

“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 SIGNATURE MENU

AMUSE-BOUCHES

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Coconut Husk Smoked Dry Aged Snapper
Fresh Passionfruit, Lemon Basil, Sturia Vintage Caviar

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Butter Poached Lobster
It's Wonton, Lobster Consomme

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Hokkaido Scallop
Volonge Clams, Sea Corn

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Yellowtail Hamachi
Rice Kojī, Fresh Black Truffle

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Crispy Seared Foie Gras
Spiced Fresh Figs

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New Zealand Venison Tenderloin
Kulat Pelawan, Beetroot, Cranberry

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Rambutan Sorbet
Kaffir Lime Syrup, Peanut Praline

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The Whole Mandarin
Chilled Chocolate and Gold

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PETITS FOURS

6 COURSE MENU Rp. 1.250.000++

8 COURSE MENU Rp. 1.600.000++

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
PREMIUM WINE PAIRING	Rp. 990.000++	Rp. 1.250.000++

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

FOR A PRIVATE DINNER EXPERIENCE WE REQUIRE A MINIMUM TOTAL SPEND OF Rp. 15.000.000++ FOOD & BEVERAGE

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