

“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

•

Organic Tomato Tartar

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

•

Gindara Carpaccio Smoked to the Order with Balinese Rice Husk
Fresh Cumin Leaf and Seaweed Crisp

•

Market Fresh Tiger Prawn and Baby Squid



Coconut Emulsion, Garden Vegetables and Toasted Spiced Coconut ‘Serondeng’

•

Tuna Tataki in Tabia Bun Pepper

Coriander Hollandaise, Local Bangkuang and Tomato Confit

•



Kintamani Pork Press and Indian Ocean Octopus
Kaffir Lime Gel, Jambu Air and Compressed Apple

•

Butter Roasted Javanese Quail

Baby Beetroots and Mushrooms in a Javanese Black ‘Kluwek’ Reduction

•

Grape Sorbet

Bubur Injin, Fresh Grapes, Tempe Granola and Hatta Mosto Cotto Reduction

•

Local Kenari Nut Parfait

Sun Dried Belimbing Wuluh, Star Fruit Gelato and Sour Apple Coulis

•

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

•

Deep Sea Grouper Ceviche
Chilled Coconut, Galangal Ginger, French Caviar and Young Coriander

•

Canadian Blue Lobster Tail
Fresh Pasta, Lobster Reduction and Balinese 'Bumbu Kuning' Emulsion

•

⬡ Patagonian Tooth Fish
Caramelized Cauliflower, Cèpe Mushroom and Fresh Curry Leaf Infusion

•

Pan Seared French Duck Foie Gras
Javanese 'Kluwek' Reduction, Cherry Sorbet and Crystalized Rosemary

•

⬡ Seared Spanish Iberian Solomillo Pork Loin
Pomelo Purée, Baby Spinach, Oyster Mushroom and Sticky Pork Jus

•

New Zealand Venison Loin
Local Cocoa Reduction, Fresh Curry "Noisette" Butter, Baby Turnip and Toasted Spices

•

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

•

Table Top Dessert
Textures of Coconut, Frozen Passion Fruit, White Chocolate and Caramelized Peanut

•

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 540ML OF WINE | 8 COURSE MENU 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