



Summer on a plate



BY RIALIEN FURSTENBERG | CONSUMER EDITOR 8TH OCT 2020

Get out your bucket list and move *'Eat at Restaurant Mosaic'* right to the very top. Even if fine dining's not really your thing, trust us. You need to break away from the ordinary and indulge in a fabulously fine dining experience at least once ... and this is, without doubt, the place to do so. Particularly now, as multi award-winning chef-patron Chantel Dartnall has just launched her new, post-lockdown seasonal menu ... aptly and beautifully titled *Nasturtium*.



All the dishes on this delightful menu are inspired by Mother Nature, Chantel's travels abroad and the lush Francolin Conservancy where the restaurant is based. From the fresh bread and exotic butter selection to

the confit, pickled and roasted beetroot, from the white balsamic honey to the flavoursome lobster mousse, from the savoy cabbage and caviar to the Abalobi catch of the day with nasturtium cream and dill velouté, each product used and dish presented tastes as exquisite as it looks. And the dessert – oh the desserts! We tried the aptly named Summertime Daydreaming ... think lemon chiboust, babà au limoncino, and limoncino sorbet. Enough to make anyone weak at the knees.

Although the wine pairing is optional, we'd suggest you allow yourself to be advised of expert pairings with each course by the award-winning sommelier, Moses Magwaza.



We spent an afternoon of sheer bliss at this restaurant at the Moorish-inspired Orient Boutique Hotel in Elandsfontein (out-of-town dining ... tick). Sipping exquisite wines, indulging in skilfully plated works of art, views for miles, great conversation, all made for an unforgettable treat.

Expect exceptional food, no airs and graces, and perfect service in the intimate belle époque-style dining room that offers booth-type seating and two private rooms.

Open Wednesday to Friday from 7pm, Saturday and Sunday from 12.30pm. Booking is essential. *Details:* 012-371-2902 or www.restaurantmosaic.com