

“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

•

King Mackarel Confit in Coconut Oil

Watermelon, Pickled Radish and Torch Ginger Flower Infusion

•

Seared Indian Ocean King Prawns

Textures of Balinese Sweet Potatoes and Lemon Pepper

•

Pan Seared Coral Trout

Spinach Sauce, Pickled Figs and Kemangi Hazelnut Salad

•

Beef Short Ribs and ‘Palm Marrow’

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

•

Javanese Baby Lamb

Smoked Eggplant, Kenari Nuts, Cardamom and Fresh Curry Leaf

•

Rambutan Sorbet

Fresh Rambutan, Kaffir Lime Leaf and Almond praline

•

Tabanan Regency Chocolate Mousse

Turmeric Root Sorbet and Andaliman Pepper Red Wine Reduction

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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

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Rice Husk Smoked Gindara “A la Minute“
Lemo Dressing, Salmon Roe and Seaweed Rice Chips

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Seared Fresh Water Yabbies
Confied Baby Potato, Laksa Leaf Pasta in a Fresh Clam Juice-Garden Herb Broth

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

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Rabbit Pastilla
Confit Rabbit, Duck Foie Gras, Balinese Spices and Organic Garden Pickles

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Slow Cooked ‘Iberico Secreto’ Pork
Pumpkin, Yellow Mamey Fruit and Ginger Bread

•

New Zealand Venison Tenderloin
‘Grand Veneur’ manner - Cranberries, Red Cabbage and Chestnuts in a Long Pepper Sauce

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

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Table Top Dessert
Bandung Pineapple, Valrhona Chocolate, Fresh Clove Sorbet and Cookies

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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

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

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

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

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Rambutan Sorbet
Fresh Rambutan, Kaffir Lime Leaf and Almond praline

•

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

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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

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 570ML OF WINE	8 COURSE MENU 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