

“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

•

Javanese Baby Lamb

Smoked Eggplant, Kenari Nuts, Cardamom and Fresh Curry Leaf

•

Star Fruit Sorbet

Confit Belimbing Wuluh and Spice Broth

•

Moris Single Origin Merapi Dark Chocolate Fondant

Fresh Clove Sorbet and Compressed Bandung Pineapple

•

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

•

Canadian Lobster Tail
Spiced Peanut Sauce and Grilled Pineapple

•



Roasted Atlantic Monkfish
Kaluga Imperial Caviar, Kenari Nut Gazpacho and Snow

•

Bedugul Rabbit Martabak
Confit Rabbit, Duck Foie Gras, Balinese Spices and Organic Garden Pickles

•



Slow Cooked 'Iberico Pluma' 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

•

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

ADDITIONAL 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

•

Star Fruit Sorbet

Confit Belimbing Wuluh and Spice Broth

•

Moris Single Origin Merapi Dark Chocolate Fondant
Fresh Clove Sorbet and Compressed Bandung Pineapple

•

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

ADDITIONAL 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