



For Immediate Release

Bali, May 27th 2009 - Mozaic Restaurant Gastronomique joins the Miele Guide top restaurants and Ate Media in a UNWFP fund raising promotion.

During this month long initiative, Mozaic Restaurant Gastronomique along with selected restaurants listed in The Miele Guide 2008/2009, the guide to Asia's finest restaurants participates in a fundraising and awareness initiative of Ate Publishing. Entitled 'The Miele Guide Restaurant Month', the month long initiative regroups Asia's best restaurants in a fundraising effort benefitting the United Nation World Food Program, the food aid agency of the United Nations, supporting WFP operation in Timor Leste, which will face a shortfall in commodities starting May/June 2009 if it failed to receive additional funding support. This will result in curtailing or suspending their activities such as providing nutritious food to pregnant women, breast feeding mothers, infants and malnourished young children, and food to school children and food insecure communities. Some 250,000 students, 61,000 women and young children, and 50,000 people in food insecure communities would be affected by the imminent pipeline break.

For the month of August all participating top tables of Asia, will create a special menu and fifteen percent of the revenue derived from the menus during The Miele Guide Restaurant Month, will be donated to United Nation World Food Program to combat hunger and poverty in Asia. In addition, a special edition cookbook to commemorate and celebrate participating restaurants for this charity initiative will be published with proceeds also going towards the charity.

For this Month long charity event throughout Asia, Mozaic Restaurant Gastronomique in Bali has prepared a special Trio and signature cocktail at The Mozaic Lounge. Diners and guests of The Mozaic Lounge are invited to taste the Trio of special teasers and matching cocktail, and help the UNWFP food aid initiative of 'The Miele Guide Restaurant Month'.

Mozaic Restaurant Gastronomique in Bali has been in the headlines, taking its place at the forefront of culinary innovation and excellence in Asia. Recent awards and exposure include:

- The San Pellegrino World's 100 Best Restaurants list was announced by William Reed Business Media in the UK, and Mozaic Restaurant Gastronomique in Bali finds itself awarded the top 84th position.
- Chris Salans as a Guest Master Chef for the 2008 Singapore World Gourmet Summit
- International Herald Tribune and New York Times features
- Miele Guide Top 5 restaurants in Asia
- Hospitality Asia Magazine Platinum Awards - South East Asia's Most Innovative Western Cuisine Restaurant & Indonesia Restaurant of the Year

Located just outside the charming artist's community of Ubud, Bali, the intimate garden-set Mozaic, has become a destination restaurant for discriminating diners from around the world. Chef Salans blends the best of local and international ingredients prepared and presented with a modern and innovative approach associating usual and unusual flavors to sublimate the products presented.



Mozaic Restaurant Gastronomique, has been recognized as the best restaurant in Indonesia and Bali by national publications (Indonesia Tatler, Prestige, Hello Bali) and the first restaurant in Southeast Asia to be recognized by the prestigious *Tradition et Qualité* association as a member of 'Les Grande Tables Du Monde' (The Grand Tables of the World), joining an exclusive membership including world most famous restaurants such as Lucas Carton (Alain Senderens), Le Louis XV and Plaza Athénée (Alain Ducasse), Guy Savoy (Guy Savoy) and The French Laundry (Thomas A Keller).

For more information, please do not hesitate to contact us at info@mozaic-bali.com or visit our website: www.mozaic-bali.com.

For high Resolution pictures of The Mozaic Lounge and the special Trios, please visit: <http://www.mozaic-bali.com/press-centre.html>