



6 OR 8 COURSE SIGNATURE TASTING MENU

AMUSE-BOUCHES

Hokkaido Deep Sea Scallop Carpaccio
Roasted Buckwheat, Crunchy Bangkuang and Sour Kalamansi

Butter Roasted Atlantic Black Cod
Kaffir Lime Dressing , Shaved Fennel and Toasted Spices

◈ Fresh Water Sulawesi Yabbies
Kenari Nuts, Wrinkled Carrots and Kemangi

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

◈ Iberico Pluma Pork
Sawo Purée, Preserved Lemon and Javanese Long Pepper

New Zealand Venison
Smoked Corn and Balinese Suna Cekuh

Tamarillo Sorbet - Rosella
Fresh Rosella Kombucha and Roasted Tamarillo

Valrhona Équatoriale Milk Chocolate Mousse
Roasted Banana Ice Cream, Miso and Peanuts

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 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
PREMIUM WINE PAIRING	Rp.990.000++	Rp.1.250.000++

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.15.000.000 FOOD & BEVERAGE

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