

“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

SEASONAL MENU

A FOCUS ON LOCAL SEASONAL PRODUCE FROM THE INDONESIAN ARCHIPELAGO

AMUSE-BOUCHES

•

Organic Tomato Textures

Local Organic Tomato -Tartare, Frozen and Lemongrass infused Water

•

Confit Coral Trout

Watermelon Carpaccio, Pickled Radish and Torch Ginger Flower Infusion

•

Seared Indian Ocean King Prawns

Textures of Balinese Sweet Potatoes and Laksa Leaf

•

Kintamani Pork Press and Indian Ocean Octopus

Fresh Mangosteen, Palm Sugar Gastrique Reduction and Sesame Crumble

•

Roasted Javanese Squab

Pomelo Citrus, Wilted Kailan and Tonka Bean Emulsion

•

Beef Short Ribs and ‘Palm Marrow’

12 Hour Braised Short Ribs, Hearts of Palm and Javanese Black Kluwek

•

Frozen Kalamansi Lime Meringue

Fresh Mango, Flores Vanilla Gelato and Pineapple Gel

•

Tabanan Regency Chocolate Fondant

Turmeric Root Sorbet and Andaliman Pepper Red Wine Reduction

•

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

SIGNATURE MENU

A COMPILATION OF OUR BEST DISHES MARRYING WORLD INGREDIENTS AND LOCAL FLAVOURS

AMUSE-BOUCHES

•

Gindara Fish Carpaccio
Pomelo Citrus, Timut Berry and Young Coconut

•

Seared Fresh Water Yabbies
Lobster Reduction, Glazed Baby Carrot and Vanilla Emulsion

•



Crispy Seared Rainbow Trout Fillet
Shaved Fennel, Kaffir Lime Dressing and Oscietra Caviar

•

Pan Seared French Duck Foie Gras
In a Trio of Seasonal Javanese Mango

•



Slow Cooked Iberico Secreto Pork
Spinach Sauce, Pickled Figs and Kemangi Hazelnut Salad

•

New Zealand Venison Tenderloin
White Eggplant Purée, Flourless Parmesan Gnocchi and Fresh Curry Leaf

•

Torch Ginger Flower Sorbet
Fresh Strawberries, Kaffir Lime Leaf and Black Rice Tuile

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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 | 8 COURSE MENU |
|----------------------|---------------|-----------------|
| | 570ML OF WINE | 735ML OF WINE |
| REGULAR WINE PAIRING | Rp.650.000 ++ | Rp.820.000 ++ |
| PREMIUM WINE PAIRING | Rp.990.000 ++ | Rp.1.200.000 ++ |

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

OUR VEGETARIAN TASTING MENU

A FOCUS ON PRODUCE AND FLAVORS FROM THE INDONESIAN ARCHIPELAGO

AMUSE-BOUCHES

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Organic Tomato Textures

Local Organic Tomato -Tartare, Frozen and Lemongrass infused Water

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Bangkang Carpaccio Smoked to the Order with Rice Husk
Fresh Cumin Leaf and Lemo Dressing

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Caramelized Bedugul Cauliflower
Cep Mushroom, Walnuts and Fresh Curry Leaf Infusion

•

Fresh Pasta Ravioli of Pumpkin and Balinese Basa Gede
Tempe Crumble and Kaffir Lime Leaf

•



Crispy Seared Silken Tofu
Pomelo Citrus, Wilted Kailan and Tonka Bean Emulsion

•

Mozaic's 1000 Vegetables
with Javanese Black Kluwek, Miso, Quail Eggs and Crispy Grains

•

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

•

Tabanan Regency Chocolate Fondant
Turmeric Root Sorbet and Andaliman Pepper Red Wine Reduction

•

PETITS FOURS

6 COURSE MENU Rp.600.000 ++

8 COURSE MENU Rp.800.000 ++

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

WINE PAIRINGS

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