

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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BUMBU RUJAK

Indian Ocean Prawns

Grilled King Oyster Mushroom, Tropical Fruits and Tamarind Reduction

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KUNYIT

Pan Seared Coral Trout with Balinese 'Basa Gede' Oil

Lemon & Turmeric Reduction, Spiced Cauliflower and Laksa Leaf

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◊ KELAPA

Tasmanian Salmon Confied in Balinese Coconut Oil

Coconut Emulsion, Garden Vegetables, Toasted Spiced Coconut 'Serondeng'

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BUAH PALA

Rice Husk Smoked Quail Breast and Chilled Foie Gras

Fresh Nutmeg Pericarp, Purée and Gelée

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MAMEY SAPOTE

Kintamani Suckling Pork Trio

Mamey Sapote Purée, Sautéed Roquette and Pork Jus

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◊ NANGKA

Australian Lamb Loin

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

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KACANG KENARI

Kenari Nut Ice Cream

Kenari Praline, Ras-el-hanout Gel and Longan Berry

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JERUK PURUT

Kaffir Lime Chocolate Shell

Valrhona Chocolate Espuma, Kaffir Lime Sorbet and Belimbing Wuluh

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PETITS FOURS

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