

*“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*

## MOZAIC’S LUNCH TASTING MENU

### AMUSE-BOUCHES

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Organic Tomato Textures

Local Organic Tomato -Tartare, Frozen and Lemongrass infused Water

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◆ Gindara Fish Carpaccio Smoked “A la Minute“

Fresh Cumin Leaf from our Garden

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Seared Indian Ocean Prawns

Compressed Radish and Torch Ginger Flower

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Confit Coral Trout

Lemon & Turmeric Reduction, Spiced Cauliflower and Laksa Leaf

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◆ Kintamani Suckling Pork

Local Cocoa Reduction with Pomelo Purée, Segment and Candy

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Butter Roasted Javanese Pigeon

Javanese Black Kluwek, Miso and Wild Mushroom

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Kenari Nut and Curry Parfait

Star Fruit Sorbet and Candied Baby Star Fruit

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### PETITS FOURS

5 COURSE MENU Rp.600.000 ++ OR 7 COURSE MENU Rp.900.000 ++

THE ITEMS MARKED WITH ◆ ARE PART OF THE 7 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.

	5 COURSE MENU	7 COURSE MENU
	435ML OF WINE	585ML OF WINE
REGULAR WINE PAIRING	Rp.490.000 ++	Rp.650.000 ++
PREMIUM WINE PAIRING	Rp.720.000 ++	Rp.890.000 ++

## DIETARY RESTRICTIONS

*PLEASE LET US KNOW YOUR DIETARY RESTRICTIONS, IF ANY.*

*A 5 OR 7 COURSE TASTING MENUS OF VEGETABLES, GRAINS AND OTHER NUTRITIOUS ORGANIC INGREDIENTS*

*PLEASE ASK YOUR WAITER FOR MORE DETAILS*

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