



# CHANTEL DARTNALL

## *A year of great success*

*Chef Chantel Dartnall is no stranger in Pretoria – let alone the world. She epitomises the Afrikaans saying: Klein botteltjie, groot gif and we are so happy to have her in our midst.*

“2019 was a big, successful year for me personally, my team and the restaurant with top international awards,” she says. “It is one of the finest compliments that a Pretoria restaurant is able to put South Africa on the culinary map with its wine cellar, cuisine and beautiful museums.”

And we totally agree! Chef Chantel has been travelling a lot lately, accepting all kinds of awards worldwide. This includes seven different awards at the World of Fine Wine Awards, among which Restaurant Mosaic at The Orient was also acknowledged for the best wine list in the world. The restaurant also walked away with the Grande Award from the Wine Spectator and the Icon Award for their wine list from Diner's Club International. Chef Chantel also received the Haute Grandeur award for best chef in Africa and Restaurant Mosaic received the awards for the best scenic restaurant and best European cuisine at the Luxury Travel Awards. At the American Express Awards Restaurant Mosaic was the only one to receive the wine award and they also got awarded the 10 Years and More Award (as this was the 13th year in a row for them to receive the award).

In addition to that, Chef Chantel, her team and Restaurant Mosaic have been nominated for the annual Eat Out Awards, they'll be receiving an award in Paris at the La List Awards (where they've previously been acknowledged as the number three restaurant in the country with a rating of 91%, placing them under the top 100 restaurants in the world) and they'll also be well represented at the RASA Awards on 2 December.

Chef Chantel says that her main vision is to improve on what was done the previous day and that the biggest goal is to ensure that each guest has an unforgettable experience at Restaurant Mosaic at the Orient. “To get acknowledgement is wonderful, but our top priority is happy clients.”

Her menus are increasingly becoming more botanical and natural, with a large focus on returning to nature. One of her latest dishes, the Blink-blaar-wag-'n-bietjie epitomises this trend. In this dish you get to taste the rich and decadent natural nectar harvested from the Francolin Conservation Area in which Restaurant Mosaic is situated. “It's a bit of the environment on your plate,” says Chef Chantel. “Native and from our environment, true to South Africa and Restaurant Mosaic - these are the elements we are currently strongly focusing on.”

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