

“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

•

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

•

Market Fresh Mix Seafood
Bumbu Kuning Emulsion, Kaffir Lime Leaves and Crispy Grain

•



Pan Seared Grouper
Soy Bean Dressing, Pickled Pineapple and Fresh Laksa Leaves

•

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

•



Kintamani Pork Press
Pomelo Purée, Local Cocoa Reduction and Chili Espelette

•

Coconut Husk Smoked Beef Brisket
Hearts of Palm ‘Marrow’ and Javanese Black Kluwek

•

White Mango Sorbet
Honeycomb and Chili Infused Honey

•

Textures of Banana, Chocolate and Peanut
Mousse, Genoise, Ice Cream, Soil, Dehydrated

•

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



@MOZAICRESTAURANTUBUD



MOZAIC RESTAURANT

SIGNATURE MENU

A COMPILATION OF OUR BEST DISHES MARRYING WORLD INGREDIENTS AND LOCAL FLAVOURS

AMUSE-BOUCHES

•

Smoked Queensland Wagyu Beef Tartare
Textures of Sweet Potato and Laksa Leaves

•

Seared French Oysters
Mushroom, Soft Chili and Parmesan Cappuccino

•

♣ Fresh Water Yabbies
Recycled Kalamansi lime, Spiced Pandan and 'Coconut Apple'

•

Confit Hamachi Fish
Shaved Fennel, Kaffir Lime Dressing and Kaluga Imperial Caviar

•

♣ Pan Seared French Duck Foie Gras
Sweet and Sour Belimbing Wuluh Broth

•

New Zealand Venison Tenderloin
Pickled Corn and Balinese Suna Cekuh

•

Tamarillo Sorbet
Fresh Rosella Kombucha and Yogurt Espuma

•

Mozaic Table Top
Valrhona Chocolate, Torch Ginger Flower, Rhubarb and Strawberries

•

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.1.250.000 ++

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



@MOZAICRESTAURANTUBUD



MOZAIC RESTAURANT

OUR VEGETARIAN TASTING MENU

A FOCUS ON PRODUCE AND FLAVORS FROM THE INDONESIAN ARCHIPELAGO

AMUSE-BOUCHES

•

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

•

Crispy Seared Silken Tofu
Recycled Kalamansi Lime, Spiced Pandan and 'Coconut Apple'

•

Slow Roasted Turnip
Kenari Nuts, Wrinkled Carrots and Kemangi

•

Sorghum Risotto
Fresh Laksa Leaves and Caramelized Broccolini

•

Fresh Pasta Ravioli of Pumpkin and Balinese Basa Gede
Tempe Crumble and Laksa Leaf

•

Mozaic's 1000 Vegetables
Quail Egg, Pickled Corn and Balinese Suna Cekuh

•

White Mango Sorbet
Honeycomb and Chili Infused Honey

•

Textures of Banana, Chocolate and Peanut
Mousse, Genoise, Ice Cream, Soil, Dehydrated

•

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	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.1.250.000 ++

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



@MOZAICRESTAURANTUBUD



MOZAIC RESTAURANT