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MOZAIC RESTAURANT, LOUNGE, WORKSHOP & CATERING GASTRONOMIQUES

For Immediate Release

Bali, June 20th 2010 - Mozaic Restaurant Gastronomie and Chef –Owner Chris Salans embark on a Japanese adventure at Salt, Luke Mangan's Tokyo Restaurant

In a true pan-Asia collaboration, the French-American Chef-Owner of Mozaic Restaurant in Bali, visits the Australian top chef's Salt Restaurant in Tokyo for a cross promotion of Balinese tastes in Japan. From August 23rd and for 3 consecutive days of culinary enchantment, Mozaic's famed marriage of Balinese ingredients in Western gastronomy style will be presented at Salt in Tokyo. Chris Salans of Mozaic Restaurant in Bali and Luke Mangan of the Glass Brasserie in Sydney and his latest overseas venture, Salt in Tokyo, share a love for Asian influences in western cuisine techniques and the gathering of Balinese influences and Japanese influences, promise for a stunning culinary discovery promotion, for both chefs and their guests.

The three day affair will feature dishes from guest chef Chris Salans introducing courses of delicately prepared freshly imported Balinese ingredients with modern French cuisine techniques. Featuring Mozaic's style of cooking for especially designed dishes on August 23rd and 24th, Salt also offers cooking demonstration by the two star chefs in collaboration on August 24th in the afternoon. For the last evening, at an exclusive function for *Diners Club*, a gala of Salt & Mozaic dishes will be featured: The best of Australian, Japanese and Balinese influences, in a marriage of modern French cooking gastronomy.

Salt offers modern Australian food inspired by the four seasons of Australia that is prepared by bringing together ingredients delivered directly from Australia along with a rich variety of Japanese ingredients. The dishes are based on French cooking methods while applying techniques taken from various countries. Salt offers delicious food recommended by Luke Mangan. Each modern Australian dish reflects the cheerfulness and casual lifestyle of Australia.

Luke Mangan, chef, was born in Melbourne, Australia, in 1970. In the 1990s, he learned from Michel Roux, three star chef in London and later went to Sydney. From 1999 to 2005, he owned Salt (the same name as the restaurant in the Shin-Marunouchi Building) in Darlinghurst. Taking advantage of his success in Darlinghurst, Mangan opened Bistro Lulu in 2000, which led to him becoming a star chef in Sydney. These two restaurants moved on, disappointing the locals, tourists to summer resorts and even Hollywood stars. In 2005, he started the Glass Brasserie restaurant with 240 seats in the renovated Hilton Hotel in Sydney. While serving as a chef at functions and interacting with celebrities throughout the world, he contributes to finding and nurturing young chefs. His energetic activities are inspiring and strengthen the partnership between Luke Mangan and PJ Group.

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Located just outside the charming artist's community of Ubud, Bali, the intimate garden-set Mozaic Restaurant, 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 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:

- Chris Salans invited as a Master Chef to the 2010 Rheingau Festival
- Mozaic features as 84th best restaurant in the World in the San Pellegrino guide
- 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

Mozaic Restaurant Gastronomique, has also 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).

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SUMMARY of events dates

Dinner on Aug. 23 & 24: reservations accepted

Diners Club Privilege Events:

Cooking demo on Aug.24: reservations only through Diners Club

Function Dinner on Aug.25: reservations only through Diners Club

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