



Mozaic

## Unique at **Every Step!**

Set under the clear night sky, lighted by the stars, night and candles, enhanced by fairy lights hanging around the garden, and surrounded by freshly watered flowers and green grasses—**Mozaic** Bali welcomed Chandni Melwani to what turned out to be a fairy tale gastronomical adventure.

**E**njoying the magical view of the interior and exterior design of Mosaic Ball, the term romantically perfect oozed out from every corner. Mosaic Ball not only provides a magical outdoor dining ambience, but the menu lives up to my expectation, if not higher. Despite having the option to choose from a row of six-course menu, I decided to have Chef Chris Salans pick out my dinner menu, knowing that I wouldn't feel anything less than content. His dishes incorporated Indonesian spices on authentic French cuisines, giving a twist of French and Indonesian taste on every dish.

Starting my dinner menu with a French trademark of bread and butter accompanied with a glass of red wine, I sat back to enjoy the view accompanied by Chef Salans explained the main reason why he became a chef, "Food has always been an important aspect of my life, important that it drove me to lead a better life. Being a food junkie, I figured that it would be a healthier and a much better option to lead my passion instead to satisfy other people too." While the waiter was bringing the entree for the night, Chef Salans laughed and admitted, "Truthfully, I hoped that being a chef would stir me away from being all the time."

Placed on the table was the beautifully arranged Amuse Bouche. True to Chef Salans' concept of respecting and maintaining the natural flavors, texture and texture of the ingredients, the locally produced rosewater and baby starfruit gave an original crisp flavor to the salad. Topped with extra virgin olive oil, fresh ginger taste, and amazingly tasty tomato sauce, the thin pepper crusted watercress complemented a juicy and somewhat strong taste to the salad.

Perfectly content with the opener, I moved on to the main course option, which was a dish that incorporated modern French cooking and traditional Indonesian ingredient, the Tasmanian Salmon Confited in Béarnaise Sauce. The fresh fennel salad, Kaffir lime Dressing and Gelée, and Beluga Caviar was interestingly colorful and mouthwatering that I could not wait to get my hands on it. The Fresh Tasmanian Salmon with a hint of the Balinese spice mix was unexpectedly moist and tremendously tender.

In addition to the freshness of the salmon, the dish is garnished with sweet and sour dressing made from fresh Kaffir



Limes. The fresh fennel salad topped with lemon pepper roasted almonds and complemented with Beluga caviar excelled the taste of the dish. The perfect match between the subtle taste of salmon and caviar with the surprising back drop of Asian kaffir lime gave a divine indulgence!

While filling my empty wine glass, Chef Salans persuaded me to try another one of his delicacies, the roasted rack of lamb, ripe jackfruit, eggplant caviar and dukkah spices in a vermouth balsamic cardamom reduction that turned out to be the spotlight of the night! A double lamb chop served in a splash of vermouth and balsamic vinegar had a highly exotic Asian taste. The ripe jackfruit seasoned with walnut oil, walnuts, fresh parsley, and ginger juice was served with roasted eggplant puree and dukkah spices. This is yet another attention-grabbing mixture of flavors as the acidity of the balsamic reduction and marinated jackfruit blends with the strong essence of the lamb, the jackfruit, and the dukkah spices. A

Surprise dessert



calming down addition to this cooking is the exceptionally light and creamy potato puree.

As Ernestine Ulmer once said, "Life is uncertain. Eat dessert first." Even though I was stuffed up to my neck, but being a sweet tooth, skipping dessert was next to impossible. The valrhona "guanaja" chocolate mousse infused with fresh kaffir lime, green pepper corn gelée, and peppercorn red wine reduction was mind-blowing. The spicy taste of fresh green peppercorn was a perfect contrast to the chocolate ganache with fresh lime leaves. The mousse was served with roasted peaches and a combination of five traditional and modern Indonesian peppers—munduk black and white pepper, lemon pepper, long tail pepper—added enough heat to keep me digging into it.

Promoting traditional exclusivity and the exquisite flavors that never go out of style, Mosaic Ball stands firm on its roots to the aficionado of gastronomic bliss. To those gastronomical lovers who have never tried this, this should be one of your stops while visiting Bali Bon Appétit! ■

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Crispy signature dish