

*“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 TASTING MENU**

### **AMUSE-BOUCHES**

Watermelon Carpaccio Marinated in Rendang Spices  
Fresh Cumin Leaf, Parmesan Custard

Poached Lobster Tail  
Tamarind Rujak, Seasonal Fruit, Brown Butter Sauce

New Zealand Venison Tenderloin  
Fermented Cèpe, Roasted Cauliflower, Curry Leaves

Sencha Green Tea Cake  
Balinese Vanilla Bean Chibouste, Blueberry Compote

### **PETITS FOURS**

**4 COURSE MENU Rp.650.000 ++**

## **WINE PAIRINGS**

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.

	<b>4 COURSE MENU</b>	<b>6 COURSE MENU</b>	<b>8 COURSE MENU</b>
	345 ML OF WINE	510ML OF WINE	600ML OF WINE
<b>WINE PAIRING</b>	<b>Rp.450.000 ++</b>	<b>Rp.750.000 ++</b>	<b>Rp.900.000 ++</b>

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

## 6 OR 8 COURSE TASTING MENU

### AMUSE-BOUCHES

Watermelon Carpaccio Marinated in Rendang Spices  
Fresh Cumin Leaf and Parmesan Custard

Poached Lobster Tail  
Tamarind Rujak, Seasonal Fruit, Brown Butter Sauce

◈ Hokkaido Scallop  
Kenari Nut, Wrinkled Carrots and Kemangi

◈ Hamachi Confied in Coconut Oil  
Bangkuang-Mushroom Ravioli, Laksa Herbs and Crispy Grains

◈ Pan Seared French Duck Foie Gras  
In a Trio of Seasonal Javanese Mango

New Zealand Venison Tenderloin  
Fermented Cèpe, Roasted Cauliflower, Curry Leaves

Fresh Passion Fruit Sorbet  
Coconut Crumble and Espuma

◈ Sencha Green Tea Cake  
Balinese Vanilla Bean Chibouste, Blueberry Compote

### 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

### 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 21% SERVICE CHARGE AND GOVERNMENT TAX**

## 6 OR 8 COURSE VEGETARIAN TASTING MENU

### AMUSE-BOUCHES

Watermelon Carpaccio Marinated in Rendang Spices  
Fresh Cumin Leaf and Parmesan Custard

Bedugul Organic Cauliflower  
Fermented Cèpe, Roasted Cauliflower, Curry Leaves

Roasted Baby Turnips  
Kenari Nut, Wrinkled Carrots and Kemangi

Plant Based "Scallop"  
Bangkuang-Mushroom Ravioli, Laksa Herbs and Crispy Grains

Wild Mushroom Ravioli  
Young Jackfruit Sauce, Tempe Crumble

Mozaic's 1000 Vegetables with Jerusalem Artichoke  
Javanese Black Kluwek, Quail Egg, Crispy Grains

Fresh Passion Fruit Sorbet  
Coconut Crumble and Espuma

Sencha Green Tea Cake  
Balinese Vanilla Bean Chibouste, Blueberry Compote

### 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

### 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*

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