

“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

FROM OUR LOCAL FARMERS

A FOCUS ON LOCAL PRODUCE FROM THE INDONESIAN ARCHIPELAGO

AMUSE-BOUCHES

•

Coral Trout ‘Ceviche’
Chilled Coconut, Galangal Ginger and Young Coriander

•

Tuna Tataki in Tabia Bun Pepper
Kemangi Hollandaise, Local Bangkuang and Tomato Confit

•



Market Fresh Mixed Seafood
Basa Gede Broth, Laksa Leaf and Fresh Pasta

•

Bedugul Rabbit Martabak
Confit Rabbit, Duck Foie Gras, Balinese Spices and Organic Garden Pickles

•



Kintamani Pork Press and Indian Ocean Octopus
Fresh Mangosteen, Palm Sugar Gastrique Reduction and Sesame Crumble

•

Butter Roasted Javanese Pigeon
Toasted Spices, Baby Spinach, Fresh Nutmeg Pericarp, Purée and Gelée

•

Frozen Kalamansi Meringue
Fresh Mango, Flores Vanilla Gelato and Passion Fruit Gel

•

‘Tabanan Regency’ Chocolate Fondant
Star Fruit Sorbet, Fresh Belimbing Wuluh Confit and Coriander Seed Caramel

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PETITS FOURS

6 COURSE MENU Rp.700.000 ++

8 COURSE MENU Rp.1.000.000 ++

THE ITEMS MARKED WITH  ARE PART OF THE 8 COURSE MENU ONLY

DIETARY RESTRICTIONS

OUR CHEFS CAN EASILY ADAPT ANY OF THE MENUS TO YOUR DIETARY RESTRICTIONS

6 OR 8 COURSE TASTING MENUS OF VEGETABLES, GRAINS AND OTHER NUTRITIOUS ORGANIC INGREDIENTS
IS AVAILABLE FOR THOSE WHO WISH NOT TO EAT ANY SEAFOOD OR MEAT

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

A TRIP AROUND THE WORLD

A MARRIAGE OF THE WORLD'S BEST INGREDIENTS AND LOCAL FLAVOURS

AMUSE-BOUCHES

•

Smoked 'A la Minute' Swordfish Belly Carpaccio
Fresh Cumin Leaf from our Garden

•

Flash Seared Brittany Scallops
Fresh Flores Vanilla Bean and Wild Rice Crumble

•



Crispy Seared Rainbow Trout Fillet
Kaffir Lime Dressing and Oscietra Caviar

•

Slow Cooked Iberico Secreto Pork
Lemon Purée, Kemangi Leaf and Smoked Black Cardamom

•



Pan Seared French Duck Foie Gras
Sweet and Sour Belimbing Wuluh Broth

•

Australian Wagyu Beef
Local Cocoa Reduction, Red Beets and Toasted Spices

•

Fresh Pineapple
Coconut Sorbet, Local Lemon Basil and Candied Pineapple

•

Table Top Dessert
Textures of Chocolate, Turmeric and Red Wine Reduction

•

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

WINE PAIRINGS

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
	540ML OF WINE	705ML OF WINE
REGULAR WINE PAIRING	Rp.650.000 ++	Rp.820.000 ++
PREMIUM WINE PAIRING	Rp.990.000 ++	Rp.1.200.000 ++

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

OUR VEGETARIAN TASTING MENU

A FOCUS ON PRODUCE AND FLAVORS FROM THE INDONESIAN ARCHIPELAGO

AMUSE-BOUCHES

•

Banguang Carpaccio with Lemo Dressing
Fresh Cumin Leaf from our Garden

•

Apple and Cabbage "Cannelloni"
Basa Gede Mayonnaise, Smoked Avocado and Crispy Rice

•

⬡ Caramelized Bedugul Cauliflower
Cépe Mushroom, Walnuts and Fresh Curry Leaf Infusion

•

Fresh Pasta Linguini Pumpkin and Balinese 'Basa Gede'
Tempe Crumble and Kaffir Lime Leaf

•

⬡ Slow Roasted Baby Beetroots and Roasted Turnip
Local Cocoa and Cold Pressed Cocoa Dressing

•

Mozaic's 1000 Vegetables
Javanese Black Kluwek, Miso and Leek

•

Frozen Kalamansi Meringue
Fresh Mango, Flores Vanilla Gelato and Passion Fruit Gel

•

'Tabanan Regency' Chocolate Fondant
Star Fruit Sorbet, Fresh Belimbing Wuluh Confit and Coriander Seed Caramel

•

PETITS FOURS

6 COURSE MENU Rp.600.000 ++

8 COURSE MENU Rp.800.000 ++

THE ITEMS MARKED WITH ⬡ ARE PART OF THE 8 COURSE MENU ONLY

WINE PAIRINGS

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