



# mozaic

MOZAIC RESTAURANT, LOUNGE, WORKSHOP & CATERING GASTRONOMIQUES

## Mozaic Restaurant, Lounge, Workshop & Catering Gastronomiques

The Mozaic Group opens its doors to a world of culinary delights and invites discerning diners to enjoy the Mozaic experience in many different ways. The Mozaic Group comprises of several wine & dine options, all encompassing the philosophy of Chef Chris Salans: culinary discovery in elegant settings and with high standards of service. The Mozaic Lounge welcomes diners with a glam décor, live music and fabulous champagne signature cocktails. Then only a step away, Mozaic Restaurant, which remains one of South East Asia's best, where creatively prepared and presented dishes respect local fresh produce and modern cuisine techniques. It's Modern French Cuisine using Indonesian ingredient and flavours prepared and presented in a gastronomic style, has been praised by international media and received numerous accolades. The Workshop - a culinary school by Chris Salans with Miele, offers a program of culinary classes for amateurs and professionals where techniques, the cuisine of Mozaic and of Indonesia can be explored. Its beautiful living & dining areas offer the perfect private setting for the Chef's Table dinners, the Private Dinner Experiences, where Chef Salans and his guest chefs prepare culinary feasts for private events. And finally, Mozaic Exclusive Catering, completes the Group's culinary options by taking the Mozaic Experience to weddings and other events island wide.

Mozaic cuisine is.

A quintessential stop to any discerning travelers' journey in Bali, Mozaic Restaurant, Lounge, Workshop, & Catering Gastronomiques.

## 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

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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.

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. 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 Menus

*Mozaic Restaurant Gastronomie offers four 6-course tasting menus*

### A Discovery Menu

Focuses on fresh seasonal Indonesian ingredients and flavors prepared with Western techniques of preparation and presentation.

### A Chef's Tasting Menu

This menu features Mozaic's cuisine. It is our menu of the day. It changes daily because our chef creates new dishes depending on the daily ingredients he receives from the market.

### A Surprise Menu

based on the customers likes and dislikes, our chef will prepare 6 surprise dishes composed of only the finest, rarest and most precious ingredients found in the world such as caviar, foie gras, truffles, baby lamb, etc...

### A Vegetarian Menu

composed of fresh seasonal ingredients, fresh homemade pasta or gnocchi, baked phyllo pastry which also incorporates the finest, rarest and most precious ingredients found in the world such as Truffles, wild mushroom, fresh French cheeses, etc...

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*The Mozaic Lounge offers tasting and tapas menus:*

**Tapas menu** is available for our guests in the Lounge and is Mozaic's cuisine served tapas style (= small portions) and is suitable for small as well as big appetites. Our Tapas are presented in trios (three dishes in one plate). Guests can order one tapas trio or several.

**Lounge Menu** consists of appetizer portions of Mozaic dishes, along with cocktails and wines to re-create the Mozaic experience. Guests can order one or several dishes, to create a meal.

International & Local Events Participation

**Mozaic Restaurant Gastronomique joins the Miele Guide top restaurants and Ate Media in a UNWFP fund raising promotion.**

Mozaic Restaurant Gastronomique participates in The Miele Guide Month a fund raising initiative to benefit the United Nations World Food Programme. During August 2009, Mozaic presents a Signature Trio and Cocktail at The Mozaic Lounge.

**The Art of Living Well - Special Cooking Classes at the Workshop**

Imagine a cooking class where you will come home rejuvenated and more knowledgeable in the kitchen! This retreat merges the talents of famous celebrity Chef Chris Salans and Iyan Yaspriyana, yoga instructor and retreat leader.

**Traditions et Qualité Annual Gala Dinner | October 10th 2008 | Rome**

It's fall in Europe, and the cool season calls for the most gargantuan gastronomical event: The 2008 *Traditions et Qualité* Annual Gala Dinner, held in Rome this coming October.

**The Miele Guide Gala Dinner | October 31st 2008 | Singapore**

October 31st marks the launch of The Miele Guide and announces Asia's Top 20 Restaurants. The Miele Guide Gala Dinner, is Asia's first culinary red carpet event held at Grand Hyatt Singapore with the glitz worthy of the first 'Oscars' for restaurants in Asia.

**Miele Singapore Event | August 2008 | Singapore**

The latest event at Miele Singapore, has received Chef Salans as its Master Chef once again, to celebrate the relationship between the German appliances manufacturer and Mozaic Restaurant Gastronomique.

**Chef Chris Salans invited by Peter Knipp Holdings to participate at the World Gourmet Summit as a Masterchef.**

This annual Summit gathers international chefs on a single platform where they interact with their peers, exchange ideas and gain insights into the latest dining trends around the world. With Iconic Chefs (three-Michelin-stars) and Masterchefs gracing the event, gourmands can experience all of the culinary world in Singapore.

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## Awards & Accolades

- San Pellegrino Guide 2009 – ranked 84<sup>th</sup> of the Best 100 Restaurants in the World
- Miele Guide 2008 - Top 5 Best Restaurant in Asia, rank: nr. 5
- Miele guide 2009 – Top 10 Restaurants in Asia, rank: nr. 6
- Hospitality Asia Platinum Awards - South East Asia's Most Innovative Western Cuisine Restaurant 2008
- Hospitality Asia Platinum Awards - Indonesia Restaurant of the Year 2008
- Yak Awards - Best Ubud Restaurant, 2008
- Wine Spectator - Award of Excellence 2006, 07, 08
- Traditions et Qualité – Les Grandes Tables du Monde (Best Restaurants of the World) 2004, 05, 06, 07, 08, 09
- Indonesia Tatler - Best Restaurant in Indonesia 2006, 07
- Prestige Magazine - Best Restaurant in Indonesia 2006
- Wine & Dine Magazine - Best Restaurant in Indonesia 2004
- Best Bets - 'Best of the Best Restaurants' 2003,'04,'05,'06, 07-08

## Address

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## Photos

Please visit our website to access the link below, guiding you to downloadable High Resolution pictures of Mozaic Restaurant, Workshop, Lounge, events and of Chef Salans.

<http://www.mozaic-bali.com/press-centre.html>

**For further press information, please don't hesitate to contact us at: [info@mozaic-bali.com](mailto:info@mozaic-bali.com)**

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