

“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 NEW YEAR'S EVE MENU

LAST AMUSE BOUCHES OF THE YEAR

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

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Pompano Ceviche

Kalamansi Tiger Milk and Black Rice

Chardonnay, Beringer, Napa Valley, USA

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Argentinian Red Prawns

Rujak Sauce, Fruits, Brown Butter

Semillon, Woodcutter's, Torbreck, Barossa Valley, Australia

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Hokkaido Scallop

Fresh Vanilla Bean, Swedish Turnip baked in Ash, Seaweed

Chenin Blanc, Organic, Reyneke, Stellenbosch, South Africa

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Crispy Seared Foie Gras and Duck Breast

Manchego Cheese Gnocci, Duck Consommé

Shiraz, Kalimna, BIN 28, Penfolds, Barossa Valley, Australia

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Pluma Iberico

Coconut Tombong and Shrimp Salt

Syrah, Grenache, Cab. Sauv. & Cinsault, The Chocolate Block, South Africa

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Wagyu Beef grade 9+

Bangkuang Purée, Black Truffle Ravioli, Laksa Jus

Cabernet Sauvignon, Quantum, Beringer, Napa Valley, USA

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Rhubarb Sorbet

Strawberry, Kaffir lime, Champagne, Elderflower

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The Whole Cocoa Pod

Valrhona Dark Chocolate Mousse, Roasted Banana, Caramelized Peanuts and Miso

Merlot, Fusco, La Roncaia, Friuli-Venezia Giulia, Italy

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PETITS FOURS

6 COURSE MENU Rp.1.100.000++

8 COURSE MENU Rp.1.500.000++

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

485ML OF WINE

PREMIUM WINE PAIRING

Rp.990.000++

8 COURSE MENU

650ML OF WINE

Rp.1.250.000++

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