



SIGNATURE DISHES

APPETIZERS

**Grilled Ocean Scallop Saté, 'Civet' of Young Jackfruit and Wild Mushroom,
Organic Parsley Sauce**

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**Salad of Sesame Crusted Bluefin Tuna, Seared Scallops and Tender Cuttlefish  
in a Ginger Soy Dressing**

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**Wagyu Beef Tenderloin Carpaccio Marinated in Sumatranese Rendang Spices,
Cêpe Mushroom 'Saté' and Grana Padano Parmesan**

FISH COURSES

**Indian Ocean Rock Lobster Tail Roasted in Banana Leaf,
Stir Fried Asian Green and Kaffir Lime Leaf infused Yellow Bell Pepper Sauce**

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**Warm Salt Cured Barramundi Fillet  
Vanilla-Coriander Braised Fresh Belgium Endives and Sweet Corn  
Balinese Kluwek Sauce and Ginger Flower Relish**

### **MEAT COURSES**

**Roasted Suckling Pork in Balinese Babi Guling Spices,  
Seasonal Vegetables prepared in a Lawar Manner**

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**Crispy Seared Duck Breast in Balinese Betutu Spices,
Cêpe Mushroom, Young and Ripe Jackfruit**

**Main Courses are served with Steamed White Rice or Mozaic's signature Creamy
Potato Purée.**

**A large variety of dishes and ingredients are available (Any Vegetable, Fish,
Shellfish, Meat, Poultry or Wild Game) including vegetarian selections. There really
is no limit to what can be offered so please contact us for any specific request**

SORBETS COURSES

**Fresh Torch Ginger Flower Sorbet,
Lime Leaf Marinated Strawberries**

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**Fresh Star Fruit Sorbet,  
Confied Young Balinese Star Fruit and Star Fruit Chip**

## DESSERTS

**Warm Valrhona Chocolate Moelleux, Sour Cherry Chutney and Ginger Ice Cream**

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**Fresh Seasonal Exotic Fruits and Caramelized Vanilla Cream
in a Spiced Passion Fruit Broth**

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**Fresh Seasonal Durian and Jivara Valrhona Chocolate Baked in Crispy Phyllo,  
Fermented Black Rice Sauce and Coconut Pandan Emulsion**