

“My team and I invite you to a unique culinary experience based on local ingredients and flavors with Western techniques of preparation and presentation”

Chef Owner Chris Salans

FROM OUR LOCAL FARMERS

A FOCUS ON LOCAL PRODUCE FROM THE INDONESIAN ARCHIPELAGO

SELECTION OF NIBBLES FROM OUR CHEF

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Organic Tomato Tartar

Frozen Tomato, Lemongrass Water, Aromatic Kemangi Leaf and Dabu Dabu Vierge

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Gindara Carpaccio Smoked to the Order with Balinese Rice Husk
Fresh Cumin Leaf and Seaweed Crisp

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Market Fresh Tiger Prawn and Baby Squid

◈ Coconut Emulsion, Garden Vegetables and Toasted Spiced Coconut ‘Serondeng’

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Pan Seared Barramundi

Fresh Turmeric Root Reduction, Spiced Cauliflower and Balinese Basa Gede

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Kintamani Pork Press and Indian Ocean Octopus

◈ Kaffir Lime Gel, Jambu Air, Compressed Apple and Coriander

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Butter Roasted Javanese Quail

Baby Beetroots and Mushrooms in a Javanese Black ‘Kluwek’ Reduction

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Grape Sorbet

Bubur Injin, Fresh Grapes, Tempe Granola and Hatta Mosto Cotto Reduction

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Local Kenari Nut Parfait

Sun Dried Belimbing Wuluh, Star Fruit Gelato and Sour Apple Coulis

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PETITS FOURS

6 COURSE MENU Rp.700.000 ++

8 COURSE MENU Rp.1.000.000 ++

THE ITEMS MARKED WITH ◈ ARE PART OF THE 8 COURSE MENU ONLY

DIETARY RESTRICTIONS

OUR CHEFS CAN EASILY ADAPT ANY OF THE MENUS TO YOUR DIETARY RESTRICTIONS

6 OR 8 COURSE TASTING MENUS OF VEGETABLES, GRAINS AND OTHER NUTRITIOUS ORGANIC INGREDIENTS
IS AVAILABLE FOR THOSE WHO WISH NOT TO EAT ANY SEAFOOD OR MEAT

ALL PRICES ARE SUBJECT TO A 21% TAX AND SERVICE CHARGE

A TRIP AROUND THE WORLD

A MARRIAGE OF THE WORLD'S BEST INGREDIENTS AND LOCAL FLAVOURS

SELECTION OF NIBBLES FROM OUR CHEF

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Deep Sea Grouper Ceviche
Chilled Coconut, Galangal Ginger, French Caviar and Young Coriander

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Canadian Blue Lobster Tail
Fresh Pasta, Lobster Reduction and Balinese 'Bumbu Kuning' Emulsion

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Patagonian Tooth Fish
Caramelized Cauliflower, Cèpe Mushroom and Fresh Curry Leaf Infusion

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Rice Husk Smoked Duck Breast and Chilled French Foie Gras
Fresh Nutmeg Pericarp, Purée and Gelée

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Seared Spanish Iberian Solomillo Pork Loin
Pomelo Purée, Baby Spinach, Oyster Mushroom and Sticky Pork Jus

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New Zealand Venison Tenderloin
Local Cocoa Reduction, Baby Turnip, Confied Beetroots and Toasted Spices

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Frozen Kalamansi Lime Meringue
Fresh Mango, Flores Vanilla Gelato and Pineapple Gel

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Table Top Dessert
Textures of Coconut, Frozen Passion Fruit, White Chocolate and Caramelized Peanut

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PETITS FOURS

6 COURSE MENU Rp.1.250.000 ++

8 COURSE MENU Rp.1.600.000 ++

THE ITEMS MARKED WITH  ARE PART OF THE 8 COURSE MENU ONLY

WINE PAIRINGS

TO COMPLETE YOUR CULINARY EXPERIENCE AT MOZAIC AN OPTIONAL PAIRING OF WINES FROM AROUND THE WORLD, CAREFULLY SELECTED FROM OUR AWARDED WINE LIST, IS AVAILABLE.

	6 COURSE MENU 540ML OF WINE	8 COURSE MENU 705ML OF WINE
REGULAR WINE PAIRING	Rp.650.000 ++	Rp.820.000 ++
PREMIUM WINE PAIRING	Rp.990.000 ++	Rp.1.200.000 ++

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