

“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

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Coconut Husk Smoked Dry Aged Snapper
Fresh Passionfruit, Lemon Basil, Black Rice

▪

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

▪

Australian Wagyu Beef
Grilled King Oyster, Fresh Green Peppercorn

▪

Merapi Volcano Chocolate Lava Cake
Clove Flowers and Bandung Pineapple

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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.

	4 COURSE MENU	6 COURSE MENU	8 COURSE MENU
	345ML OF WINE	435ML OF WINE	600ML OF WINE
WINE PAIRING	Rp.450.000 ++	Rp.750.000 ++	Rp.900.000 ++

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

6 OR 8 COURSE TASTING MENU

AMUSE-BOUCHES

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Coconut Husk Smoked Dry Aged Snapper
Fresh Passionfruit, Lemon Basil, Black Rice

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Slow Cooked Watermelon
Sour Tomato Vinaigrette, Crispy Garlic, Cumin Leaf Tempura

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◆ Confit King Mackerel
Clams, White Wine, Sea Corn

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

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

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Kiwami Wagyu Striploin Mb9+
Grilled King Oyster, Fresh Green Peppercorn

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Rambutan Sorbet
Kaffir Lime Syrup, Peanut Praline

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Merapi Volcano Chocolate Lava Cake
Clove Flowers and Bandung Pineapple

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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

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

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Coconut Husk Smoked Bangkuang Carpaccio
Fresh Passionfruit, Lemon Basil, Black Rice

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Slow Cooked Watermelon
Sour Tomato Vinaigrette, Crispy Garlic, Cumin Leaf Tempura

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Silken Tofu
Kenari Nut, Wrinkled Carrots, Kemangi

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Bedugul Organic Cauliflower
Fermented Cèpe, Roasted Cauliflower, Curry Leaves

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Wild Mushroom Ravioli
Young Jackfruit Sauce, Tempe Crumble

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Mozaic's 1000 Vegetables
Javanese Black Kluwek, Quail Egg, Parsnip

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Rambutan Sorbet
Kaffir Lime Syrup, Peanut Praline

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Merapi Volcano Chocolate Lava Cake
Clove Flowers and Bandung Pineapple

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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

PLEASE ASK YOUR WAITER FOR MORE DETAILS

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