



mosaic

HOW FINE DINING CAN TELL THE STORY OF BALI BEYOND THE PLATE

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FINE DINING AS A LANGUAGE OF PLACE

Fine dining today is no longer only about luxury, technique, or formality.

At its best, it becomes a way to explain a place: its people, its ingredients, its culture, and the way guests are welcomed. In Bali, we are surrounded by extraordinary ingredients, many of them unique to this region and deeply connected to local life.

At Mozaic, every menu begins with one question:

How can we make guests understand Bali through taste, aroma, service, and feeling?

BALI BEYOND THE EXPECTED IMAGE

THE EXPECTED IMAGE

Beaches
Temples
Villas
Wellness

THE DEEPER STORY

Indigenous ingredients
Local producers
Spice traditions
Rituals
Hospitality
Community

Fine dining gives us a platform to tell that story with precision and intention.

TAKING BALI TO AN INTERNATIONAL STAGE

Last April, Mozaic represented Bali at Les Grandes Tables du Monde in France, alongside some of the world's most respected restaurants.

For us, it was not about bringing European fine dining back to Europe.

It was about showcasing the incredible ingredients we have in Indonesia, and showing that they are strong enough to stand on a three-Michelin-star level.

It was also about proving that Indonesian ingredients deserve to be respected more, both locally and internationally.



INDIGENOUS INGREDIENTS AS CULTURAL IDENTITY

Ingredients are not just flavours. They are stories.

Balinese spices

Local herbs

Torch ginger

Coconut

Kaffir lime

Kluwek

Tamarind

Cacao

Vanilla

Each ingredient carries something with it: where it grows, who produces it, how it is used, and what it means to the people around it.

At Mozaic, our process starts by asking what each ingredient can say. Then we test different techniques to bring that story out. Sometimes it works. Sometimes it takes a lot of mistakes before we find the right way.

That process is important, because it helps us respect the ingredient while still creating something new.

TECHNIQUE WITH RESPECT FOR TRADITION

Our goal is not to 'modernize' Balinese or Indonesian cuisine but to utilize the products, spices, and ingredients around us, and showcase the incredible bounty we have on our back doorstep.

01

TRADITION

gives us the foundation

02

TECHNIQUE

gives us another way to share it

03

INTEGRITY

keeps origin and meaning alive

At Mozaic our technique helps us explore these ingredients in different ways: through fermentation, preservation, extraction, grilling, smoking, sauces, textures, and temperature.

BALINESE HOSPITALITY BEYOND THE PLATE

Bali's story is not only told through food. It is also told through the way people are welcomed.



The plate introduces Bali. Hospitality makes guests feel it.

THE ROLE OF RESTAURANTS IN BALI'S CULINARY FUTURE

Restaurants have the power to shape how a destination is seen.

INGREDIENTS

Recognize Bali for its own ingredients and point of view.

PRODUCERS

Support local producers and the knowledge behind the product.

EXPERIENCES

Create dining journeys that are rooted in place.

Fine dining can help Bali be recognized as a serious culinary destination with its own voice, talent, and identity.

A NEW MEANING OF LUXURY

Luxury in Bali should not only mean imported ingredients or formal service.

Connection

A rare local ingredient. A story from a farmer. A spice blend with history. A moment of genuine hospitality.

The most memorable dining experiences are the ones that make people feel connected to where they are.



Fine dining has the power to make
people travel without moving.

When guests leave Mozaic, they should not only
remember what they ate.
They should remember how Bali made them feel.