

“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

SELECTION OF NIBBLES FROM OUR CHEF

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

•

Tuna Tataki in Tabia Bun Pepper
Lemon & Turmeric Reduction, Spiced Cauliflower and Laksa Leaf

•



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
Kaffir Lime Gel, and Compressed Apple

•

Butter Roasted Javanese Quail
Toasted Spices, Fresh Nutmeg Pericarp, Purée and Gelée

•

Frozen Kalamansi Lime Meringue
Fresh Mango, Flores Vanilla Gelato and Pineapple Gel

•

Chocolate Fondant
Fresh Star Fruit Sorbet and Spiced Belimbing Wuluh in a 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

SELECTION OF NIBBLES FROM OUR CHEF

•

Butter Fish Carpaccio Smoked 'A la Minute' with Balinese Rice Husk
Salmon Roe, Fresh Cumin Leaf and Seaweed Crisp

•

Canadian Blue Lobster Tail
Lobster Reduction, Glazed Baby Carrot and Vanilla Emulsion

•



Flash Seared French 'Dieppoise' Scallops
Watermelon Carpaccio, Pickled Radish, Torch Ginger Flower Infusion

•

Pan Seared French Duck Foie Gras
Pomelo and Cocoa with Smoked Chili Chipotle

•



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

•

Australian Wagyu Beef
White Eggplant Purée, Flourless Parmesan Gnocchi and Fresh Curry Leaf

•

Fresh Pineapple
Coconut Sorbet, Lemon Basil and Candied Pineapple

•

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

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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

SELECTION OF NIBBLES FROM OUR CHEF

•

Organic Tomato Tartar

Frozen Tomato, Lemongrass Water, Aromatic Kemangi Leaf and Dabu Dabu Vierge

•

Caramelized Bedugul Cauliflower

Cépe Mushroom, Walnuts and Fresh Curry Leaf Infusion

•

Pan Seared Tofu

Watermelon Carpaccio, Pickled Radish, Torch Ginger Flower Infusion

•

Fresh Pasta Ravioli of Pumpkin and Balinese Basa Gede
Tempe Crumble and Laksa Leaf

•

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

•

Root Vegetables in a Smoked Corn Emulsion
Balinese Suna Cekuh and Quinoa Crumble

•

Frozen Kalamansi Lime Meringue
Fresh Mango, Flores Vanilla Gelato and Pineapple Gel

•

Chocolate Fondant

Fresh Star Fruit Sorbet and Spiced Belimbing Wuluh in a Coriander Seed Caramel

•

PETITS FOURS

6 COURSE MENU Rp.600.000 ++

8 COURSE MENU Rp.800.000 ++

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