

*“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*

## 4 COURSE SIGNATURE LUNCH TASTING MENU

### AMUSE-BOUCHES

Rice Husk Smoked Gindara “A la Minute”  
Lemo Dressing and Seaweed Rice Chips

Crispy Seared French Duck Foie Gras  
Black Rambutan Purée, Rambutan Salad and Kenari Nuts

New Zealand Venison Tenderloin  
Fermented Cépe, Roasted Cauliflower and Rendang Spices

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

345ML OF WINE

**PREMIUM WINE PAIRING**

**Rp.580.000++**

#### 6 COURSE MENU

435ML OF WINE

**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 A 21% TAX AND SERVICE CHARGE



@MOZAICRESTAURANTUBUD



MOZAIC RESTAURANT

## 6 OR 8 COURSE SIGNATURE TASTING MENU

### AMUSE-BOUCHES

•  
Rice Husk Smoked Gindara "A la Minute"  
Lemo Dressing and Seaweed Rice Chips

•  
Slipper Lobster in A Trio of Mango  
Mango Gazpacho and Fresh Laksa Leaves

•  
Seared Hokkaido Scallop  
Jerusalem Artichoke and Balinese Seaweed

•  
Crispy Seared French Duck Foie Gras  
Black Rambutan Purée, Rambutan Salad and Kenari Nuts

•  
Slow Cooked 'Iberico Pluma' Pork  
Seasonal Pomelo, Cocoa and Espelette Chili

•  
New Zealand Venison Tenderloin  
Fermented Cépe, Roasted Cauliflower and Rendang Spices

•  
Tamarillo Sorbet  
Fresh Rosella Kombucha And Roasted Tamarillo

•  
The Whole Cocoa Pod  
Valrhona Milk Chocolate Mousse, Roasted Bananas, and Caramelized 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*

*PLEASE ASK YOUR WAITER FOR MORE DETAILS*

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



@MOZAICRESTAURANTUBUD



MOZAIC RESTAURANT