



mozaic

MOZAIC RESTAURANT, LOUNGE, WORKSHOP & CATERING GASTRONOMIQUES

BIOGRAPHY of Chef CHRIS SALANS

Born in Washington D.C. on July 18th, 1970, from a French mother and an American father, Chris moved to Paris, France, at the age of two. Living in a 'French' family he was brought up eating his mother's French home cooking and drinking wine; his mother is from the region of Sologne, where game and mushrooms abound.

After graduating from Tufts University in Boston, USA, he turned to his passion, cooking. He joined the Cordon Bleu cooking school in Paris. There followed his first internship at l'Oustau de Baumaniere, a 3-Michelin-star restaurant (at the time) in Les Baux de Provence, France, and then worked at Lucas Carton, France, another 3-Michelin-star restaurant where he worked up his way to head Saucier.

He then decided to further his career in the United States. He was fortunate enough to be hired in New York city by David Bouley as a sous chef. While he worked under his command Chris developed such an awe for Asian cuisine that he decided to accept a position as an executive chef in Bali, Indonesia, at The Legian Suites. Having kept in contact with David Bouley (i.e., participating with him in a food show in Bangkok, Thailand) he eventually returned to New York City and joined his team as Head Chef of his new restaurant, Bouley's Bakery. After a year there, he decided to move to Napa Valley in California and accepted a Head Chef position for Thomas Keller's new French bistro restaurant, "Bouchon".

Missing the mystic of Bali, he decided to return. The love for his Indonesian wife (she is from Semarang in Java), her mother's food and his experience in modern cuisine have allowed him to finally express his own style of cooking. Day after day, eating in traditional warungs and at home, he developed techniques to bring the amazing flavors of Indonesian cuisine to Westerners' palates. As Head chef at Ary's Warung, in Ubud, he developed a new cuisine by joining into a cutting edge concept the flavors of Indonesian cuisines, and the techniques of modern cooking and presentation. Working there for three years, he created a cuisine with perfect balance between Indonesian flavors and Western techniques. However the challenge had only begun.

Now that he had been successful in learning how to use Indonesian ingredients, he had to develop his own style of cuisine - Modern International Balinese Cuisine. For this he introduced his new endeavor, Mozaic restaurant. Mozaic was an immediate success. Within 3 years the restaurant was recognized by the prestigious European association, Tradition et Qualité, 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). Mozaic is now the second of only two restaurants to be recognized in South East Asia. Mozaic was published as best restaurant in Indonesia by Food&Wine, Prestige and Indonesia Tatler magazines. Wine Spectator presented Mozaic with the Award of Excellence for their wine list, becoming the first restaurant in Indonesia to receive such recognition for their wine list. Master Chef invited at the Singapore 2008 World Gourmet Summit, Chris Salans continues his world expedition of promotion for Bali, its ingredients and culture. Chef Salans and Mozaic have received numerous awards and accolades in the last few years,

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including features in the International herald tribune, The New York Times and a place amongst the best in the world with a listing in the 100 Best Restaurants in the World in the 2009 San Pellegrino Guide and a second year in the Top 10 of the Best restaurants in Asia, in the 2009 Miele Guide.

Passionate about cooking Chris continuously aims to develop; Mozaic offers exclusive catering services, a cooking school and workshop which also doubles as a Chef's Table venue. The Workshop is destined to be a modern laboratory of culinary arts development to the professional chefs and it presents as well, thorough technical courses for professionals for individuals and groups. This first professional level cooking school in Bali opens its doors to villas and hotels chefs and professionals of the art of cooking, for Cooking Techniques and Sous-vide modern and cutting edge technology training. Combined with menu and restaurant concept design services, training on all Food and beverage service and kitchen needs, takes a new level of excellence at The Workshop. With the *Miele* partnership and the lifestyle oriented approach to its quality products, The Workshop's modern atmosphere present an all new approach to the cooking school experience.

The Mozaic Lounge- his latest creation, is another Mozaic venue, an upscale and chic alternative to the dining room. The Lounge is where Mozaic tastes are served with live music and a glam atmosphere.

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