

Chef's Favorite Menu

AMUSE-BOUCHES

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Rice Husk Smoked Escolar Fish Carpaccio
Lemo Dressing, Salmon Roe and Seaweed Rice Chips

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Seared Fresh Water Yabbies
Watermelon, Pickled Radish and Torch Ginger Flower Infusion

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Salmon Confit in Balinese 'Basa Gede' Oil
Lemon & Turmeric Reduction, Spiced Cauliflower and Laksa Leaf

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Pan Seared French Duck Foie Gras
Sweet and Sour Belimbing Wuluh Broth

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Kintamani Suckling Pork
Pomelo Purée, Local Cocoa Reduction and Smoked Chipotle

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Australian Wagyu Beef
Black Kluwek Nuts, Miso and Wild Mushroom

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Rambutan Sorbet
Fresh Rambutan, Kaffir Lime Leaf and Almond praline

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Kenari Nut and Curry Parfait
Star Fruit Sorbet and Candied Baby Star Fruit

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PETITS FOURS

6 COURSE MENU Rp.1.000.000 ++

8 COURSE MENU Rp.1.350.000 ++

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

PREMIUM WINE PAIRINGS

TO COMPLETE YOUR CULINARY EXPERIENCE AT MOZAIC AN OPTIONAL PAIRING OF WINES

6 COURSE MENU
540ML OF WINE

Rp.990.000 ++

8 COURSE MENU
705ML OF WINE

Rp.1.200.000 ++

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