



Art of Gastronomy

Mozaic Restaurant Gastronomique in Ubud, Bali, is one of Asia's most recognized dining experience.



Tucked in the hills of this artist village of Bali, Mozaic and its chef-owner Chris Salans have surprised many by introducing 'cuisine du marché' (market cooking) where fresh local ingredients meet modern French techniques of gastronomy. A tropical candle lit garden setting welcomes guests to this member of Les Grandes Tables du Monde (Best Restaurants of the World) restaurant, where creativity reigns. Chef Salans blends the best of local and international ingredients prepared and presented with a modern and innovative approach associating usual and unusual flavours to sublimate the products presented.

This unique cuisine has been highly praised amongst others in *Cordé Nast Traveller*, *New York Magazine*, *National Geographic Traveller* and *Times Asia*, the *New York Times* and *The International Herald Tribune*. Awards regionally with a Top 5 and Top 6 rank in the *Asian Best Restaurants* list of the *Miele Guide* and globally with the *Top 100 San Pellegrino Guide*, have made Mozaic a famed culinary must for gourmets and connoisseurs. Mozaic has also been bestowed several years in a row with the honour of the *Award of Excellence* by the world renowned *Wine Spectator Magazines*, for its wine cellar.

Over the last few years, Mozaic has developed into a hub of culinary activities and events under the watchful eye of Master Chef Chris

Salans. Obtaining the title after international invitations amongst the *Star Chefs* like Daniel Boulud and Alain Passard, Chef Chris Salans has become an ambassador to Bali and the beauty of its culinary richness. The Workshop, the working atelier of Chef Salans and his team of Chefs, is a culinary school designed by Chef Salans to instruct, teach and share culinary knowledge and techniques. The beautifully designed school sponsored by Miele, also houses the *Private Dinner Experiences*, a chef's table in the luxury of this private pavilion. Chris Salans also offers private dinners outside of its premises with Mozaic's *Exclusive Catering* services for those who wish to celebrate small or large events in style outside of Mozaic. Designed to cater to all pre-dinner whimsical desires, the *Mozaic Lounge* offers everything from fine lounging, a delightful venue for parties or a stunningly chic Ubud modern destination for a fabulous night out. A quintessential stop for any discerning traveler's journey in Bali... Mozaic Restaurant, Lounge, Workshop & Catering Gastronomiques.

