



mozaic

MOZAIC RESTAURANT, LOUNGE, WORKSHOP & CATERING GASTRONOMIQUES

For Immediate Release

Bali, January 26th 2013 - Mozaic Restaurant Gastronomique in Ubud gets the number 5 spot again, in the 2013 Miele Guide Best of Asia restaurants.

Mozaic Restaurant Gastronomique in Ubud, Bali, once again takes place as one of the top Asian restaurants, with the 5th place on the top 20 list of the now established Miele Guide. This achievement comes after several Miele Guide top 20 positions, reaffirming the restaurant's excellence and its place in the best of Asia. Along with Robuchon Au Dome, Waku Ghin, l'Atelier Joel Robuchon and Iggy's, Mozaic Restaurant Gastronomique epitomizes Asian food lovers and experts' choice for Asian culinary showcase. With progressive, delicate and inimitable savoir-faire the cuisine of Chef Chris Salans and his team, takes its place once again amongst the best of the region.

After over 10 years of culinary discoveries, continuous excellence and after providing thousands with the fantastic enchantment of his garden set gastronomy experiences, Chef Salans sees Mozaic Restaurant Gastronomique once again praised by voters of the Miele Guide. "I am honored so many voters still believe in what I had set out to do when I opened Mozaic. I wanted to make sure the world knew the culinary treasures we had in Bali and now to see that 3 Balinese restaurants made it to the Miele Guide top 20 this year, makes me really proud to have been part of this movement. I wanted Bali to become a culinary destination, and I guess we've achieved it." Says Salans.

Chef Salans also has become an ambassador to Bali's culinary excellence in the last 10 years as a forerunner and pioneer in the professional training of young chefs at his workshop, the cooking school of Mozaic Restaurant Gastronomique. Representing Bali abroad and hosting Michelin-starred guests, Salans has been at the cutting edge of culinary promotion of Bali with the Mozaic name.

The team behind the chef-owner is also part of the celebration of Mozaic. "With few members leaving and several returning, the smiling faces who are behind the scenes and in the front row, are truly remarkable people. Many in Bali have noted that the high standards of service at Mozaic has been a benchmark for other restaurants to look up to. Proof it could be done. I am very proud of them" says General Manager Nicola Scaramuzzino.

Newly published Miele Guide, the 5th edition, has lists and profiles of the top 500 restaurants across 17 countries, demonstrating the immense diversity and rich heritage of the gastronomic scene in Asia. Sponsored by Miele the German appliances manufacturer, the guide is published in Singapore by Ate Publishing. The voting is regulated in rounds where voters can choose from a shortlist of restaurants which had been selected by a panel of 73 of the most respected restaurant critics and food writers in Asia. Thousands of voters have participated this year, to elect the Top 20 of Asia, amongst the 17 countries represented.

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The Miele Guide is Asia's first authoritative and independent guide to the region's finest restaurants. Each of the 500 restaurants in the guide, now in its fifth year, is selected after a rigorous voting process involving input from food and beverage professionals, food writers, restaurant critics and most importantly, the public. Every year, the ranked list of Asia's Top 20 is unveiled to great anticipation, acknowledging the trailblazing culinary achievements of the region's best chefs. The 2011/2012 edition covers the best restaurants in Brunei, Cambodia, China (including Hong Kong & Macau), India, Indonesia, Japan, Korea, Laos, Malaysia, Myanmar, Nepal, Philippines, Singapore, Sri Lanka, Taiwan, Thailand and Vietnam. Also included are critical and current commentaries on local dining scenes by respected food journalists, as well as a ranked list of Top 5 restaurants within each represented country.

"Pride in Asia's cultures is a common thread seen in 2013's Top 20 list. Though progressive restaurants prevail, behind their modern façades they are often rooted in centuries-old Asian culinary history. This is exemplified by this year's new entrant, the 24-seat three Michelin star Japanese restaurant Nihon Ryori RyuGin, where Chef Seiji Yamamoto's experimental techniques betray a fierce respect of time-honored kaiseki traditions. Other establishments on the list like Pierre Gagnaire a Seoul, Sarong, Iggy's, Mozaic, Bukhara, One Harbour Road and Dakshin display the same deference to their unique Asian heritage."

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.

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 Carton (Alain Senderens), Le Louis XV and Plaza Athénée (Alain Ducasse), Guy Savoy (Guy Savoy) and The French Laundry (Thomas A Keller).

The Miele Guide 5th and 6th positions of the past years are now followed by a 5th position in 2013.

Chef Chris Salans cookbook, Mozaic: French Cuisine, Balinese Flavours was published in 2011 and can be found at bookstores in Indonesia, Asia and online. The Mozaic beach Club, the beach front venue of Chef Chris Salans and James Ephraim is opened for a daytime poolside tapas menu, dining room à la carte fine dining and a stunning Private Dining room by Lotus Arts de Vivre.

For more information or reservations, please do not hesitate to contact us at info@mozaic-bali.com or visit our website: www.mozaic-bali.com. Also, for more information on the Guide, please visit: www.mieleguide.com

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