

“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 SIGNATURE MENU

AMUSE-BOUCHES

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Gindara Fish Carpaccio Smoked “A la Minute”
Lemo Dressing and Fresh Cumin Leaves

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Slipper Lobster In a Trio of Mango
Gazpacho, Pickled and White Mango

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Seared Hokkaido Scallop
Beluga Caviar and Balinese Seaweed

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

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Slow Cooked ‘Iberico Pluma’ Pork
Coconut Tombong and Shrimp Salt

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

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Fresh Passion Fruit Sorbet
Coconut Crumble and Espuma

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

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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

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

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 DINNER EXPERIENCE WE REQUIRE A MINIMUM TOTAL SPEND OF Rp. 15.000.000++ FOOD & BEVERAGE

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