

Chantel again nominated for world's best chef



Chantel Dartnall, world-renowned chef from the Restaurant Mosaic in Hartbeespoort was once again nominated for The Best Chef Top 100 2019 awards.

Chantel was named the World's Best Female Chef at The Best Chef Awards in Warsaw, Poland in 2017.

The 100 chefs on the list will be included in the new issue (2019) of the Top 100 World Selection list.

Chantel, who has also been voted South African Chef of the Year at the annual Eat Out Restaurant Awards in 2009, and then again in 2014, has enhanced South Africa's status as a gourmet destination on the international culinary map, thanks to her meticulous approach to modern fine dining at the renowned Mosaic at the Orient.

The restaurant was voted one of the top 200 restaurants in the world in the 2019 La Liste, which comprises over 1 000 top restaurants in the world.

Chantel trained in Michelin three-star restaurants under top chefs such as Nico Ladenis of Chez Nico at 90 Park Lane in London and Michael Caines of Gidleigh Park in Devon. She draws her inspiration from fresh, seasonal produce to create dishes which taste as wonderful as they look. Chantel combines her classical French training with her love of nature and is well known for creating the art of nature on her plates, with delightful botanical dishes.

"I want to captivate my patrons and involve all the senses, with flavour, texture, beauty and elegance, transforming the act of eating into a sensual experience. This is

why I am always there and in charge when the restaurant is open."

Her nomination follows a very successful tour to Hong Kong in celebration of WOSA's 360 years of wine-making in South Africa.

Chantel was recently chosen to be South Africa's ambassador of gastronomy at the Wines of South Africa 360 Years of Winemaking History celebration in Hong Kong. Chantel and two members of her Mosaic kitchen team, Antro Davel and Anna Stofberg, worked side-by-side with world-renowned chef Lee Adams at the Skye Restaurant.

"It was an unforgettable experience. It was hard work, espresso, and tweezers, combined with the utmost joy. A wide variety of specialised herbs and flowers were grown on the roof especially for the event, to ensure that all of the botanical creations came to life - everything was just incredible," Chantel says.

She has also gained a huge wealth of knowledge from her extensive annual travels to some of the world's finest restaurants in Italy, Portugal, Madeira, Spain and France.

"As a chef it is important for me to know what is happening in my industry across the globe and I enjoy meeting with other chefs, sometimes working with them, and experiencing their creativity. It inspires me to work harder at what I do to ensure that our quality at Mosaic is parallel to what you would encounter in the best restaurants around the world."



Chantel Dartnall with kitchen team Antro Davel and Anna Stofberg in Hong Kong