

About Chris Salans



American born and French raised, Chris 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 and then as Chef de Cuisine for Thomas Keller in Napa Valley. 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. In 2001, he opened Mozaic Restaurant Gastronomique in Ubud – the cultural heart of Bali.

It's in Mozaic 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', Miele Guides 'Top 10 in Asia' and World Gourmet Summit 2017 award for "Best Asian Restaurant"

Mozaic Restaurant is a fresh oasis of ingenuity in the world of gastronomy. It is the uniqueness of the experience that has become the hallmark of its reputation, encompassing the quality of the ingredients, the perfect execution, the sheer multitude of flavours and the quality of the service, all to be enjoyed in a lush tropical setting.

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

In 2013, he featured as a judge on the reality TV series, Top Chef Indonesia and in 2017 as Iron Chef on the reality TV show Iron Chef Indonesia.

In 2014, Chris Salans created CSG, the Chris Salans Group. CSG was formed with one single mission: to create and promote awe-inspiring food and culinary concepts. The group was born out of the need to create a culinary management company representing the best interests of Owners-Developers, providing advice and management based upon a philosophy of excellence in gastronomy and service. CSG provides F&B solutions, individually tailored to the specific needs of each client, from feasibility studies through to completed project delivery and management.

On July 2015, Chris opened his first SPICE by Chris Salans outlet in Ubud and in September 2016 his second outlet in Sanur – both of which opened to great acclaims. This modern air conditioned gastrobar concept delivers affordable, casual good food in a relaxed yet vibrant atmosphere; it's a lively and hip café, with an all-day dining concept, that is accessible to all. Spice is based on the same philosophy of infusing Indonesian ingredients and flavours with food and cocktails based on a fresh local produce and spices. Here one can choose to sit at the bar counter watching an interactive culinary theatre, with the chef and his team at work; or opt to sit down at communal tables at the front whilst watching the street life passing by through massive glass windows. Spice takes its guests on an eclectic gastronomic adventure of taste, touch, smell, sound and sight.

Chris now opened his third Spice by Chris Salans outlet in Seminyak last July. Chris Salans "Spice by Chris Salans is a way for me to share my way of interpreting Balinese flavors and ingredients outside of Mozaic restaurant and hopefully, on day, outside of Bali".

As of September 2017 the flavors of Spice are being featured on Garuda Indonesia airlines business class routes to Melbourne, Sydney and Shanghai as Chris Salans has been selected as Garuda Indonesia's Star Chef program.

To date, Chris Salans remains one of Bali's top culinary ambassadors promoting the island as a foodie destination and participating in culinary events worldwide as a Master Chef. At the World Gourmet Summit held in Singapore in Nov 2016, Mozaic was most recently awarded the prestigious MANITOWOC Asian Restaurant of the Year 2017.

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