

“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 CHRISTMAS MENU

CHRISTMAS AMUSE BOUCHES

CHAMPAGNE, BRUT, RÉSERVE EXCLUSIVE ROSÉ, NICOLAS FEUILLATTE, CHOUILLY, FRANCE

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Cured Tasmanian Salmon
Spiced Rye Bread, Jicama and Lemon Basil
Pinot Grigio, Tenuta Sant’Helena, Fantinel, Collio, Italy

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Crab Salad 'in its shell'
Smoked Avocado, Crab Bisque, Basa Gede and Cucumber
Chenin Blanc, Organic, Reyneke, Stellenbosch, South Africa

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Skate Wing
Mango Gazpacho, Coriander, Dabu Dabu
Sauvignon Blanc, Pouilly-Fumé “Les Deux Cailloux”, Fournier, Loire, France

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Pork Press
Slow roasted Pumpkin, Genjer Leaves, Ginger Bread
Merlot, Fusco, La Roncaia, Friuli-Venezia Giulia, Italy

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Crispy Seared Foie Gras
Black Rambutan, Rambutan Salad, Ginger
Shiraz, Kalimna, BIN 28, Penfolds, Barossa Valley, Australia

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Smoked New Zealand Venison
Fermented Cepe, Roasted Cauliflower, Curry Leaves
Syrah, Grenache, Cab. Sauv. & Cinsault, The Chocolate Block, South Africa

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Eggnog Ice Cream
Brandy Gelée and Candied Citrus

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Christmas Log
Valrhona White Chocolate, Miso and Berries
Semillon & Sauvignon, Sauternes, Mouton Cadet Réserve, France

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

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