



*“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*

## LUNCH MENU OPTIONS

### 4 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

New Zealand Venison  
Smoked Corn and Balinese Suna Cekuh

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

#### PETITS FOURS

4 COURSE MENU Rp.900.000 ++

### 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.

#### 4 COURSE MENU

#### 6 COURSE MENU

#### 8 COURSE MENU

PREMIUM WINE PAIRING

Rp.690.000++

Rp.990.000++

Rp.1.250.000++

FOR A PRIVATE LUNCH EXPERIENCE WE REQUIRE A MINIMUM TOTAL SPEND OF Rp.8.000.000 FOOD & BEVERAGE

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



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## 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

### 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 LUNCH EXPERIENCE WE REQUIRE A MINIMUM TOTAL SPEND OF RP.8.000.000 FOOD & BEVERAGE

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



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