

“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

MOZAIC'S LUNCH TASTING MENU

AMUSE-BOUCHES

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Organic Tomato Textures

Local Organic Tomato -Tartare, Frozen and Lemongrass infused Water

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◆ Gindara Fish Carpaccio Smoked “A la Minute”

Fresh Cumin Leaf from our Garden

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Seared Indian Ocean Prawns

Kenari Nut Purée, Granny Smith Apple and Curry Leaves

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Tasmanian Salmon Confit in Balinese Coconut Oil

Spinach Sauce, Pickled Figs and Kemangi Hazelnut Salad

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◆ Kintamani Suckling Pork

Pomelo Purée, Local Cocoa Reduction and Turnips

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Butter Roasted Javanese Pigeon

Javanese Black Kluwek, Miso and Wild Mushroom

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Tabanan Milk Chocolate Mousse

Raspberry Coulis and Fresh Ginger Flower Sorbet

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PETITS FOURS

5 COURSE MENU Rp.600.000 ++ OR 7 COURSE MENU Rp.900.000 ++

THE ITEMS MARKED WITH ◆ ARE PART OF THE 7 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.

	5 COURSE MENU	7 COURSE MENU
	435ML OF WINE	585ML OF WINE
REGULAR WINE PAIRING	Rp.490.000 ++	Rp.650.000 ++
PREMIUM WINE PAIRING	Rp.720.000 ++	Rp.890.000 ++

DIETARY RESTRICTIONS

PLEASE LET US KNOW YOUR DIETARY RESTRICTIONS, IF ANY.

A 5 OR 7 COURSE TASTING MENUS OF VEGETABLES, GRAINS AND OTHER NUTRITIOUS ORGANIC INGREDIENTS

PLEASE ASK YOUR WAITER FOR MORE DETAILS

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