

“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 Balinese Coconut Oil

Watermelon, Pickled Radish and Torch Ginger Flower Infusion

•

Seared Indian Ocean King Prawns

Recycled Kalamansi lime, Spiced Pandan and ‘Coconut Apple’

•

Pan Seared Coral Trout

Spinach Sauce, Pickled Snake Fruit and Kemangi Hazelnut Salad

•

Braised Beef Short Ribs

Baby Carrots, Crispy Grains and Vanilla Emulsion

•

Javanese Baby Lamb

Smoked Eggplant, Kenari Nuts, Cardamom and Fresh Curry Leaf

•

Soursop Fruit Sorbet

Pomelo Granité, Volcanic Tuile and Fresh Banana

•

Tabanan Regency Chocolate Moelleux

Kalamansi Sorbet and Smoked Recycled Orange Purée

•

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

•

Morning Haze
Trio of Fresh Catch the Day and Tiger's Milk

•

Fresh Water Yabbies
Spiced Peanut Sauce and Grilled Pineapple

•



Roasted Atlantic Monkfish
Kaluga Caviar, Kenari Nut Gazpacho and Snow

•

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

•



Slow Cooked 'Iberico Secreto' Pork
Pomelo Purée, Local Cocoa Reduction and Smoked Chipotle Chili

•

Australian Wagyu Beef
Coconut Husk Smoked, Pickled Beetroots and Kluwek Rawon

•

Rambutan Sorbet
Lychee and Almond praline

•

Mozaic Table Top
Textures of Chocolate, Turmeric Sorbet and Red Wine Reduction

•

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

•



Caramelized Bedugul Cauliflower

Cépe Mushroom, Walnuts and Fresh Curry Leaf Infusion

•

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

•

Soursop Fruit Sorbet

Pomelo Granité, Volcanic Tuile and Fresh Banana

•

Tabanan Regency Chocolate Moelleux

Kalamansi Sorbet and Smoked Recycled Orange Purée

•

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