buds:

- **Époisses de Bourgogne (PDO)** - The Emperor Napoleon's favourite cheese, it has a striking but pleasant smell, strong flavour and is very creamy - it melts in your mouth.
 - **Belnori Phantom Forest** - A beautiful cheese to wow guests. Another winner from Rina in Bapsfontein. This dense, lactic goats cheese, harks back to the French Valencay cheese. Aged in ash, the penicillium white mold grows in the first couple of weeks and is swiftly followed by a brain-like Geotrichum rind.
 - **Dolcelatte Gorgonzola (PDO)** - Produced from combining the curds from the evening's milk with curds made from warm, fresh milk to encourage bacteria growth, creating the yellow interior full of greenish-blue striations. A creamy, buttery cheese, from the rolling hills of Piedmont in Italy.
- * Our Sommelier will be happy to assist with a recommendation for wine to compliment your cheese.
- * PLEASE NOTE: There will be a supplementary charge of R75.00 for this selection on the Market Degustation Menu.

Non-Alcoholic Pairing

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The Road to Rocamadour

Dark Chocolate

Passion Fruit

Mousse

Whatever you do, do not hand my Mom a video camera if you are travelling by car between Cahors and Rocamadour in autumn. We made that mistake just once and we still have the evidence of a mind-numbing blur of colour and movement, emulating one of Turner's canvasses at the height of his creative energy.

But it was during this journey through France that the first seeds of a new creation sprouted in my mind, to create a dish that will capture these strikingly beautiful landscape painted with the wondrous autumn colours of nature shedding her coat of leaves, creating a cosy duvet stitched with bright amber, burnt sienna, marigold and ochre around her roots in preparation of the harsh onslaught of winter.

Enthusiast's Pairing

Vergelegen
Sémillon Noble
Late Harvest
2008

Somerset West Cape

Pale golden colour. The nose is slightly restrained but shows citrus, apricot, pineapple and honey. The taste is delicate and feminine without any cloying sweetness in the lingering finish.

Connoisseur's Pairing

Nederburg
Wines NA Private
Bin Eminence
2007

Paarl Cape

Golden straw-yellow with tinges of green. On the nose there is enticing aromas of dried apricots, raisins and fruit cake. Dried fruit, apricot and raisin flavours on the palate is underpinned by vanilla spice.

Non-Alcoholic Pairing

Nectarine &
Vanilla Elixir

The vanilla pod is the only edible fruit of the orchid family. Vanilla beans are prized for their intoxicatingly sweet and smokey perfumed aromas that is used for both culinary and cosmetic purposes, as it evokes a sense of peace and tranquility.

Heffalumps and Woozles

Almond

Snowflakes

Vanilla

It was one of those “Can you remember?”- days, sitting outside on the porch high up in the Italian Dolomite Alps in Alta Badia, watching the falling snow slowly covering our footprints in the powdery white landscape, sharing stories and laughing until your tummy hurts.

It took me back to my childhood when stories were read in front of the fire, or when my eyes were heavy with sleep safely tucked up in my bed on cold winter nights. My favourite - Winnie the Pooh Bear and Christopher Robin leading an “expotition” to the North Pole on a cold and blustery day.

I just could not resist - and had to recreate his Wellies leaving footprints in the snow...



Enthusiast's Pairing

Château
Bélingard
Cuvée Blanche
de Bosredon
Monbazillac
2003

Monbazillac France

A ground yellow complexion gleams over a subtle nose showing refined nuances of potpourri and dried fruits. The wine has a rich mouth feel that gives notes of exotic preserved fruit and a lingering honeyed mineral finish.

Connoisseur's Pairing

Snap, Apple and
Pop Cocktail

A very special apple,
Calvados and sparkling
wine cocktail:

Château du Breuil
Pommeau de
Normandie Nv

Château du Breuil
Coeur du Calvados Nv

Torre Oria Brut Cava
Nv

Non-Alcoholic Pairing

Granny Smith
Apple Extract

The Granny Smith apple originates from Australia in 1868. Named after Maria Ann Smith, who propagated the cultivar from a chance seedling. A festival of sweet familiar apple flavours will resonate between your palate and the glass.

Sommelier's

Wine Pairing

Amuse Bouche

A Gift from the Cellar

Katonkel

Quinta do Vallado Moscatel Galego Branco 2013

or

Sadie Family Wines Sequillo White 2013

Sea Mist

Lismore Viognier 2013

Some Birds Don't Fly

Domaine Lucien Crochet La Croix Du Roy 2009

Francolin's Forest Fungi

Vins d'Orrance Chardonnay Cuvée Anaïs 2013

or

De Morgenzon Chardonnay Vintage 2015

Indochine Fragrance

Trimbach Gewürztraminer Reserve 2007

Tajine du Maghreb

Symington Altano Tinto 2012

Fishkraal

Lamberti Pinot Grigio 2014

or

Paul CluverDry Encounter Riesling 2015

Comté

Cape Point Vineyards Isliedh 2011

The Road to Rocamadour

Vergelegen Noble Late Harvest 2008

or

Nederburg NA Private Bin Eminence 2007

Heffalumps and Wozzles

Château Bélingard Cuvée Blanche de Bosredon Monbazillac 2003

or

Snap, Apple and Pop Cocktail

Market Degustation:
Enthusiast Pairing: R395.00 p/p
Connoisseurs Pairing: R465.00 p/p

Grande Degustation:
Enthusiast Pairing: R525.00 p/p
Connoisseurs Pairing: R575.00 p/p

Non-Alcoholic

Drinks Pairing

Amuse Bouche

Lemon Verbena Elixir

Katonkel

Basil Shoot Mojito

Sea Mist

Saffron & Ginger Fizz

Some Birds Don't Fly

Beetroot & Plum Ice Tea

Francolin's Forest Fungi

Wild Mushroom Consommé

Indochine Fragrance

Jasmine Pearls Tea

Tajine du Maghreb

Gyokuro Shaded Green Tea from Japan

Fishkraal

Lemon Bush Tea

Comté

Spiced Pear Toddy

The Road to Rocamadour

Nectarine & Vanilla Elixir

Heffalumps and Woozles

Granny Smith Apple Extract

Still Water

Acqua Panna
R50 / 750ml

Acqua Panna Natural Spring Water, which dates back to the Romans, comes from the region of Tuscany and is the ideal still water for dining occasions. Legend has it that Romans built the only road from Northern to Southern Italy through Scarperia. This road went past the Acqua Panna spring, which provided deserved refreshments to weary travelers. In the 1500's, terra cotta pipes were discovered near the source. These pipes were used to transport the natural spring water to the noble Medici Family, the wealthiest, most powerful and influential family in Florence. The Medici's home, called Villa Panna, is located on the land surrounding the source. The cream-coloured villa provides the name for the brand, "Panna", which means "cream" in Italian. The lion's head found on the Acqua Panna logo was originally part of the fountain at Villa Panna.

Sparkling Water

S. Pellegrino
R50 / 750ml

San Pellegrino mineral water has been sourced from the same natural spring for over 600 years. In 1395, the town borders of San Pellegrino were drawn, marking the start of its water industry. Leonardo da Vinci visited the town in 1509 to sample and examine the town's "miraculous" water, later writing a treatise on the subject. The water originates from a layer of rock 400 metres (1,300 ft) below the surface, where it is mineralised from contact with limestone and volcanic rocks, giving the water its distinctive taste. It emerges from three deep springs at a temperature of about 22°C (72°F). The iconic green bottle was designed in 1899, and was originally used to bottle wine. The red star was considered a symbol of export products of particular excellence and quality. The bottle's label features the Art Nouveau casino building of San Pellegrino Terme against the Alps skyline.

The Orient's Crystal Clear Spring Water No Charge

The Magaliesberg, one of the oldest ranges in the world, separates the Highveld Grasslands to the south and the Bushveld Savannah to the north. These mountains' creation began almost 2 300 million years ago when Africa, what was then a large landmass called Gondwanaland and most of what is now known as Gauteng, was submerged under shallow water. Several layers of sedimentary rock, dolomite and limestone settled on this seabed. Over millions of years, once the rock had solidified, water seeped in and dissolved parts of the dolomite leaving huge caves, some of which became underground reservoirs, and these are the source of many of the streams that flow through the region. This is also the origin of "The Orient's Crystal Clear Spring Water", especially to spoil our guests with the purest of pure water.