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ISLAND 1

Cheese and cold cut platter

Brie, Camembert, Provolone,
Emmental Swiss

Biscuits and crackers, nuts and
dried fruits
[GLU, NUT, MLK]

Salami, jambon Coppa ham,
Chicken ham, Parma ham
[PRK]

Gherkins, pickled onions,
marinated olives

ISLAND 2

Pizza

Margherita
[VEG, SUL, GLU, MLK]

Tartiflette
White sauce, mushrooms, Cajun
spiced chicken
[MLK, GLU, SUL]

Ortalana
Eggplant, Zucchini, Mozzarella,
Tomato
[MLK, GLU, SUL]

Infused oils
Olive oil, Garlic oil, Chilli oil,
Thyme oil

Pasta

Spaghetti, Penne
[GLU]
Marinara sauce
[VEG, VEGAN]
Chicken Alfredo sauce
[MLK]

Chopped Onion, Chopped Garlic,
Basil, Diced tomato & Pesto [NUT]

ISLAND 3

Breads and spreads

Beurre
[VEG, MLK]
Cream cheese
[VEG, MLK]
Pesto
[VEG, NUT, MLK]
Black olive Tapenade
[VEG, VEGAN]
Hummus
[VEG, VEGAN, SSE]
Remoulade sauce
[MTD, SOY, EGG]
Mayonnaise
[EGG, MTD]
Mustard
[MTD, SUL]

ISLAND 4

Grilled fish fillet, pineapple salsa
[SUL, FSH]
Mussels marinieres
[MLS, ALC]
Saffron octopus with vegetables
[MLS]

ISLAND 5

Indian corner

Kashmiri Pulao
[VEG]

Chole masala
[VEG, MLK]

Vegetable Makhani
[VEG, MLK]

Matar Paneer
[VEG, MLK]

Naan
[VEG, GLU]

Lamb rogan josh
[MLK]

Condiment: Cucumber raita [MLK],
Lemon, Mixed pickles, Fresh chilli,
Onion ring, Tomato and Green
cucumber

ISLAND 6

Carving station

Grilled Beef fillet, sautéed onions
and Jus
[BEF, GLU]

Roasted Pork loin, honey-
rosemary apple sauce
[PRK]

Roasted chicken, mushroom sauce
[GLU]

ISLAND 7

Kids corner

Bolognese
[BEF, CEL, SUL]

Plain pasta
[GLU, VEG]

Potato wedges
[VEG]

Chicken nuggets
[GLU, EGG]

ISLAND 8

Salads and crudites

Roquette / Mignonette/
Mesclun/Watercress/White and
Green cucumber/ Carrot/
Beetroot/ Tomato/Red Cabbage/
White Cabbage

Mustard vinaigrette, Balsamic
dressing, Orange dressing, Ranch,
Italian dressing, 100 island
dressing

Selection of flavoured oils

Selection of vinegars

Selection of nuts and dried fruits

Mixed salads

Grilled eggplant salad with
balsamic
[VEG, VEGAN]

Watermelon and mint salad with
fresh lemon
[VEG, VEGAN]

Greek salad
[MLK, VEG]

Seafood pasta
[FSH, MLK, CRU, GLU]

Live Salad:

Nicoise salad with grilled chicken
[MTD, SUL]

ISLAND 9

Vegetarian dishes

Plain rice

[VEG]

Ratatouille

[VEG, VEGAN]

Carrot and onion fricassee

[VEG, VEGAN]

Pomme Dauphinoise

[VEG, MLK]

Roasted Beetroot with balsamic reduction

[VEG, VEGAN]

Sautéed mushrooms, caramelized onions and potato

[VEG, VEGAN]

Roasted cinnamon pumpkin

[VEG, VEGAN]

ISLAND 10

Soups

St-Germain soup

[VEGAN, VEG]

Fish soup

[FSH]

Sides

Spring onions, Croutons, Fried onions [GLU]

Mexican corner

Tortillas chips, Tortillas

Beef Fajitas with coriander

Chicken Fajitas with coriander

Refined beans, Cheese sauce

Guacamole, Sour cream, Pico De

Gallo salsa, Shredded lettuce,

Pickled Jalapenos, Cheese

quesadillas

[MLK, GLU]

ISLAND 11

Dessert

Chocolate and pistachio bavaois

[GLU, MLK, EGG, NUT]

Apple tart

[GLU, MLK, VEG]

Coffee cake

[GLU, MLK, VEG]

Strawberry éclair

[GLU, MLK, EGG]

Fruit bar

[GLU, EGG, MLK]

Vermicelli pudding

[MLK, GLU]

Passion fruit mousse

[MLK]

Mango Panna cotta

[VEGAN, GLU]

Fruit salad

[VEG, VEGAN]

All prices are inclusive of 15% government tax and exclusive of 10% discretionary service tips.

Please note that allergen abbreviations do not include trace amounts of allergens that dishes may contain.

Please notify the restaurant manager should you have any food allergies.

SOYA	[SOY]
CELERY	[CEL]
NUTS	[NUT]
PEANUTS	[PNT]
MUSTARD	[MTD]
LUPINS	[LUP]
SULPHATES	[SUL]
SESAME	[SSE]
GLUTEN	[GLU]
MILK	[MLK]
EGG	[EGG]
CRUSTACEAN	[CRU]
FISH	[FSH]
MOLLUSK	[MLS]
ALCOHOL	[ALC]
VEGETARIAN	[VEG]
PORK	[PRK]
BEEF	[BEF]