

mozaic

...be prepared for delightful surprises at the table.

Mozaic is a place of pilgrimage for serious connoisseurs of fine food, and for some, it is the main reason they came to Bali in the first place. Rave reviews have poured in from around the world, and Mozaic was recently granted membership in the prestigious French culinary fraternity, Les Grandes Tables du Monde.

The very idea was slightly mad: to establish an ambitious restaurant gastronomique outside an artsy hill town on the Island of Bali. The mind behind this folly was Chris Salans, Mozaic's chef-owner, who is certainly a bit mad himself: mad about food, impassioned about flavours and fanatic about quality—and it shows in every dish. Chef Chris rarely leaves his kitchen, except to accept accolades from diners who beg his presence at their table. He is dedicated, in the time-honoured tradition of the world's greatest chefs.

Also in that tradition, he loves to share his love of food. In 2007, Chef Chris opened the Miele-sponsored Mozaic Workshop, a culinary school that is more than a teaching kitchen: it is an inspiring upscale environment for learning, exchanging ideas with visiting chefs and for dining. That passion for fine food continues further still with Mozaic's exclusive catering department. The dedicated Mozaic events team provides conceptualising, décor and menu planning services, and of course, delectable cuisine, beautifully presented and served.

Describing the style of Mozaic's menu presents a quandary. On a Cordon Bleu-pedigree of classic French, modern French and fusion haute cuisine, add a wealth of unusual Indonesian ingredients, a splash of eccentricity, then garnish it with audacious showmanship: that is the Mozaic style. To dine here is not a meal but an experience. Book well in advance, allocate at least two hours, and be prepared for delightful surprises at the table.

Diners may choose from three-course set menus or six-course tasting menus, both with a dazzling array of ingredients that requires self-restraint and pacing during the meal. A three-course menu on any given day could include rare ingredients such as Wagyu beef, ginger flower, rock lobster, *kluwek*, foie gras, Mangu Mountain blackcurrant and milk-fed baby lamb.

But Mozaic is not for serious foodies only; novices to fine dining are welcome too. The pricing here reflects the fact that this is Bali, and those accustomed to dining at exclusive restaurants in the world's capitals will be stunned by how small their bill is. At the same time, the service and atmosphere here are completely without pretensions. There is no dress code, and tables are set simply in a classic Balinese garden. Those who have never experienced haute cuisine can comfortably enjoy their first taste of serious gastronomic artistry here.

THIS PAGE: Foie gras with cherry sauce is a favourite among guests at Mozaic.

OPPOSITE (CLOCKWISE FROM TOP): One of the signature appetisers; Chef Chris hard at work; dining in the garden combines fine cuisine with the green, tropical richness of Bali.





SEATS

indoor: 60 • outdoor: 60 • private
dining: 14 indoor, 14 outdoor •
cooking classes for up to 24

FOOD

French, international and Balinese
haute gastronomie

DRINK

lounge

FEATURES

cooking classes • catering services

NEARBY

Neka Art Museum • Ubud city centre •
Sayan ridge

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