

# *Chef's Favorites Menu*

## AMUSE-BOUCHES

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Rice Husk Smoked Escolar Fish Carpaccio  
Lemo Dressing, Salmon Roe and Fresh Cumin Leaf

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Fresh Water Yabbies  
Watermelon Tartar and Torch Ginger Flower

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Confied Black Cod  
Kaluga Caviar, Kaffir Lime Dressing, Shaved Fennel and Spiced Almond

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Pan Seared French Duck Foie Gras  
In a Trio of Mango Purée, Candy and Chip

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Kintamani Pork Press  
Pomelo and Cocoa with Espelette Chili

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Australian Beef Tenderloin  
Javanese Black 'Kluwek', Wild Mushroom and Baby Beetroots

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Seasonal Rambutan Sorbet  
Palm Sugar - Miso Mousse and Caramelized Soya Beans

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Tabanan Regency Chocolate Cremeux  
Recycled Orange Purée and Mandarin Sorbet

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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

## ADDITIONAL PREMIUM 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  
540ML OF WINE

Rp.990.000 ++

8 COURSE MENU  
705ML OF WINE

Rp.1.250.000 ++

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