

*“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*

## 6 OR 8 COURSE CHEF TASTING MENU

### AMUSE-BOUCHES

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

Charred Tender Octopus  
Kenari Nuts, Wrinkled Carrots and Kemangi Leaves

Seared Slipper Lobster  
Recycled Kalamansi lime, Spiced Pandan and ‘Coconut Apple’

Confit King Mackerel in Coconut Oil  
Bangkuang-Mushroom Ravioli, Laksa Herbs and Crispy Grains

Crispy Seared French Duck Foie Gras  
in a Trio of Seasonal Mango, Purée, Candy and Chip

New Zealand Venison Tenderloin  
Jerusalem Artichokes, Bitter Cocoa and Cassia Bark

Fresh Tamarillo Sorbet  
Rosella Kombucha and Tamarillo Granite

Valrhona ‘Equatoriale’ Milk Chocolate Mousse  
Roasted Banana Ice Cream, Miso and Peanuts

### PETITS FOURS

6 COURSE MENU Rp. 950.000++

8 COURSE MENU Rp. 1.350.000++

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

### ADDITIONAL WINE PAIRING

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
	485ML OF WINE	650ML OF WINE
<b>PREMIUM WINE PAIRING</b>	<b>Rp. 990.000++</b>	<b>Rp. 1.250.000++</b>

### 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 IS AVAILABLE*

FOR A PRIVATE DINNER EXPERIENCE WE HAVE A MINIMUM TOTAL SPEND OF Rp.12.000.000 FOOD & BEVERAGE

*ALL PRICES ARE SUBJECT TO 21% SERVICE CHARGE AND GOVERNMENT TAX*