

Natura Naturans

"The Earth Laughs in Flowers"



Natura Naturans

"The Earth Laughs in Flowers"

*There's a poem in every flower,
a sonnet in every tree,
a story in every lifetime
its just for you to see...*

*listen for the music
your ears sometimes cannot hear,
just strain yourself for the melody
that's so far and yet so near.*

*She wrote the past in characters
of fire and ice and rocks so strong
in turbulent oceans and coral seas
creator of the wind through forests, her song*

*the wonder of Mother Nature,
the magic of the divine
is there to see, for all of us,
her gifts are yours and mine.*

Chantel

23 September, 2018

Grande Dégustation

Amuse Bouche

My Bento Box

Garden Pea, Spring Marshmallow, Pickled Carrot, Smoked Snoek and "Patat"

First Courses

On the Vine

Vine Tomatoes, Aged Balsamic, Sweet Basil

Under the Veil

Langoustine, White Peach, Hibiscus

First Buds of Spring

Goose Liver Royale, Black Truffle, Sauternes Jelly

Francolin's Forest Fungi

Risotto, Wild Mushroom, Black Truffle

Remise en Bouche

Papillon

Passionfruit Sunflower Black Tea

Main Courses

Flavours of Indochine

Suckling Pig, Coconut Curry, Star Anise

or

Cherry Blossom

Locally Reared Duck, Dullstroom Cherries, Star Anise

or

From the Frozen Ocean

Arctic Salmon, Seaweed, Ocean Broth

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

Pavlova

Passionfruit, Violets, Lemon Meringue

or

Heffalumps and Woozles

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: R545.00 p/p
Connoisseur's Wine Pairing: R595.00 p/p

Market Dégustation

Amuse Bouche

My Bento Box

Garden Pea, Spring Marshmallow, Pickled Carrot, Smoked Snoek and "Patat"

First Courses

On the Vine

Vine Tomatoes, Aged Balsamic, Sweet Basil

Francolin's Forest Fungi

Risotto, Wild Mushroom, Black Truffle

Remise en Bouche

Papillon

Passionfruit Sunflower Black Tea

Main Courses

Flavours of Indochine

Suckling Pig, Coconut Curry, Star Anise

or

Cherry Blossom

Locally Reared Duck, Dullstroom Cherries, Star Anise

or

Fishkraal

Mauritian Sea Bass, Citrus Velouté, Capers

Final Flavours

Comté

Charles Arnaud 36 Month Matured French Comté

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

or

Selection of Five Local and European Cheeses from the Trolley

Old Amsterdam, Belnori Kilimanjaro and many more

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Pavlova

Passionfruit, Violets, Lemon Meringue

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Heffalumps and Woozles

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: R950.00

Enthusiast's Wine Pairing: R405.00 p/p
Connoisseur's Wine Pairing: R485.00 p/p

Mosaic's

Bread & Butter

Selection

We will guide you on a journey where each bread course is an extension of the dishes prepared in our Natura Naturans Spring Menu.

** All our breads are prepared with natural stone ground, unbleached, organic flour from Eurika Meulens.

A Small Prelude

Mosaic's Mos-Bolletjies / Dunker

My Bento Box

Spring Flowers Tuilles / Signature Anchovy Butter

On the Vine

Sun-dried Tomato Bread / Sundried Tomato and Capsicum Butter

Under The Veil

Pink Peppercorn Hibiscus Loaf / Olive Oil Cream

First Buds of Spring

Multigrain Loaf / Sunflower and Calendula Butter

Francolin's Forest Fungi

Mushroom, Caramelized Onion and Thyme Roll / Wild Mushroom Truffle Butter

Main Courses

French Baguette / Beurre de Echiré AOC

Cheese Course

Rosemary Pear and Cranberry Loaf / Cinnamon and Honey Butter

Note from the Kitchen

We have a selection of Wheat, Gluten and Lactose free bread and make our own selection of Vegan butters.

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

My Bento Box

Garden Pea Spring Marshmallow Pickled Carrot
Smoked Snoek and "Patat"

Some of my earliest memories as a young toddler was helping (yes, I know that the adults did not consider my efforts as "helping") to knead the dough for Saturday afternoon *vetkoeke*, fascinated by the sticky "stuff" between my fingers. All my life, the greatest fun for me have been to be in our kitchen amongst my pots and pans and it was not a great surprise that from the earliest times, I made myself the responsible person to pack our lunch boxes every day. Naturally the first ones was a bit of a surprise for anybody that expected more of a conventional sandwich and not my eclectic collection of flowers, the odd shell, bits of bark, a beautiful stone picked from the riverbed running through our property, or a butterfly wing deposited on my windowsill. For my young mind everything gifted by Mother Nature was a mesmerizing treasure to stand in awe of, savour and preserve.

No wonder that my fascination extended into my adulthood and when I discovered the Japanese Bento Boxes it was a dream come true - at last there was somebody that understood the fine art of presenting several small morsels of utter delight to entice and enthrall whilst enjoying your lunch at the office (just imagine the look on your colleagues' faces!).

For this season, I have combined four *amuse bouche* into one serving to mimic the concept of the Bento Box as my version of a delightful entrée before the first dishes are served.

Sommelier's Pairing

Moussé Fils
Cuvée L'Or
D'Eugène NV

Vallée de la Marne France

Lovely tiny bubbles
that appeals to
the eye. It has an
abundance of quince
and citrus notes,
evolving into aromas
of elegant yellow
fruit. Generous on the
palate and long on the
finish: a champagne
which delivers quality
from start to finish.

Non-Alcoholic Pairing

Lemon Verbena
& Basil Elixir

Lemon Verbena leaves
has certain soothing
qualities that have been
traditionally relied on to
relieve stomach issues
and indigestion in many
different cultures.

On the Vine

Vine Tomatoes

Aged Balsamic

Sweet Basil

We were slowly drifting down the Canal du Midi in the lazy heat of summer, to come to rest and anchored our barge, like Hippocrates of old, under the spreading branches of a monumental, old Plantain tree, near the small village of Les Moulins du Pont. That evening we strolled into the village square and bought some sugar sweet Apero cherry tomatoes prettily arranged along their central stem to enjoy with our Jambon de Lacaune and a bottle of Lanquedoc wine.

A moment of sheer bliss, edged into our memories forever to be returned to and savoured as if you can taste the juicy sweetness on your tongue again, and again, and again...

Sommelier's Pairing

Non-Alcoholic Pairing

Domaine du Clos
Naudin Vouvray
Demi Sec 2009

Chilled Tomato
Tonic

Vouvray

France

Scents of freesia, pink grapefruit, and blood orange anticipate the combination of exotic richness with luscious citrus fruit on the palate. The wine is balanced out by an underlying sense of restraint and a chalky, alkaline minerality.

Vitamin A, present in tomatoes, aids in improving vision, as well as in preventing night-blindness and macular degeneration. Vitamin A is a powerful antioxidant that can be formed from an excess of beta-carotene in the body.

Under the Veil

Langoustine

White Peach

Hibiscus

One of my earliest memories as a young toddler was my Ouma “Nanna” hanging out her washing, with me sitting in the linen basket amongst her fragrant bed sheets smelling faintly of lavender and her 4711 Eau de Cologne. Thinking back, it seems as if my whole adolescent life was spent in her room dressing up in her evening gowns, trying on her high heel shoes and putting on lipstick in front of the mirror with her favourite string of pearls adorning my small frame, hanging down to my knees. What a thrill it was during my first school holidays to “pitch a make-believe tent” on the carpet in front of her bed, made from her umbrella and one of her bed sheets.

We spent many an evening together in “our tent” – with me curled up on her lap listening to the adventures of Mowgli read by torchlight, and recalling her soothing voice and warm embrace that soon put me to sleep, will forever be one of my sweetest memories. This dish, is an ode to all the Oumas out there, who can create magic from a humble item to transport young minds to a world of enchantment...

Enthusiast's Pairing		Connoisseur's Pairing	Non-Alcoholic Pairing
De Morgenzon The Maestro White 2014		Jacquart Champagne Brut Mosaiquè Nv	Symmetry Floral Tonic
Stellenbosch	Cape	Reims	France
Yellow gold in the glass. The nose and palate, shows concentrated orange and yellow stone fruits, with hints of spice, zesty citrus and blossoms. The palate is full, textured and very nuanced with a lingering aftertaste.		Dominant notes of lemon and crisp apple fruit, with a touch of yeast and cashew. A lively wine, with good variatal expression, revealing aromas of pear and fresh crusty bread. A lovely weight and texture with a cutting acidity that sharpens the finish.	Symmetry Tonics are made from botanicals, with quinine extracted from cinchona bark. They are bottled in true concentrated form, contains minimal sugar and no preservatives. Floral Tonic is freshly brewed from lavender, chamomile and leaves from the pungently fragrant, rose scented Pelargonium plant.

First Buds of Spring

Goose Liver Royale Black Truffle Sauternes Jelly

Francolin Conservancy forms part of a small sliver of biosphere called the Middleveld, stretching from the Union buildings in Pretoria to the Platinum fields of Rustenburg. It has a climate of extremes, hotter than the Lowveld and colder than Johannesburg -a grateful area where the first splattering of Spring rains that dampens down the Winter dust brings forth an exuberance of buds and wild flowers to dress the dry uniform brown savannah in a multitude of colours.

Living in harmony with this eden that surrounds us, is part of our philosophy at Restaurant Mosaic.

The smell of the wet earth after the first rains, the taste and visual impression of the first vibrant, juicy shoots that emerge as they push their tiny, aromatic leaves through the wet soil towards the sun - each one holding the promise of new life. These tiny creations of nature were the inspiration behind the "First Buds of Spring".

Enthusiast's Pairing		Connoisseur's Pairing	Non-Alcoholic Pairing
Domaine Albert Mann Pinot Gris Hengst Grand Cru 2011		Bodegas Elias Mora Gran Elias Mora 2007	Bavaria 0% Apple Beer
Alsace	France	Toro	Spain
A lovely pale golden-yellow colour. Complex, fresh aromas on the nose with notes of toffee, raspberries, liquorice and some botrytis. The palate is richly textured with concentrated, soft, sweet fruit flavours showing melon and pear notes.		It is a glass-coating purple/black colour with a heady, exotic bouquet of black raspberry, cherry-cola, potpourri and sandalwood. Layered, already complex and structured on the palate. For a rich wine this is shockingly fresh. Finishes with excellent clarity and mineral-driven persistence.	
		Bavaria 0.0% Apple is a non-alcoholic beverage with a pleasant freshness from natural apples. Without becoming overly sweet this malt drink combines the flavour of real apples with the body and effervescent counterpoint of the malt drink. A light, fresh and fruity beverage.	

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
Warwick The White Lady 2011		Domaine Rolet Père et Fils Expression du Terroir 2010	Wild Mushroom Consommé
Stellenbosch	Cape	Arbois	France
Gem-like clarity of pale citrine with some silver gold flashing around the rim of the glass. There are whiffs of roasted ripe pineapple, and creamy lemony lime spread. The nose is followed by a full palate of citrus fruit beautifully balanced by a gentle supporting acidity and hints of oak.		Rich golden yellow colour. The nose reveals notes of dried fruits, nuts, yeast and ripe apples with hints of wax and seaweed. A round, fresh and elegant palate. Concentrated, nutty and resilient in taste with a rich, pure and ripe apple character. The nutty finish reminds a little of the Jura style.	Mushrooms are a good source of both insoluble chitin and soluble beta glucans, each a form of fibre which has a role to play in human health. Insoluble fibre is crucial to proper digestion, while soluble fibre can slow the rise in your body's blood sugars after a meal and can also help moderate your blood pressure and cholesterol.

Flavours of Indochine

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 Huế’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.

Sommelier’s Pairing

Non-Alcoholic Pairing

Maison Delas
Frères Vins de
Pays de l’Ardèche
Syrah 2012

Jasmine Pearls
Tea

Languedoc - France
Roussillon

The colour is a deep ruby red. The nose reveals powerful aromas of wild berries and spices, truly typical of the Syrah grape. On the palate, strong flavours of black currant and red berries surround the fruit on the centre of the palate. The finish has lots of personality.

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.

Cherry Blossom

Locally Reared Duck Dullstroom Cherries Star Anise

Cherries symbolize fertility, merrymaking, and festivity and for me it is the fruit that truly represents summer. Cherry blossoms are the national flower in Japan and cherries represent beauty, courtesy, and modesty.

The ancient Chinese regarded the fruit as a symbol of immortality. Because cherry wood was thought to keep evil spirits away, the Chinese place cherry branches over their doors on New Year's Day and carve cherry wood statues to stand guard in front of their entrance.

To enhance the flavour of our own locally reared duck magret we lightly smoke the breasts with this aromatic cherry wood.

Sommelier's Pairing

Paul Cluver
Celebratio
Decennium
Mosaic 2015

Elgin

Cape

Beautiful open and fresh nose that evolves in the glass to show red fruit and berry aromas. The wine has a medium body, yet with good structure - a typical Pinot Noir from a cool climate area, elegant on the palate, smooth and well-balanced with a lingering finish!

Non-Alcoholic Pairing

Gyokuro Shaded
Green Tea from
Japan

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".

From the Frozen Ocean

Arctic Salmon

Seaweed

Ocean Broth

I have never been an early riser, but if you want to witness one of the wonders of the modern world, you will need to set your alarm for two o'clock in the morning. That is when the Rungis International Market kicks into second gear to start trading, sending fresh produce daily around the globe long before a new dawn breaks over the majestic monuments of Paris.

With a dazzling array of fresh fish landed in the harbours of Europe barely a few hours ago, they promise to have your choice in your restaurant's kitchen anywhere in France before the noonday sounds.

Standing transfixed amongst a sea of containers, staring unashamedly at the sheer exuberance of choices on hand, I knew I had to mimic the process with Salmon, as if freshly plucked from the frozen Arctic Oceans but a few hours ago, presented *au naturel* and in its juiciest state at your table.

Enthusiast's Pairing		Connoisseur's Pairing		Non-Alcoholic Pairing	
Paul Cluver Close Encounter Riesling 2015		William Fevre Montmains 2015		Fennel and Lemongrass Water	
Elgin	Cape	Chablis	France		
The colour is pale yellow, with a green tint. Wonderfully fragrant – concentrated fruit and floral notes on the nose. Lots of mango, orange and frangipani with sweet melon and pineapple freshness. Lovely lime and lemongrass finish.		Pale colour with green tint. Aromas of fresh peach, apricot, acacia blossom and ocean breeze. Densely packed, concentrated and fresh, with a light saline quality adding another dimension to the flavours of fresh peach and pineapple. Finishes firm-edged and persistent.		Fennel is indigenous to the shores of the Mediterranean but has become widely naturalized in many parts of the world, especially on dry soils near the sea-coast and on riverbanks. It is a highly aromatic and flavourful herb used in cookery and, along with anise, is one of the primary ingredients of absinthe.	

Fishkraal

Mauritian Sea Bass 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 2016		Spioenkop Riesling 2015	Lemon Bush Tea
Veneto	Italy	Elgin	Cape
Straw-yellow with copper hues. Attractive light floral notes with hints of beeswax, honey and citrus. Refreshingly crisp on the palate with a creamy, mineral texture. Well-structured, dry, elegant and fruity with balanced hints of peaches, crushed nuts, some classic melon oiliness and an underlying minerality.		Brilliant crystal colour with a fine green nuance. Bone dry and very refreshing. This is well delineated and extremely thirst-quenching. A hint of spritz with natural passion fruit juice, lime and explosive fruit on the lingering finish. Very enjoyable.	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.

Comté

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, *frutière* (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.

* 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
2014

Cape Point Cape

Lovely pale colour. The wine shows a complex array of citrus, apricot, oatmeal and honey flavours with strong minerality and some subtle spicy oak. This follows onto a full palate with a crisp acidity and great length with a mineral edge.

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

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.

Pavlova

Passionfruit

Violet

Lemon Meringue

The dainty ballerina who changed the world...

When we leave adolescence behind size becomes less of an issue, and being confronted by the subject, will most likely put a smile on your face in place of the expected frown on your brow.

It is maybe due to her own petite size and the magic surrounding her persona, that earned my mother Mari herself the nickname "The Faerie" amongst family members and close friends. It is with bated breath and a private chuckle, time and time again (and to the delight of all around the table) to see how at the end of a meal the largest portion of Profiterols or Pavlova are placed before her - to put any of the other portions served to shame, when we dine at one of our favourite classical bistros in France. It has become part of her enchantment and charm how she can, looking nothing more than an adolescent, attract these monstrous portions of desserts as if the garçon wants to favour her above all the other diners.

This then, is my ode to my Mom - our own member of the faerie folk who makes magic wherever she goes, and where her size is not indicative to the vast power she wields...

Enthusiast's Pairing

La Seigneurie
Vin Mousseux
Rouge de Qualité
Nv

Saumur France

Extraordinary dark with a purple-black heart. Small pearls of bubbles exuding aromas that are very fruity and sweet on the nose. Sweet entry, but dry on the aftertaste. The palate displays dark fruit, such as plums and has a little bit of bitterness in the finish.

Connoisseur's Pairing

Domaine des
Aubuisières Le
Plan de Jean
Moelleux 2011

Vouvray France

A wine that opens with youthful freshness and a touch of exotic fruit to the nose, where there are also some nuances of herbs, honey and caramel, gossips about the sweetness that is on hold. The wine is broad, rich and beautifully aromatic when it arrives on the palate and is followed by a refreshing acidity.

Non-Alcoholic Pairing

Passionfruit
Cooler

The Amazon is home to more than two hundred species of passion plants. Passion Fruit is a good source of vitamins A and C, as well as potassium and iron. One passion fruit has only 16 calories.

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

Connoisseur's Pairing

Non-Alcoholic Pairing

Château
Bélingard
Cuvée Blanche
de Bosredon
Monbazillac
2003

Árvay Family
Winery Édesem
2011

Granny Smith
Apple Extract

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.

Rátka Hungary

Warm medium gold colour. Aromas of quince, Sally Williams pears, parsley, pepper, rose, clove, cumin, honey, herbs, sunflower and tropical fruits. Wine transforms into liquid tropical fruit salad in the mouth with mango, papaya, orange and grapefruit dominating with a vanilla and rose finish.

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

My Bento Box

Moussé Fils Cuvée L'Or D'Eugène Nv

On the Vine

Domaine du Clos Naudin Vouvray Demi Sec 2009

Under the Veil

De Morgenzon The Maestro White 2014

or

Jacquart Champagne Brut Mosaïque Nv

First Buds of Spring

Domaine Albert Mann Pinot Gris Hengst Grand Cru 2011

or

Bodegas Elias Mora Gran Elias Mora 2007

Francolin's Forest Fungi

Warwick The White Lady 2011

or

Domaine Rolet Père et Fils Expression du Terroir 2010

Flavours of Indochine

Maison Delas Frères Vins de Pays de l'Ardèche Syrah 2012

Cherry Blossom

Paul Cluver Celebratio Decennium Mosaic 2015

From the Frozen Ocean

Paul Cluver Close Encounter Riesling 2015

or

William Fevre Montmains 2015

Fishkraal

Lamberti Pinot Grigio 2016

or

Spioenkop Riesling 2015

Comté

Cape Point Vineyards Isliedh 2014

Pavlova

La Seigneurie Vin Mousseux Rouge de Qualité Nv

or

Domaine des Aubuisières Le Plan de Jean Moelleux 2011

Heffalumps and Woozles

Château Bélingard Cuvée Blanche de Bosredon Monbazillac 2003

or

Árvay Family Winery Édesem 2011

Market Degustation:

Enthusiast Pairing: R405.00 p/p

Connoisseurs Pairing: R485.00 p/p

Grande Degustation:

Enthusiast Pairing: R545.00 p/p

Connoisseurs Pairing: R595.00 p/p

Non-Alcoholic

Drinks Pairing

My Bento Box

Lemon Verbena Elixir

On the Vine

Chilled Tomato Tonic

Under the Veil

Symmetry Floral Tonic

First Buds of Spring

Bavaria 0% Apple Beer

Francolin's Forest Fungi

Wild Mushroom Consommé

Flavours of Indochine

Jasmine Pearls Tea

Cherry Blossom

Gyokuro Shaded Green Tea from Japan

From the Frozen Ocean

Fennel and Lemongrass Water

Fishkraal

Lemon Bush Tea

Comté

Spiced Pear Toddy

Pavlova

Passionfruit Cooler

Heffalumps and Woozles

Granny Smith Apple Extract

Still Water

Acqua Panna
R65 / 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
R65 / 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.