

“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, Lemon Basil, Black Rice

Add 4 grams of Sturgeon Caviar Additional Rp.250.000 ++

-
Blowtorch Fatty Tuna Belly
Fermented Tomato & Kalamansi Broth

● Hokkaido Scallop
Vongole Clams, White Wine, Sea Corn

-
Butter Poached Lobster Tail
It's Wonton, Asian Consommé

● Crispy Seared French Duck Foie Gras
Spiced Fresh Figs

-
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, Peanut 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



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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

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

-
Seasonal Rambutan Sorbet
Kaffir Lime Syrup, Peanut Praline

-
The Whole Mandarin
Chilled Chocolate and Gold

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

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 435ML OF WINE	8 COURSE MENU 600ML OF WINE
WINE PAIRING	Rp. 750.000++	Rp. 900.000++

DIETARY RESTRICTIONS

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

ALL PRICES ARE SUBJECT TO 2.1% SERVICE CHARGE AND GOVERNMENT TAX



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