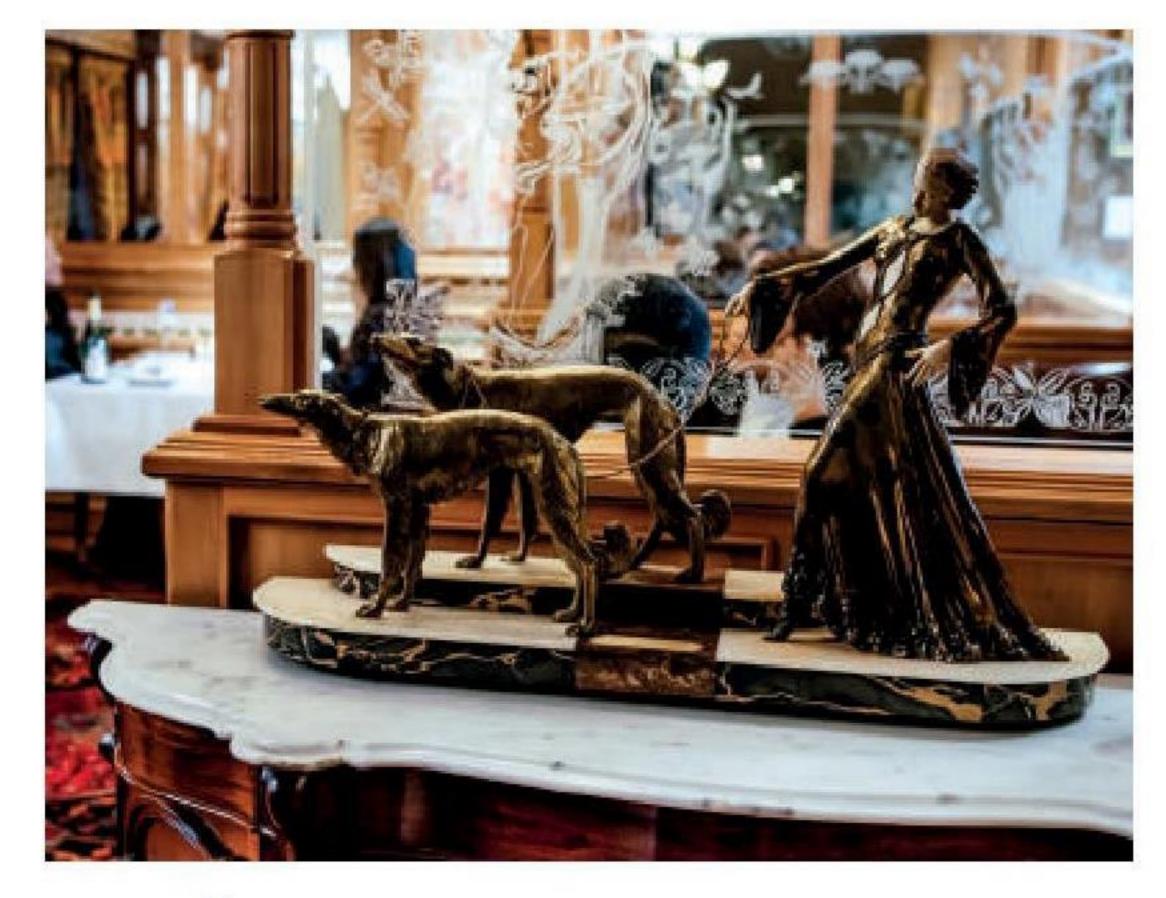
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Issue 32 FEATURE





The ORIENT PRIVATE HOTEL





this luxury destination is the brainchild of husband and wife team, Cobus Du Plessis, Mari Dartnall and their daughter Chantel. On entering the hotel with its palace-like fortress structure, you could be mistaken that you are somewhere in the Middle East.

Spot the giraffes, zebra or bucks in the conservancy only to be reminded that you are in fact a mere 45 minute's drive from Jozi, right in South Africa!

With high sloping ceilings, arches and doorways, you enter the building through massive 120-year-old Indian Rosewood doors. Our first reaction was a gasp at the splendor that meets you once inside the opulent grand entrance hall, its Moroccan inspired lounge area complete with a baby grand piano all the way from India.

The 5-star Moorish inspired 10-suite private hotel is lavishly furnished in rich fabrics & beautiful antiques & collectables from the family's travels locally and abroad. The Royal suites is christened "Udaipur" with other suites aptly having incredibly majestic names such as "Marrakesh", "Samarkand" and "Constantinople". Some of the en-suite bathrooms have majestic views of the nature reserve,

with marble fittings, luxury baths, statues and art to die for – every room has been extremely tastefully decorated offering guests pure opulence and luxury.

Every room is furnished in a particular theme, with dark wood, silks and Persians. One of the majestic suites even boasts a 300 year old Maharajah's bed from India.

All rooms are adorned with Indian kurtas and L'occitane toiletries. Just like us you might never want to leave this oasis a stone throw away from Pretoria.

Guests are spoilt for choice with sacred spaces created in absolute luxury - be it the cinematic grandeur of the Petit Alhambra - a private cinema, decorated in a Moorish style that seats a maximum of 20 guests fitted with rich Persian carpets and velvet curtains or the library, housing a variety of the finest rare books.

Guests from South Africa and abroad are all queuing up to not just experience views, grandeur and opulence but a gastronomic food experience that will leave you mesmerized. The team at the Orient & Restaurant Mosaic look forward to welcoming you to their award-winning establishment. It truly is one of the best travel experiences we have undertaken in South Africa.

CLOSED:

Monday & Tuesday

LUNCH:

Friday, Saturday – Sunday

DINNER:

Wednesday, Friday and Saturday. Thursdays - Corporate Groups

ADDRESS:

Crocodile River Valley, Elandsfontein, Pretoria.

ENQUIRIES: (012) 371-2902/3/4



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eet SA's best female chef as awarded by The Best Chef Awards in 2017, owner & head chef of Restaurant Mosaic at the Orient Private Hotel – trained at the highly acclaimed Prue Leith Culinary Academy -Chantel Dartnall!

Having inherited her love and passion for food from her grandfather & great grandfather who was chef to the British Royal family, she gained her practical experience in London in the Michelin star kitchen of Nico Ladenis at Chez Nico Ninety Park Lane.

Mari's partner, Cobus has always loved art, excellent wine and fine dining and introduced Chantel from a very early age to all of these including Michelin Star Restaurants. From these experiences her inspiration for food has just grown even more.

The majestic setting of the Pretoria-based fine dining establishment has an abundance of birds, wildlife and indigenous plants. This is also where Chantel draws her culinary inspiration from. The very best seasonal produce from their own gardens and that of neighboring farmers allows the artist in her to come out and play. Their current menu is quite aptly called "Elements of Nature Menu".

Boasting perfectly curated masterpiece such as:

"My Bento Box"

Garden Pea, Salmon Macaron, Cuisse de Grenouille, Smoked Snoek and "Patat"

"By the Great Oak"

"Francolin Forest Fungi"

Pommes Soufflé, Wild Mushroom, Black Truffle

The Menus is inspired by all things botanical. Not only is it meant to

stimulate the diner's senses from the moment the food arrives at the table but also packs a visual punch!

The restaurant offers a 9 course tasting menu and a 5 course tasting menu.

If you're a foodie and become mesmerized at the thought of dining on:

"Ohmi Wagyu or Angus Beef"

Wagyu or Denver Cut Aged Beef, Braised Tongue and Caramelized Sweetbreads.

With ingredients such as langoustine, white peach & hibiscus on a plate, or dishes such as Francolin Forest Fungi, Under the Veil or Mont Blanc, for any foodie, a visit to Restaurant Mosaic is a must.

It's no surprise this fine dining establishment is one of the Top 10 Eating Establishments in South Africa.

Restaurant Mosaic boasts one of the most highly acclaimed cellars, with some of the rarest and finest wine collections curated from across the globe and locally. This groundbreaking culinary innovator chef, always pushing the presentation & taste boundaries, looks forward to hosting you in one of the country's most refined dining establishments.

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RESTAURANT

