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MOZAIC RESTAURANT, LOUNGE, WORKSHOP & CATERING GASTRONOMIQUES

Bali, February 20th 2010 - Mozaic Restaurant Gastronomique welcomes Michelin Star Chef Emile Jung for a two night star studded event

On February 19th and 20th 2010, Mozaic Restaurant inaugurates its International Star Guest Chef Promotion Series when former chef-owner of *Au Crocodile*, 3-Star Michelin Chef Emile Jung visits Mozaic Restaurant Gastronomique in Bali for two nights of culinary festivities. Preparing two dinners at Mozaic Restaurant, Chef Emile Jung participates in developing menus with Chef Chris Salans, pairing wines from Alsace and exchanging ideas with a new Asian experience to his long list of culinary adventures.

The two dinner nights at Mozaic Restaurant in Ubud, were opened to the public and a feast by the master chef was presented to the privileged dinners: the menu included such delights as a Napoleon of Langoustines and fresh crab meat– salad of mache, Indian Rock Lobster and Golden Vermicelli with Pink Peppercorns, Coral Trout and Baby Calamari in a « Albertine » Vermouth Sauce, Crispy Pigeon and Foie Gras with Savoy Cabbage and 'du Puy' Lentils, Frozen Parfait of Fresh Seasonal Cherries and Kirsch with Crispy Pistachios and a Terrine of Melon and Strawberries in a Fresh Apple Gelée.

Emile Jung was born in Masevaux, a picturesque Alsatian town at the foothills of the Vosges Mountains. After having completed his secondary education at 17, Emile became an apprentice in the restaurant business and spent a year learning the trade at the famous restaurant of the renowned Maison Rouge Hotel in Strasbourg. He then worked in Lyon, a city well-known for its excellent gastronomy, at the Michelin two-star restaurant La Mere Guy. There he discovered the classic "Grand Cuisine" - superb local products and a great regional tradition. He also met Paul Bocuse, and credits him with stimulating his imagination and his interest in fine cuisine.

Due to his eclectic training and his love for quality products, Emile Jung is always seeking innovations that add a personal style to his cuisine. He believes in harmonious dishes, respect for natural products and feels wine epitomizes the genius of cooking. With an addition of daily touches to traditional dishes, he masterfully commands tasteful combinations. Poetic visual presentations of each plate offer final proof that Emile Jung is not only an extraordinary chef, but an author as well.

At his own *Au Crocodile* in Strasbourg France where he was awarded 3 Stars by the famed Michelin Guide, Monsieur Jung, comes to Bali for another culinary experience and his work with Chef Chris Salans proves to be another adventure for the like-minded chefs.

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. This unique cuisine has been highly praised amongst others in Condé Nast Traveler, New York Magazine, National Geographic Traveler and Times Asia, The International Herald Tribune and the New York Times and in the last few years Mozaic has also been bestowed with the honor of the Award of Excellence by the world renowned Wine Spectator Magazines, for its wine cellar.

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 *Traditions 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

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Carton (Alain Senderens), Le Louis XV and Plaza Athénée (Alain Ducasse), Guy Savoy (Guy Savoy) and The French Laundry (Thomas A Keller). Awarded a place amongst the top 100 best restaurant of the world in the 2009 San Pellegrino Guide and top 5 and top 6 best restaurants in Asia by the Miele Guide in 2008 and 2009, Mozaic sits at the top of the 'must list' for gourmet and gourmands.

Mozaic Restaurant finds complements in the Mozaic Catering, The Mozaic Lounge and The Workshop a culinary school by Chris Salans with Miele. Mozaic Exclusive Catering are personalized exclusive catering events of Mozaic's, from concept design to exquisite Chris Salans Mozaic refined cuisine, and are available for small and large functions and events at Mozaic Restaurant, in the privacy of a villa or the venue of your choice anywhere, whether it be in Bali or elsewhere in South East Asia.

The culinary school and its unique format The Workshop, a culinary school by Chris Salans with Miele, brings to Bali a modern and comprehensive teaching facility for amateurs and professionals. It also introduces innovative private dining experiences with Chef's tables and surprise events, presenting guest chefs from around the world and visiting cooks of around the Indonesian Archipelago. A platform for creation and exchange of ideas on food, tastes and a new venue for private cocktails and special occasions worthy of a special Chris Salans touch, The Workshop was established in 2007.

The Mozaic Lounge, opened in 2008 with a new twist to the Mozaic flair. Designed to cater to all pre-dinner whimsical desires, the Mozaic Lounge offers everything from fine lounging, delightful venue catering and cocktail parties opportunities, or a stunningly chic Ubud-modern destination and most definitely, an absolutely fabulous night out escaping the rice fields' crickets...

With this new lounge, a new look for the famous dining room and the slick and modern The Workshop, Mozaic is reaching higher than ever and becoming even more of a 'destination' location for Bali gourmet food and beverages and soon to be the Bali and Ubud entertainment hub. A quintessential stop to any discerning travelers' journey in Bali, Mozaic Restaurant, Lounge, Workshop, & Catering Gastronomiques.

Partner in this International Star Guest Chef Promotion Series, Kayumanis Private Villas and Spa in Ubud provides accommodation for the distinguished Chef during his stay in Ubud. A true Ubud experience in style and luxury, Kayumanis Private Villas and Spa is where life is a private celebration. Kayumanis Estates, Villas and Spas are award winning establishments and Mozaic is proud to associate with this quality, stylish and luxury provider.

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

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