



SIGNATURE DISHES

APPETIZERS

Chilled Duck Foie Gras Terrine and Seasonal Marmalade with Fresh Brioche

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**Grilled Ocean Scallop Saté, 'Civet' of Young Jackfruit and Cêpe 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 Fresh Cêpe Oil,  
Cêpe Mushroom 'Saté' and Grana Padano Parmesan**

### **FISH COURSES**

**Indian Ocean Rock Lobster Tail, Pinot Noir Kintamani Grape Reduction,  
Coriander and Vanilla Braised Fresh Belgium Endives and Sweet Corn**

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**Warm Salt Cured Barramundi Fillet in a Reduction of Munduk Spices.
Stew of Organic Carrots, Dried Figs, Raisin and Fresh Cilantro**

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**Confied Tasmanian Salmon Fillet, Baby Potato-Coriander-Onion Salad,  
Black Truffle Emulsion**

### **FOIE GRAS COURSES**

**Pan Seared Duck Foie Gras with Young Balinese Starfruit and Sweet-Sour Broth**

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Pan Seared Duck Foie Gras with Rhubarb Braised in Port Wine Reduction

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**Chilled Foie Gras Terrine Infused with Late Harvest Riesling,  
Roasted Kintamani Grape and Toast Point**



## MEAT COURSES

**Tender Veal Loin in a Dijon Mustard-Mustard Seed Sauce.  
Fresh Wild Mushroom, Caramelized Pears, Salsify, Walnuts and Raisin**

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**Roasted Whole Victoria Quail 'Balottine', Organic Chicken and Foie Gras Filling
Prepared with Moroccan Spices and Braised Root Vegetables 'Au Jus'**

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**Tender Kobe Beef Brisket in a Port Wine Reduction, Sautéed Wild Mushroom  
and Rosemary infused Demi-Glaçe**

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**Roasted Rack of Lamb Toasted Pistachios, Fresh Seasonal Beans
and Sweet Pea Emulsion. 'Tajine' Spice Infused Demi-Glaçe**

**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 AND CHEESE COURSES

Fresh Kintamani Grape Sorbet, Black Currant Vodka Gelée and Black Rice Tuile

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

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The Chef's Selection of Fresh French A.O.C. Cheeses and Condiments

DESSERTS

**Jivara Valrhona Milk Chocolate Mousse, Rose Flowers and Raspberries.
Fresh Ginger Flower Sorbet**

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

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Mixed Seasonal Berry Tiramisu, Marscapone Cream and Pineapple Sorbet



CAKES

Classic and Contemporary Designs,
Cubic, Stacked, Multiple Leveled or Croque-en-Bouche

Traditional and Modern Flavors,
From White to Milk and Dark Chocolates,
From Fresh Fruits to Citrus and Spices

Timeless and Innovative Finishes
Tailored Designed from Fresh Flowers
to Color Matching Finishes
and Themed Decorations

A celebration worthy of notice and care, should be crowned with a masterpiece, a true visual and delectable feast - Superb tailor designed cakes are available from our team of professional pastry chefs starting at Rp50,000 (fifty thousand) per person plus 21% tax and service charge.