



GARDEN SETUP



CASSIA-CONFIED VEAL WITH CURRIED JERUSALEM ARTICHOKES, COCOA COULIS AND CASSIA FOAM

RESTAURANT, LOUNGE, WORKSHOP AND CATERING GASTRONOMIQUES

When you enter through its Balinese doorway, Mozaic Restaurant offers you an evening of repose and pure enjoyment. A walkway leads you to a tropical garden with its widely spaced tables and simple elegance, where, once seated, you are immediately charmed by the unique setting. Mozaic Restaurant is a fresh oasis of ingenuity in the world of gastronomy. It is the uniqueness of the experience that has become the hallmark of its reputation, encompassing the quality of the ingredients, the perfect execution, the sheer multitude of flavours and the quality of the service, all to be enjoyed in a lush tropical setting.

The beautiful living and dining areas of The Workshop offer the perfect private venue for the Chef's Table Dinners and events for small private gatherings. These Private Dinner Experiences are where Mozaic Chefs prepare culinary feasts for private events. The Chef (cooking live) and the amazing venue, are yours exclusively for the evening. Surprise 'dinner and cooking class' combination, birthdays, private celebrations or corporate events and Special Guest Chefs Exclusive dinners are some of the themes to experience at The Workshop Private Dinner Experiences.



THE WORKSHOP



PRIVATE DINNER

Fact Sheet	
Opening Hours	6 pm – 12:30 am (Last Reservation: 9.30 pm)
Specialties	Modern French Cuisine with Balinese Ingredients
Capacity	- Lounge max 65 pax - Dining Room/Garden max 70 pax - Private Dining (The Workshop) max 36 pax - Cooking Class (The Workshop) max 12 pax for hands on class and max 24 pax for demo class
Outdoor areas	Garden seating
Functions	Great setup for corporate functions, family party, wedding dinner, private cooking class group, cocktail party

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