

“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 Mackerel 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 Tokusen Wagyu Beef Short Ribs

Baby Carrots, Crispy Grains, Kaffir Lime Leaf in a Vanilla Emulsion

•

Butter Roasted Javanese Pigeon

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 Imperial Caviar, Kenari Nut Gazpacho and Snow

•

Pan Seared French Duck Foie Gras
Belimbing Wuluh and Asam Batok Broth

•



Like a Brandy
Pigeon, Pomelo Cocktail and Grilled Saté

•

New Zealand Venison Tenderloin
Coconut Husk Smoked, Pickled Beetroots and Kluwek Rawon

•

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

•

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

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| | 6 COURSE MENU 570ML OF WINE | 8 COURSE MENU 735ML OF WINE |
|----------------------|--------------------------------|--------------------------------|
| REGULAR WINE PAIRING | Rp.650.000 ++ | Rp.820.000 ++ |
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