



Sakura



Sakura

The Fragility of Existence

Japan
Cherry blossoms called Sakura,
Symbolic flowers of spring,
spreading their beauty for single days,
the fleeting nature of life.

Life
Fragile and overwhelmingly beautiful,
tragically short.
Petals a timeless metaphor for human existence,
the themes of our lives...
life, mindfulness, mortality and death.

Marvel
at our own passing time on earth
with joy and passion.
Let's not neglect to revel in life
when it can end at any moment.

Graces
surrounding us everywhere:
family, friends, a stranger's smile,
a child's laugh,
new flavours on our plate
the scent of green grass...

Sakura
is signalling the beginning of spring,
a time of renewal and optimism.
hope and new dreams.

Seize
the day and wring the beauty out of life,
reflect on our own precious lives.

Chantel

Grande Dégustation

Amuse Bouche

My Bento Box

First Courses

Oysters & Pearls

Knysna Oysters, Tapioca, Caviar d'Aquitaine

Under The Veil

Langoustine, White Peach, Hibiscus

Fiddleheads and Forest Ferns

White Asparagus, Citrus Cream, White Balsamic Honey

By the Great Oak

Pommes Douphine, Wild Mushroom Ragoût, Kaya Letu Black Truffle

Remise en Bouche

Papillon

Lychee, Sunflower, Black Tea

Main Courses

Ohmi Wagyu

Purdon Wagyu Angus Beef, Braised Tongue, Caramelised Sweetbreads

or

Cynara

Free Range Quail, Artichoke, Lavender

or

Rungis Market

Abalobi Catch of The Day, Butter Bean Bellingots, Razor Clams

Final Flavours

“Blink-blaar-wag-‘n-bietjie”

36 Month Matured Charles Arnaud Comté, Bees Wax Honey Cream, Pumpkin Seed Granola

or

Selection of Five Local and European Cheeses from the Trolley

Belnori Phantom Forest, Kilimanjaro and many more...

Desserts

Heffalumps & Woozles

Almonds, Snowflakes, Vanilla

or

Spring Blossom

Valrhona Blossoms, Cherry Mousse, White Peach Compote

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 625.00

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

Market Dégustation

Amuse Bouche

My Bento Box

First Courses

Oysters & Pearls

Knysna Oysters, Tapioca, Caviar d'Aquitaine

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Lychee Sunflower Black Tea

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Menu Per Person: R1 195.00

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

Mosaic's

Bread & Butter

Selection

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

A Small Prelude

Mosaic's Mos-Bolletjies / Dunker

Bread Selection

Pink Peppercorn Hibiscus Ciabata

Caramelized Leek Brioche

Mushroom Truffle and Thyme Bread

Cranberry, Rosemary and Pear Cheese Bread

Butter Selection

Salted Farm Butter

Unsalted Mooi Rivier Farm Butter

Mosaic's Signature Anchovy Butter

Rosemary and Vanilla

Mushroom and Black Truffle Butter

Cinnamon and Honey

Vegan and Lactose Free Butter

Macadamia Nut Spread

Hazelnut Cream

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

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

Franck Bonville
Blanc de Blancs
Nv

Fresh and clean with vanilla, butter, almonds and hazelnuts on the nose. Creamy and very flavourful, this is a Champagne that is very harmonious showing subtle hints of peach, citrus, and spice. Elegant and long on the finish.

Non-Alcoholic Pairing

Lemon Verbena
and 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.

Oysters & Pearls

Knysna Oysters

Tapioca

Caviar d'Aquitaine

There is something in Mother Nature's way of creating beauty that is singular and incomparable for me, against those made by man. Unlike gemstones or precious metals that must be plucked from the earth with violence, put through a crucible of fire and grinded by harsh machines, nature's process in creating pearls has a sense of caring...like a mother holding something precious in a gentle caress close to her heart, needing no such treatment to reveal their magnificence.

Contrary to the actions of man - scaring the landscape in his quest for riches, the birth of a pearl is truly miraculous - they are born from oysters complete with a shimmering iridescence, luster and soft inner glow unlike any other gem on earth. No violence, no ecological disaster - just a caring mother getting rid of a small impurity by encasing it in beauty.

Discover the treasure of this dish as you savour creamy tapioca pearls with oyster velouté and a decadent spoon of salty Sturgeon d'Aquitaine Caviar.

Enthusiast's Pairing

Connoisseur's Pairing

Non-Alcoholic Pairing

Muratie Isabella
Chardonnay
2013

Alphones Mellot
Les Romains
MDXIII
2011

Fennel and Apple
Cooler

Stellenbosch South Africa

Sancerre

France

Scents of caramelized pineapples, hazelnuts, citrus fruit and cream. The Isabella Chardonnay has a ripe, full-bodied nose also with a hint of melon, pear and apple. On the palate it is ripe with yellow tropical fruits, marmalade and lemon meringue pie flavors supported by creamy spice and vanilla, all of which linger together into a endless finish.

A Pale yellow robe with glints of emerald green. A delicate notes of white flowers , walnut oil and chalk on the nose. Quince , white currents and grapefruit on the palate, it is fresh and full with a nice mineral precision in the lingering finish.

Fennel is highly prized for its licorice-like flavour and the myriad of health benefits, such as relieving heartburn, improving a loss of appetite and it is also used to treat ailments like bronchitis and coughs.

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

Mullineux & Leeu
White Blend 2012

Niepoort Tiara
Branco 2012

Symmetry Floral
Tonic

Swartland

Cape

The blend has a pale straw colour with gold hue reflections. This wine has an attractive nose of crushed rocks, green citrus, cloves with a floral perfume. The palate is full, rich and has a mineral core, with a fresh, clove-like lingering finish.

Douro

Portugal

The long period of fermentation in barrels has created a very deep and mineral nose. This wine excels for its vegetal character, since its fruit notes are very discreet. Vibrant in the mouth, it is very precise and balanced, with the acidity, alcohol and sugar combining perfectly.

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.

Fiddleheads & Forest Ferns

White Asparagus

Citrus Cream

White Balsamic Honey

The last thin sliver of mist forest in South Africa can be found in the Western Cape, around the area known as Tsitsikamma - a magical world of giant Yellowwood trees and long trailing tree moss where one can imagine faeries at play amongst the fiddleheads and forest ferns and where you can smell the colour green.

Escape into the forest when the first rays of the mellow spring sun caress tender shoots and leaves - where the first flight of fire lilies lift their tiny and aromatic buds towards the new dawn - celebrating the Equinox and the abundance of the season to come. This is my place, my haven...my little piece of heaven.

I selected the flavorful ingredients for this dish from Kazi Farms, a small family owned and operated boutique farm situated in the Cradle of Humankind, close to Restaurant Mosaic, where they have successfully and sustainably grown exceptional baby vegetables, herbs and salad greens for our kitchen for the past decade and where farmers Denzyl and Leoni continue to provide us with the finest and freshest of produce to delight our guests.

Enthusiast's Pairing

Château de
Villeneuve
Saumur Blanc
2015

Loire Valley France

Pale yellow with a hint of green. Aromas of ripe apple and melon mingled with ginger and honeysuckle elegantly lift from the glass. This leads to a concentrated core of peach and apricot flavours on the palate with a super crisp and mineral finish that lingers.

Connoisseur's Pairing

Landau du Val
Private Collection
Sémillon 2011

Franschoek South Africa

Pale colour with green reflections. Aromas of gooseberry, apricot and other tropical notes such as papaya is prominent on the nose. This is a well-balanced wine with a fresh acidity that leads to a full-bodied finish that fills the palate - very elegant.

Non-Alcoholic Pairing

Orange Blossom
Water

Orange is the fruit of the citrus species. Fruit of the Citrus sinensis is considered a sweet orange, whereas the fruit of the Citrus aurantium is considered a bitter orange. There are now over 600 varieties of oranges worldwide. They originated around 4000 B.C. in Southeast Asia, from which they spread to India and they are unknown in the wild. Its tree is an evergreen, flowering tree, with an average height of 9 to 10 m.

By the Great Oak

Pommes Douphine Wild Mushroom Ragoût
Kaya Letu Black Truffle

There are quite a few advantages to visiting Italy in Autumn , and to take full advantage of this magical season we decided to head to the region of Piedmont where in the very small village of Asti (mostly know for their wonderful wines). We were met by our guide and translator Sylvia.

As we drove towards La Morra I could hardly contain my excitement. For the first time in my life I would have the opportunity to go truffle hunting with a professional truffle hunter - Marco Varaldo along with his specially trained truffle tracker Lila. It was magical walking in the woods knowing that they are filled with these prized jewels of the culinary world, seeing first hand the close bond between the truffle hunter and his canine companion.

After only a short trek Lila excitedly indicated that she had picked up the scent of one of these exotic jewels deep beneath the soil and carefully started digging indicating to Marco where he needed to extract the truffle from between the roots and soil.

I can't quite describe the feeling of experiencing such a hunt other than the excitement you have (as a kid in a candy store / or the night before Christmas). After a 6 km trek and a poach filled with fragrant fungi I could wait to get back to the kitchen and start cooking...

Enthusiast's Pairing	Connoisseur's Pairing	Non-Alcoholic Pairing
Botanica Wines Mary Delany Pinot Noir 2016	Domaine Berthaut Gevrey- Chambertin 2009	Wild Mushroom Consommé
Elgin South Africa	Burgundy France	
Pale ruby red colour. Layers of dark berries and raspberry fruit with a hint of the forest on the nose. This wine has flavours of raspberry fruit on the palate with a good acidity, showing a floral lift on the finish.	Deep red color. The wine is characterized by rich, dark red fruit and spice aromas. A powerful red that delivers rich ripe red fruits but is elegantly supported but oak spice and supple tannins.	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.

Ohmi Wagyu

Purdon Wagyu Angus Beef
Braised Tongue Caramelised Sweetbreads

"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, but by using locally reared Purdon Wagu Angus beef from Glenfinlas in the Eastern Cape.

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."

Enthusiast's Pairing

Château de
Fesles La
Chapelle Vieilles
Vignes 2015

Saumur-Champigny France

Very beautiful deep red colour. On the nose it is harmonious with dominant aromas of green pepper and wild fruits as well as ripe red fruits and hints of violets. Lovely with a pleasant freshness and robust tannins on the palate, hinting at flavours of wood preceding a lingering finish.

Connoisseur's Pairing

Domaine de
l'Ancient Cure
L'Abbaye 2011

Pecharmat France

A deep red and violet-purple color. Deep and elegant nose, with hints of black fruit, smokey and floral notes. The palate is silky with soft tannins, but also vibrant. This wine has great structure, balance and length.

Non-Alcoholic Pairing

Emperor Pu-Erh

Recognised for its medicinal qualities, this TWG tea is a matured tea that yields a strong and earthy fragrance, with a warm taste of terroir.

Cynara

Free Range Quail

Artichoke

Lavender

As was told in many a folk song and Aegean legends, the first artichoke was a beautiful young girl named Cynara, who lived on the Island of Zinari. The god, Zeus, was visiting his brother Poseidon one day when, as he emerged from the sea, he spied this young mortal woman. She did not seem frightened by the presence of a god, and Zeus seized the opportunity to seduce her. He was so pleased with the girl, that he decided to make her a goddess, so that she could be nearer to his home on Olympia. Cynara agreed to the promotion, but grew homesick and snuck back to the world of mortals for a brief visit.

After she returned, Zeus discovered this un-goddess-like behaviour. Enraged, he hurled her back to earth and transformed her into the plant we know today as "Cynara Scolymus" the artichoke. In celebration of the mystic artichoke I make use of free range Carmey Queen quails, combined with globe artichokes - adding a beautiful balance and acidity to the dish, reflecting the vibrancy of the season.

Sommelier's Pairing

Non-Alcoholic Pairing

Paul Cluver
Celebratio
Decennium
Mosaic 2015

Gyokuro Shaded
Green Tea from
Japan

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!

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".

Rungis Market

Abalobi Catch of The Day Butter Bean Bellingots
Razor Clams

I was standing on the loading dock of the immense fresh fish hanger in the Rungis Market south of Paris, shivering and excited despite the chill of the hour before dawn of a Paris winter’s day, watching the fresh catch from the North Sea being unloaded. Silver streaks of a plethora of different species overflowing from the baskets, being manhandled into position for the throng of chefs eagerly waiting to make their selection - congregating around the fresh catch of the day. With the promise of the negotiants jostling for the attention of the buyers, that any choice made will be delivered anywhere in France in time for lunch, my heart ached in longing to have the same services back home.

Now, a few years later, Frederick and Virgil’s fish caught during the night in Lambert’s Bay will arrive fresh and unfrozen at Mosaic in time to be served for dinner. We not only caught up with the sophistication of our European friends, but we can now proudly serve sustainably caught fresh fish from our own coastal waters, whilst supporting local fishermen and guaranteeing not only their monthly income, but also their future existence and the protection of a proud tradition and lifestyle stretching back for several generations.

This new venture inspired me to create a composition that shouts freshness - the fish of the day, determined by what was caught last night, wrapped in the fragile petals of a Day Lily - in itself only unfolding its beauty for us to gaze upon for one single day...

Enthusiast's Pairing		Connoisseur's Pairing		Non-Alcoholic Pairing	
De Trafford Chenin Blanc 2013		Quinta dos Roques Encruzado 2013		Lemongrass Infusion	
Stellenbosch	South Africa	Dao	Portugal		
Attractive pale yellow color. This vintage shows a little more freshness and elegance rather than richness Loaded with attractive complex flavours and a long finish.		Raisins, soaked fruit, some balsamic in a very mature tone. Elegant bouquet of fruits and a slight touch of resin. Very smooth on the palate with round and mild acidity. A quiet, fat, and surrounding soft finish, with long and persistent aftertaste. The first impression is of freshness but immediately the great structure and complexity of the wine can be recognized.		Lemongrass is used for treating digestive tract spasms, stomach-ache, high blood pressure, the common cold and exhaustion. It is also used to kill germs and as a mild astringent.	

“Blink-blaar-wag- ‘n-bietjie”

36 Month Matured Charles Arnaud Comté
Bees Wax Honey Cream
Pumpkin Seed Granola

I love sitting in my garden after the first spring rains, seeing all the insects at play between the new shoots and flowers. Watching the plump bodies of the bees droning from one nectar filled flower to another always reminds me of Rimsky-Korsakov’s “Flight of the Bumblebee” – one of my favourite pieces of music.

But what amazing little insects they are – if you think it took three honey bees their entire lives to harvest enough nectar from over one million flowers to produce enough honey for just this spoon full of honey on your plate! One busy little bee will only produce as little as 1/2 a teaspoon of honey during its entire lifespan.

No wonder then that honey is considered as the nectar of life - it is said that it is the only natural food that a human can survive on without any other supplement required. This rich and decadent natural nectar was harvested from our own Francolin Conservancy apiaries under the guiding hand and care of Sharon our apiculturists, who ensures that all our bees are healthy and happy and have enough to eat throughout the year.

Sommelier's Pairing

Domaine Lucien
Crochet Le Cul
de Beaujeu 2009

Loire Valley France

Light golden hue in the glass. Complex nose that shows aromas of ripe fruit, such as apples and grapefruit, supplemented by the fragrance of white flowers, while the typical minerality of the terroir delivers a mouth-filling palate with flavours of grapefruit, spice and flint.

Non-Alcoholic Pairing

Honey
Lemonade

Evidence of honey being prescribed as a medical treatment dates back as far as ancient Mesopotamia. Because the substance is so inhospitable to bacteria, it was often used as a natural bandage to protect cuts and burns from infection. Today, honey is still used as a natural treatment for dandruff, stomach ulcers, and even seasonal allergies.

Cheese Trolley

Belnori Phantom Forest, 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.

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.

Heffalumps & 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...



Sommelier's Pairing

Non-Alcoholic Pairing

Domaine des
Aubuisières Le
Plan de Jean
Moelleux
2015

Berry and
Passionfruit
Cooler

Vouvray

France

A wine that opens with youthful freshness and a touch of exotic fruit on the nose. The wine is broad, rich and beautifully aromatic when it arrives on the palate and this is soon followed by a refreshing acidity; impressively to make sure that the wine is not just sweet.

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.

Spring Blossom

Valrhona Blossoms Cherry Mousse
White Peach Compote

Spring Blossoms symbolize fertility, merrymaking, and festivity and for me it is the flower that truly announces that winters spell has come to an end. It is a symbol of beauty, courtesy, and modesty, and in ancient Chinese culture was regarded as a symbol of immortality as the delicate flowers are reincarnated every year with the Equinox.

Enthusiast's Pairing

Constantia Glen
Noble Late
Harvest 2013

Constantia South Africa

Intense golden colour boasting aromas of dried apricot, peach and honeysuckle. The nose follows through to the palate with a lingering nutty undertone in the finish. The combination of residual sugar and acidity on the palate promises a wine that can last for a decade or more.

Connoisseur's Pairing

Domaine Albert Mann
Gewürztraminer
Altenbourg Vendanges
Tardives 2012

Alsace France

A beautiful golden yellow colour with an intense and extremely complex nose, revealing exotic candied fruit notes with a hint of spice and a little floral touch. This wine offers an intense palate of flavours, mixing candied exotic fruits - always with a touch of spice and flowers.

Non-Alcoholic Pairing

White Peach
Spritzer

Peach is deciduous plant that belongs to the family Rosaceae. This plant is closely related to almonds, cherries and plums. It originates from China, but it can be found all around the world today. Peach tree usually grows in temperate climate because it requires low temperature during the winter for successful development of flowers.

Sommelier's

Wine Pairing

My Bento Box

Franck Bonville Blanc de Blancs NV

Oysters & Pearls

Muratie Isabella Chardonnay 2013

or

Alphones Mellot Les Romains MDXIII 2011

Under the Veil

Mullineux & Leeu White Blend 2012

or

Niepoort Tiara Branco 2012

Fiddleheads and Forest Ferns

Château de Villeneuve Saumur Blanc 2015

or

Landau du Val Private Collection Sémillon 2011

By the Great Oak

Botanica Wines Mary Delany Pinot Noir 2016

or

Domaine Berthaut Gevrey-Chambertin 2009

Ohmni Beef

Château de Fesles La Chapelle Vieilles Vignes 2015

or

Domaine de l'Ancient Cure L'Abbaye 2011

Cynara

Paul Cluver Celebratio Decennium Mosaic 2015

Rungis Market

De Trafford Chenin Blanc 2013

or

Quinta dos Roques Encruzado 2013

"Blink-blaar-wag-'n-bietjie"

Domaine Lucien Crochet Le Cul de Beaujeu 2009

Heffalumps & Woozles

Domaine des Aubuisières Le Plan de Jean Moelleux 2015

Spring Blossom

Constantia Glen Noble Late Harvest 2013

or

Domaine Albert Mann Gewürztraminer Altenbourg Vendanges Tardives 2012

Non-Alcoholic

Drinks Pairing

My Bento Box

Lemon Verbena and Basil Elixir

Oysters & Pearls

Fennel and Apple Cooler

Under the Veil

Symmetry Floral Tonic

Fiddleheads & Forest Ferns

Orange Blossom Water

By the Great Oak

Wild Mushroom Consommé

Ohmi Beef

Emperor Pu-Erh

Cynara

Gyokuro Shaded Green Tea from Japan

Rungis Market

Lemongrass Infusion

"Blink-blaar-wag-'n-bietjie"

Honey Lemonade

Heffalumps & Woozles

Berry and Passionfruit Cooler

Spring Blossom

White Peach Spritzer

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.