

WELCOME TO MOZAIC!

CHEF OWNER CHRIS SALANS AND HIS TEAM OF CHEFS PROPOSE A UNIQUE CULINARY EXPERIENCE BASED ON LOCAL INGREDIENTS AND FLAVORS PREPARED WITH WESTERN TECHNIQUES OF PREPARATION AND PRESENTATION.

WE OFFER A CHOICE OF FOUR DIFFERENT TASTING MENUS AS FOLLOWS;

OUR GRAND MENU CAN BE ENJOYED IN TWO DIFFERENT VERSIONS, THE 6 OR THE 8 COURSE.

GRAND MENU - 6 COURSE: Rp. 700.000 ++

GRAND MENU - 8 COURSE: Rp. 1.000.000 ++

OUR SURPRIZE MENU WHICH IS BASED ON OUR CHEFS NEWEST CREATIONS USING ONLY THE FINEST AND MOST PRECIOUS INGREDIENTS IN SEASON

SURPRIZE MENU - 6 COURSE: Rp. 1.250.000 ++

AND LAST BUT NOT LEAST OUR VEGETARIAN MENU

VEGETARIAN MENU - 6 COURSE: Rp. 600.000 ++

REGARDLESS OF YOUR CHOICE, WE ARE ABLE TO RESPECT ANY DIETARY RESTRICTIONS. PLEASE MAKE SURE YOU CLEARLY INFORM OUR STAFF ABOUT YOUR NEEDS.

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.

OUR WINE PAIRING COMES IN TWO OPTIONS:

REGULAR WINE PAIRING

6 COURSE: Rp. 580.000 ++ (465 ML TOTAL POURING)

8 COURSE: Rp. 750.000 ++ (630 ML TOTAL POURING)

PREMIUM WINE PAIRING

6 COURSE: Rp. 880.000 ++ (465 ML TOTAL POURING)

8 COURSE: Rp. 1.100.000 ++ (630 ML TOTAL POURING)

FEEL FREE TO ASK OUR SOMMELIER FOR MORE INFORMATION ON WINES PAIRINGS OR TO HELP YOU CHOSE THE PERFECT BOTTLE FOR YOUR DINNER.

BON APPETIT!

THE GRAND MENU

AMUSE BOUCHE

•

KECICANG

Seared Indian Ocean Prawns
Pickled Radish and Fresh Torch Ginger Flower

•

SUNA CEKUH

Confied Snapper
Smoked Corn Purée, Baby Corn and Aromatic Ginger

•

◊ KUNYIT

Tasmanian Salmon Confied in Balinese 'Basa Gede' Oil
Lemon & Turmeric Reduction, Spiced Cauliflower and Laksa Leaf

•

KLUWEK

Rice Husk Smoked Duck Breast and Foie Gras Terrine
Sundanese 'Kluwek', Beetroot and Anise Herbs

•

JERUK BALI

Kintamani Suckling Pork, Javanese Pomelo Purée, Kailan and Oyster Mushroom

•

◊ NANGKA

Australian Lamb Loin
Young Jackfruit Purée, Sautéed Bok Choy, Rock Spices and Cardamom infused Demi-Glaçe

•

BELIMBING WULUH

Fresh Belimbing Sorbet
Confied Young Balinese Star Fruit and Star Fruit Chip

•

BUAH PALA

Valrhona 'Jivara' Milk Chocolate Fondant
Nutmeg Sorbet, Sautéed Dried Banana, Grape, Pear and Sage Balsamic Reduction

•

PETITS FOURS

THE ITEMS MARKED WITH ◊ ARE AVAILABLE IN THE 8 COURSE MENU ONLY