

*“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 Crudo Flower  
Kalamansi Tiger Milk, Puffed Black Rice

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Slipper Lobster  
Tamarind Rujak, Seasonal Fruit, Brown Butter Sauce

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Hamachi Confit in Coconut Oil  
Bangkuang-Mushroom Ravioli, Laksa Herb, Crispy Grains

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Grilled Red Snapper  
Banana Blossom Bangoule, Kenari Nuts, Smoked Paprika

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Crispy Seared French Duck Foie Gras  
Black Pineapple Purée, Kemangi Lemon Basil, Hazelnut

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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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Sencha Green Tea Cake  
Balinese Vanilla Bean Chibouste, Blueberry Compote

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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	8 COURSE MENU
	435 ML OF WINE	600ML OF WINE
<b>PREMIUM WINE PAIRING</b>	<b>Rp. 750.000++</b>	<b>Rp. 1.250.000++</b>

## 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*

## 6 OR 8 VEGETARIAN TASTING MENU

### AMUSE-BOUCHES

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Bangkuang Flower  
Kalamansi Tiger Milk, Puffed Black Rice

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Bedugul Organic Cauliflower  
Fermented Cépe, Roasted Cauliflower, Rendang Spices

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Plant Based "Scallop"  
Banana Blossom Barigoule, Kenari Nuts, Smoked Paprika

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Fresh Winter Black Truffle Ravioli  
Young Jackfruit Sauce, Tempe

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Seared Silken Tofu  
Black Pineapple Purée, Kemangi Lemon Basil, Hazelnut

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

▪

Fresh Passion Fruit Sorbet  
Coconut Crumble and Espuma

▪

Sencha Green Tea Cake  
Balinese Vanilla Bean Chibouste, Blueberry Compote

▪

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### DIETARY RESTRICTIONS

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*ALL PRICES ARE SUBJECT TO 2 1% SERVICE CHARGE AND GOVERNMENT TAX*