

“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

OUR VEGETARIAN TASTING LUNCH MENU

AMUSE-BOUCHES

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Organic Tomato Tartar
Frozen Tomato, Lemongrass Water and Dabu Dabu Vierge

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Pan Seared Tofu
Watermelon Carpaccio, Pickled Radish, Torch Ginger Flower Infusion

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

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

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Mozaic’s 1000 Vegetables
Lemon Purée, Kemangi Leaf and Smoked Black Cardamom

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

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Kenari Nut and Curry Parfait
Star Fruit Sorbet and Candied Baby Star Fruit

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PETITS FOURS

5 COURSE MENU Rp.500.000 ++ OR 7 COURSE MENU Rp.700.000 ++

THE ITEMS MARKED WITH  ARE PART OF THE 7 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.

	5 COURSE MENU	7 COURSE MENU
	435ML OF WINE	570ML OF WINE
REGULAR WINE PAIRING	Rp.490.000 ++	Rp.650.000 ++
PREMIUM WINE PAIRING	Rp.720.000 ++	Rp.890.000 ++

DIETARY RESTRICTIONS

PLEASE LET US KNOW YOUR DIETARY RESTRICTIONS, IF ANY.

A 5 OR 7 COURSE TASTING MENUS OF VEGETABLES, GRAINS AND OTHER NUTRITIOUS ORGANIC INGREDIENTS

PLEASE ASK YOUR WAITER FOR MORE DETAILS

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