

*“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 Snake Fruit 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, Cardamon and Fresh Curry Leaf

•

Baby Bamboo Yoghurt Sorbet

Baby Star Fruit and Sesame Crumble

•

Tabanan Regency Chocolate Moelleux

Kalamansi Sorbet and Smoked Orange

•

### PETITS FOURS

6 COURSE MENU Rp.750.000 ++

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

•

Trio of Fresh Catch of The Day  
Vanilla Dressing, Coconut Oil and Tiger's Milk

•

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

•

Seared Atlantic Monkfish Filet  
Caramelized Cauliflower, Cape Mushroom and Fresh Curry Leaf Infusion

•

Confied Rabbit and French Foie Gras Pastilla  
Balinese Spices and Organic Garden Pickles

•

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

•

Rambutan Sorbet  
Fresh Rambutan and Almond praline

•

Mozaic Table Top  
Textures of Valrhona Milk Chocolate and Kaffir Lime

•

## 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

•

Organic Tomato Textures

Local Organic Tomato -Tartare, Frozen and Lemongrass infused Water

•

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

•

Potato Ice Cream

Confit Egg Yolk, Cauliflower and Laksa Leaf

•

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

•

Crispy Seared Silken Tofu

Spinach Sauce, Pickled Snake Fruit and Kemangi Hazelnut Salad

•

Mozaic's 1000 Vegetables

with Javanese Black Kluwek, Miso, Quail Eggs and Crispy Grains

•

Baby Bamboo Yoghurt Sorbet

Baby Star Fruit and Sesame Crumble

•

Tabanan Regency Chocolate Moelleux  
Kalamansi Sorbet and Smoked Orange

•

## 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	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