

botanical menu

900k ++
6-Course

1,250k ++
8-Course

chef's amuse

1. *'beef' carpaccio* | Rendang Spices, Parmesan Tofu, Cumin Leaf

2. *the whole onion* | Kulat Pelawan, Burnt Bread

3. *pomelo lard* | Charred Cauliflower, Turnip, Curry Leaves

4. *black pudding* | Whipped Potato Purée, Wild Mushroom Gravy

5. *frozen burrata* | Candied Beetroot, Olives

6. *kemangi mousse* | White Chocolate, Burnt Butter, Turmeric Sorbet

petit 4s



Chef Blake and his team present a new Mozaic cuisine focusing on seasonal Indonesian produce and spices using contemporary techniques of preparation and presentation while always keeping nature in mind.

To complete your culinary experience at Mozaic, an optional pairing of regular or premium wines from around the world have been carefully selected from our awarded wine list

6 WINE PAIRING
IDR 800,000++/IDR 1,200,000++
8 WINE PAIRING
IDR 1,100,000++/IDR 1,500,000++

Or a selection of paired hand crafted cocktails is available.

6 COCKTAILS PAIRING
IDR 650,000++
8 COCKTAILS PAIRING
IDR 850,000++

++All prices are subject to a 21% service charge and government tax.