

*“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*

## 4 COURSE LUNCH TASTING MENU

### AMUSE-BOUCHES

▪

Watermelon Carpaccio Marinated in Rendang Spices  
Fresh Cumin Leaf and Parmesan Emulsion

▪

King Mackerel Confit in Coconut Oil  
Kenari Nuts, Wrinkled Carrots and Kemangi

▪

Coconut Husk Smoked Tokusen Beef Shortribs  
Javanese Black ‘Kluwek’ and Baby Beetroots

▪

Tabanan Regency Chocolate Crèmeux  
Mandarin Sorbet and Smoked Orange

▪

### PETITS FOURS

4 COURSE MENU Rp. 500.000 ++

## 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.

	4 COURSE MENU	6 COURSE MENU	8 COURSE MENU
	345 ML OF WINE	510ML OF WINE	660ML OF WINE
REGULAR WINE PAIRING	Rp.390.000 ++	Rp.580.000 ++	Rp.770.000 ++
PREMIUM WINE PAIRING	Rp.580.000 ++	Rp.875.000 ++	Rp.1.150.000 ++

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

## 6 OR 8 COURSE LUNCH TASTING MENU

### AMUSE-BOUCHES

▪

Watermelon Carpaccio Marinated in Rendang Spices  
Fresh Cumin Leaf and Parmesan Emulsion

▪



Sesame Crusted Tuna  
Cherry Tomato, Carambola, Bangkuang Salad and Ginger Flower Relish

▪

Seared Indian Ocean King Prawns  
Kalamansi lime, Spiced Pandan and 'Coconut Apple'

▪

King Mackerel Confit in Coconut Oil  
Kenari Nuts, Wrinkled Carrots and Kemangi

▪



Butter Roasted Javanese Pigeon  
Recycled Kaffir Lime and Red Cabbage

▪

Coconut Husk Smoked Tokusen Beef Shortribs  
Javanese Black 'Kluwek' and Baby Beetroots

▪

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

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Tabanan Regency Chocolate Crèmeux  
Mandarin Sorbet and Smoked Orange

▪

### PETITS FOURS

6 COURSE MENU Rp. 700.000 ++

8 COURSE MENU Rp. 950.000 ++

THE ITEMS MARKED WITH  ARE PART OF THE 8 COURSE MENU ONLY

### DIETARY RESTRICTIONS

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

*A 6 OR 8 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