

# CHRIS SALANS & MOZAIC SCOOP 2 PRESTIGIOUS CULINARY AWARDS AT THE WORLD GOURMET SUMMIT

CHRIS SALANS NAMED RESTAURATEUR OF THE YEAR & MOZAIC GASTRONOMIQUE NAMED  
ASIAN RESTAURANT OF THE YEAR AT THE 2015 WORLD GOURMET SUMMIT  
*AWARDS OF EXCELLENCE*

The World Gourmet Summit has awarded Chris Salans the prestigious [MANITOWOC Restaurateur of the Year \(Regional\)](#) beating off stiff competition from the likes of Will Meyrick of Sarong (Bali), Aaron Landau of Jimmy's Kitchen (Singapore) & Yoshihiro Narisawa of Narisawa (Tokyo). The award recognises owners of restaurants with a commitment to develop social initiatives in the culinary field and promote culinary and service excellence.

Mozaic Restaurant Gastronomique overcame fierce competition from Lung King Heen (Hong Kong, Nahm in Bangkok, Sarong in Bali & Yardbird in Hong Kong to be awarded the [MARTELL Asian Restaurant of the Year \(Regional\)](#). This award recognises restaurants serving Asian cuisine which have consistently exceeded standards of excellence and provide extraordinary dining experiences for guests.

Held annually in Singapore since 1997, The World Gourmet Summit (WGS) Annual Awards of Excellence (AOE) honors outstanding achievement in food and beverage industry. In the 15 years since it started it has risen to be one of the most prestigious awards ceremonies in Asia.

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## Additional info:

World gourmet summit link: <http://www.wgsawards.com/aoe2015/main.php/>

Mozaic Restaurant Gastronomique link: <http://www.mozaic-bali.com/>

For Hi resolution images of the WGS awards ceremony, Chris & Mozaic Ubud please go to [www.mozaic-bali.com/media](http://www.mozaic-bali.com/media) & enter the following details:

Username: media

Password: mozaicrestaurant



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## CHRIS SALANS BIOGRAPHY:

American born and French raised, Chris Salans began his training at Le Cordon Bleu in Paris before taking internships in France at Michelin Starred restaurants such as L'Oustau de Baumaniere and Lucas Carton. His culinary career brought him to New York where he worked as Sous Chef for David Bouley. It was during this time that Chris developed such awe for Asian cuisine that he accepted a position as Executive Chef of The Legian in Bali, marking his first foray into the Asian culinary scene.

After a brief return to the USA to work as Head Chef for Bouley and in Napa Valley with Thomas Keller, Chris finally settled in Bali where he began to develop his own unique cooking style while working as Head Chef at Ary's Warung. In 2001 he opened Mozaic Restaurant Gastronomique in the charming village of Ubud.

It's in Mozaic Restaurant that Chris developed and mastered his own style of cuisine – marrying the techniques of Western modern cooking and presentation, with the native ingredients and amazing flavours of Indonesia. Still now, after over 13 years of operations, Mozaic Restaurant is regarded as one of the best dining experiences not only in Bali but the whole of Asia and has received numerous accolades including being listed in the Tradition et Qualité - Les Grandes Tables Du Monde, San Pellegrino's "The World's top 50 restaurants" and Miele Guides "Top 10 in Asia".

Chris Salans published his first award winning cook book, "Mozaic: French Cuisine, Balinese Flavours" in 2011. This labour of love which showcases 17 seasonal ingredients of Indonesia through 50 wonderful recipes took Chris a whole year of work to put together. It won the award of "Best in the World" 2011 by the Gourmand World Cookbook Awards.

In mid 2012, Chris opened what is considered his "wild child", Mozaic Beachclub, on the beach of trendy Seminyak, with a new concept that is fun and hip yet stylishly elegant. The Beachclub offers a casual version of Chris Salans' cuisine with an array of affordable dining options by the sea in a cool relaxed ambiance.

In 2013, he featured as a judge on the reality TV series, Top Chef Indonesia. To date, Chris remains one of Bali's top culinary ambassadors promoting the island as a foodie destination and participating in culinary events worldwide as Master Chef.

## MOZAIC GASTRONOMIQUE – RESTAURANT, LOUNGE & WORKSHOP

Mozaic Restaurant in Ubud embodies the philosophy of Chris Salans at the highest culinary level: gastronomic discovery in an elegant setting with impeccable standards of service. The intimate garden-set restaurant has become a quintessential stop on any discerning travellers' journey in Bali. Mozaic's range of tasting menus provide different levels of experimentation and they change regularly to keep pace with Mother Nature. Chef Chris blends the best of local and international ingredients, prepared and presented with a modern and innovative approach.

The restaurant is recognized by the prestigious Tradition et Qualité, as a member of 'Les Grande Tables Du Monde' (The Grand Tables of the World), joining an exclusive list of the world's most famous



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restaurants. Mozaic has also been selected several times as one of the world's best in the prestigious San Pellegrino Guide and ranked as Asia's fifth finest restaurant in the Miele Guide. It has also been listed in Restaurant Magazine, 100 Best Restaurants in the World and also named Best Indonesian Restaurant.

In the domestic scene, Mozaic has also been acknowledged as Best Restaurant in Indonesia's prestigious magazines like Food & Wine, Prestige and Indonesia Tattler. Additional praise has been awarded by Conde Nast Traveller, International Herald Tribune and The New York Times.

Wine Spectator also bestowed the Award of Excellence to Mozaic Restaurant - the first restaurant in Indonesia to receive such recognition.



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