

DISCOVERY MENU

AN OPTIONAL PAIRING OF WINES TO EACH COURSE IS AVAILABLE

AMUSE BOUCHE

•

KECICANG

Grilled Yellow Fin Tuna Fillet
Citrus Infused Bell Pepper Sauce, Fresh Orange and Ginger Flower Relish

•

BUAH ASAM

Selection of Market Seafood
Sautéed Girolle Mushroom, Chorizo Butter, Balinese Rujak Sauce and Apple Ginger Purée

•

KOROKELING

Slow Roasted Cinnamon Pork Belly
Curried Onion Stew, Parmesan Foam and 'Jus de Gras'

•

KLUWEK

Slices of Grilled Australian Beef Tenderloin
in a Balinese 'Kluwek' Infused Black Olive Coulis and Vanilla-Coriander Braised Belgium Endives

•

KALAMANSI

Frozen Kalamansi Lime Gelato
Pineapple Confied in Munduk Black Pepper, Green Basil and 'Riz au Lait'

•

BELIMBING

Warm 'Guanaja' Valrhona Dark Chocolate Fondant
Fresh Star Fruit Sorbet and Spiced Young Star Fruit in a Coriander Seed Caramel

•

PETITS FOURS

PRIX FIXE MENU

WINE PAIRING (465 ML): PREMIUM / REGULAR

VEGETARIAN TASTING MENU

USING ONLY THE FINEST, RAREST AND MOST PRECIOUS INGREDIENTS BLENDED WITH MOZAIC'S STYLE OF CUISINE AND OUR IN DEPTH KNOWLEDGE OF INDONESIAN INGREDIENTS ALLOW OUR CHEF TO SURPRIZE YOU WITH A SELECTION OF SIX VEGETARIAN COURSES, TAKING INTO CONSIDERATION YOUR PREFERENCES AND DIETARY RESTRICTIONS.

DEPENDING ON THE COURSE, OUR CHEF MAY PREPARE THE SAME DISH OR TWO DIFFERENT DISHES

PRIX FIXE MENU

WINE PAIRING (465 ML): PREMIUM / REGULAR

ALL PRICES ARE SUBJECT TO A 21% TAX AND SERVICE CHARGE

CHEF'S TASTING MENU

AN OPTIONAL PAIRING OF WINES TO EACH COURSE IS AVAILABLE

AMUSE BOUCHE

◦

FRESH LANGOUSTINE TARTARE

Spiced Tomato Sorbet, Baby Herb Salad and Sturia Caviar

◦

BLACK COD ROASTED IN TARRAGON BUTTER

Sticky Oxtail Tortellini, Bitter Turnip Purée and Dijon Mustard Sauce

◦

CRISPY SEARED DUCK FOIE GRAS

Lemon Stuffed Medjool Date and Sweet Coriander

◦

MILK FED BABY LAMB

Prepared in a 'Grand Veneur' Manner, Cranberries,
Crispy Organic Red Cabbage and Roasted Chestnuts

OR

CONFIED VENISON TENDERLOIN

Black Truffle Pear Purée and Fresh Black Winter Truffle Demi-Glaçe
(+ Rp. 150.000++)

◦

FRESH A.O.C. 'BRIE DE MEAUX' CHEESE

Orange Rosemary Agar-Agar and Olive Sauce

OR

CELERY, LEMON AND THYME GELATO

Parsley Gelée, Fuji Apple and Walnut Emulsion

◦

CARAMELIZED ENDIVE BAKED IN A CRISPY PHYLLO

Guinness Espuma, Brown Bread Ice Cream in a Jasmine Balsamic Reduction

◦

PETITS FOURS

PRIX FIXE MENU

WINE PAIRING (465 ML): PREMIUM / REGULAR

CHEF'S SURPRIZE MENU

FOR THE WHOLE TABLE ONLY

BASED ON HIS NEWEST CREATIONS USING ONLY THE FINEST, RAREST AND MOST PRECIOUS INGREDIENTS IN SEASON INCLUDING FRESH BLACK TRUFFLES. OUR CHEF WILL SURPRIZE YOU WITH A SELECTION OF SIX COURSES, TAKING INTO CONSIDERATION YOUR PREFERENCES AND DIETARY RESTRICTIONS.

DEPENDING ON THE COURSE, OUR CHEF MAY PREPARE THE SAME DISH OR TWO DIFFERENT DISHES

PRIX FIXE MENU

PREMIUM WINE PAIRING (465 ML)

ALL PRICES ARE SUBJECT TO A 21% TAX AND SERVICE CHARGE