

“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

-

Red Snapper Flower
Kalamansi Tiger Milk and Black Rice

-

Slipper Lobster
Brown Butter, Tamarind and Seasonal Fruit

-

Hokkaido Scallop
Kenari Nut Gazpacho, Apple and Fresh Curry Leaves

-

Escolar Fish Confit in Coconut Oil
Bangkuang-Mushroom Ravioli, Laksa Herb and Crispy Grains

-

Crispy Seared French Duck Foie Gras
Black Rambutan Purée, Kemangi and Hazelnuts Salad

-

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

-

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. 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
	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

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 Flower
Kalamansi Tiger Milk and Black Rice

-

Seared Silken Tofu
Black Rambutan Purée, Kemangi and Hazelnuts Salad

-



Vegetables “Scallop”
Kenari Nut Gazpacho, Apple and Fresh Curry Leaves

-

Fresh Winter Black Truffle Ravioli
Young Jackfruit Sauce and Tempe

-



Bedugul Organic Cauliflower
Fermented Cépe, Roasted Cauliflower and Rendang Spices

-

Mozaic's 1000 Vegetable 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

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