

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

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KACANG KENARI

Indian Ocean Prawns

Kenari Nut Purée, Granny Smith Apple and Curry Leaves

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KECICANG

Sesame Crusted Yellow Fin Tuna

Bangkang, Rose Water Apple and Fresh Torch Ginger Flower

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◊ JERUK PURUT

Tasmanian Salmon Confied in Balinese 'Basa Gede' Oil
Shaved Fennel and Kaffir Lime Dressing

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BUAH PALA

Rice Husk Smoked Duck Breast and Chilled Foie Gras
Fresh Nutmeg Purée and Gelée

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JERUK BALI

Kintamani Suckling Pork

Javanese Pomelo Purée, Kailan and Oyster Mushroom

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◊ MAMEY SAPOTE

Australian Lamb Loin

Mamey Sapote Purée, Braised Radicchio Lettuce and Tabia Bun infused Demi-Glaçe

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SALAK

Snake Fruit Sorbet

Poached Snake Fruit and Black Rice Tuile

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CENGKEH

Valrhona 'Equatoriale' Chocolate Marquise

Burnt Bandung Pineapple and Fresh Clove Sorbet

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PETITS FOURS

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