

“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

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Pompano Ceviche

Kalamansi Tiger Milk and Black Rice

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Slipper Lobster in a Trio of Mango

Gazpacho, Pickled and White Mango

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Hokkaido Scallop

Balinese Seaweed and Grilled Cabbage

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Confit King Mackerel in Coconut Oil

Banguang-Mushroom Ravioli, Laksa Herb and Crispy Grains

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Crispy Seared French Duck Foie Gras

Black Rambutan Purée, Rambutan Salad and Kenari Nut

.

Smoked New Zealand Venison Tenderloin

Fermented Cèpe, Roasted Cauliflower and Rendang Spices

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Fresh Passion Fruit Sorbet

Coconut Crumble and Espuma

.

The Whole Cocoa Pod

Valrhona Milk Chocolate Mousse, Roasted Banana and Caramelized Peanut

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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

435ML OF WINE

PREMIUM WINE PAIRING

Rp.990.000++

8 COURSE MENU

600ML OF WINE

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

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

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6 OR 8 COURSE VEGETARIAN TASTING MENU

AMUSE-BOUCHES

°

Bangkuang Ceviche
Kalamansi Tiger Milk and Black Rice

°

Seared Silken Tofu in a Trio of Mango
Gazpacho, Pickled and White Mango

°



Roasted Baby Turnips
Kenari Nut, Wrinkled Carrots and Kemangi

°

Wild Mushroom Ravioli
Jerusalem Artichoke, Tempe and Fresh Curry Leaves

°



Bedugul Organic Cauliflower
Fermented Cèpe, Roasted Cauliflower and Rendang Spices

°

Mozaic's 1000 Vegetables with Javanese Black Kluwek
Miso, Quail Egg and Crispy Grains

°

Fresh Passion Fruit Sorbet
Coconut Crumble and Espuma

°

The Whole Cocoa Pod
Valrhona Milk Chocolate Mousse, Roasted Banana and Caramelized Peanut

°

PETITS FOURS

6 COURSE MENU Rp.650.000++

8 COURSE MENU Rp.850.000++

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
	435ML OF WINE	600ML OF WINE
PREMIUM WINE PAIRING	Rp.990.000++	Rp.1.250.000++

DIETARY RESTRICTIONS

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