

“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

Coconut Husk Smoked Dry Aged Snapper
Fresh Passionfruit, Laksa Leaves, Black Rice

Blowtorch Fatty Tuna Belly
Fermented Tomato & Kalamansi Broth

⬠ Hokkaido Scallop
Vongole Clams, White Wine, Sea Corn

Butter Poached Lobster Tail
Kenari Nut, Wrinkled Carrots, Palm Sugar

⬠ Crispy Seared French Duck Foie Gras
Black Pineapple, Hazelnuts, Kemangi

New Zealand Venison Tenderloin
Kulat Pelawan, Beetroot, Cranberry

Add 4 grams of Black Winter Truffle Additional Rp.250.000 ++

Seasonal Rambutan Sorbet
Kaffir Lime Syrup, Cashew Nut Praline

The Whole Mandarin
Chilled Chocolate and Gold

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
WINE PAIRING	Rp.750.000++	Rp.900.000++

DIETARY RESTRICTIONS

PLEASE LET US KNOW YOUR DIETARY RESTRICTIONS, IF ANY. A TASTING MENUS OF VEGETABLES, GRAINS AND OTHER NUTRITIOUS ORGANIC INGREDIENTS IS AVAILABLE

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



@mozaicrestaurantubud



Mozaic Restaurant

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Chef Owner Chris Salans

6 OR 8 COURSE VEGETARIAN TASTING MENU

AMUSE-BOUCHES

Collection of Heirloom Tomatoes
Tomato Sorbet, Fermented Tomato & Kalamansi Broth

Seared Silken Tofu
Kenari Nut, Wrinkled Carrots, Palm Sugar

● Plant Based ‘Scallop’
Potato Gnocchi, White Wine, Seaweed

Fresh Black Truffle Linguini
Kulat Pelawan Emulsion, Tempe-Truffle Crumble

● Bedugul Organic Cauliflower
Fermented Cèpe, Roasted Cauliflower, Curry Leaves

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

Seasonal Rambutan Sorbet
Kaffir Lime Syrup, Cashew Nut Praline

The Whole Mandarin
Chilled Chocolate and Gold

PETITS FOURS

6 COURSE MENU Rp.650.000++

8 COURSE MENU Rp.850.000++

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