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**Mozaic Restaurant opens The Workshop,
a culinary school by Chef Chris Salans, with Miele.**

Ubud, May 2007

Chris Salans, Chef Owner of MOZAIC Restaurant *Gastronomique*, is embarking on a new journey of culinary adventure with the opening of The Workshop, a culinary school by Chris Salans with Miele. The German appliances manufacturer is teaming up with Chris Salans and his Mozaic family, bringing to Bali a modern and comprehensive teaching facility for amateurs and professionals.

Perched on the edge of rice fields within the grounds of Mozaic Restaurant *Gastronomique*, this new cooking school is a lifestyle experience in itself, for the recreational leisure cooking fan with group or individual classes offering a curriculum of relaxing and enjoyable classes. From a "Foie Gras Class" or "Caviar and Champagne Class", to a "French Bistro Cuisine" afternoon or learning to make a 'Mozaic dinner', guests enjoy a variety of subjects which can be taken along with an alfresco lunch for half day or full day formats. Inviting 'Indonesian Archipelago' courses are available, to discover the countries' outer islands delicacies and techniques.

The Workshop is also destined to be a modern laboratory of culinary arts development and a venue to showcase new technologies, food products and wines. Also a laboratory for professional chefs and guest chefs invited to share their passion for the culinary arts with Chef Salans, the school opens its doors to product trainings. The Workshop 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 *Vacuum Packed* Cooking modern and cutting edge technology training.

This new culinary school and its unique format, also introduces innovative private dining experiences with Chef's tables and surprise events, presenting guests 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 opens in July 2007. Tailor made or part of an established curriculum, the cooking classes and culinary events of The Workshop, are presented by Chris Salans and his team of professional chefs.

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. Also in partnership with Vinoti Living, The Workshop boasts a chic décor and invites lifestyle fans to a feast of all senses. Additional



sponsors to take part of the team of partners along with Miele, are Epromas International Pte Ltd (vacuum pack classes), professionals of food preparation and handling and other local suppliers.

Mozaic Restaurant Gastronomique, has been recognized as the best restaurant in Indonesia and Bali by national publications (Indonesia Tatler, Prestige, Hello Bali, Best Bets Guides) 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 Carton (Alain Senderens), Le Louis XV and Plaza Athénée (Alain Ducasse), Guy Savoy (Guy Savoy) and The French Laundry (Thomas A Keller).

Mozaic has received the 2006 and 2007 Award of Excellence by Wine Spectator Magazine for its wine list.

"This second consecutive award for Mozaic," says Chris Salans. "shows how Bali has progressed and that the standards of service at Mozaic, are at the same level as other World class restaurants elsewhere in the world."

Located just outside the charming artist's community of Ubud, Bali, the intimate garden-set Mozaic, 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 and Mozaic has been bestowed with the honor of the Award of Excellence by the world renowned Wine Spectator Magazines, for its wine cellar.

Now joined by Made Sukadana, formerly head of food and beverage operations for Four Seasons resorts in Bali, Chris Salans also develops the Exclusive Catering division of Mozaic. The new Exclusive Caterings 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 your villa or the venue of your choice anywhere, whether it be in Bali or elsewhere in Indonesia. With live buffet presentations for large events or 3 to 5 course menus which are wildly experimental, surprisingly complex underneath a simple and elegant presentation. The Mozaic service staff and wine pairing options by the house's Sommelier and the award winning wine list, offer unparalleled standards of excellence for catered events to please the eyes and astonish the palate, as Mozaic Exclusive Catering offers Chef Chris Salans' extraordinary Asian flair creations.

For more information please contact us at: relations@mozaic-bali.com