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## STARTERS

### MIXED SALADS

Beetroot /Wild Arugula/ Lentil/  
Cheese Crumble [MILK, VEG, LUP]

Couscous, Black Olives, Dried  
Fruit, Pomegranate, Pineapple  
[VEG, SUL, GLU]

Grilled Vegetables, Halloumi, Fish  
Salad [VEG]

Chicken, Tomato, Green  
Cucumber, Watermelon Salad

### LIVE SALADS

Seafood Caesar Salad [FSH, CRU,  
MLS, GLU, MLK]

### SALAD BAR| CONDIMENTS

Choice of greens:  
Romaine Lettuce, Mixed Greens

Choice of accompaniments:  
Greens Leaves, Carrot,  
Cucumber, Tomato, Cabbage

Choice of sauces:

Mayonnaise [MTD, EGG] /Cocktail Sauce  
[MTD, EGG] / Fruit Dressing [MTD]  
Green Olive/Black Olive /Gherkin /Tomato  
Ketchup /Mustard Paste [MTD]  
Crush Chili /Pickle Onion /Red Wine  
Vinaigrette [MTD] /Balsamic Dressing [MTD]

### Cheese & Charcuterie

Accompanied By

Strawberries Jam, Orange Jam  
[VEG]

Black Sesame & Herb Double  
Cheese Twist [SSE, MLK, VEG]

Rosemary& Mini-Crackers [GLU,  
VEG]

## SOUPS

Potage St-Germain -Cheese Crouton  
[GLU, MLK, VEG] & Crispy Bacon [PRK]

Seafood Bouillabaisse-  
Butter Garlic Bread [CRU,  
MLS, FSH, CEL, ALC, MLK, GLU,  
SUL]

### BREAD CORNER [GLU]

Mini Flute, Pain Maison, Cereal  
bread, Wholewheat bread,  
Baguette, Loaf

## MAIN COURSE

### PIZZA

Margherita  
Tomato Sauce, Cheese  
[VEG, SUL, GLU, MLK]

Tartiflette -White Sauce  
Morne, Slice Potato,  
Mushroom, Cajun Chicken  
[MLK, GLU, SUL, VEG]

Ortolana [Eggplant Zuichinni,  
Cheese, Tomato Sauce] [GLU, MLK,  
VEG]

### CHEF'S PASTA SELECTION

2 selected pasta to choose from  
[GLU]  
\*Gluten free pasta available

Spaghetti, Penne, Wheat Pasta  
Marinara Sauce, Olive Oil,  
Garlic Fresh Basil [SUL, VEG]  
Chicken Alfredo [MLK]

Condiments [VEG]  
Green & Black Tapenade [SUL]  
Fresh basil pesto [NUT], Sundried  
tomato dip [SUL], Olive Oil, Garlic  
oil, red chili oil, Thyme oil

## HOT DISHES [VEG, VEGAN]

Lemongrass Scented Basmati  
[VEG]  
Creamy Potato Dauphinoise [MLK, GLU]  
Roasted Root Vegetables [MLK, VEG]  
Broccoli Stir Fried [VEG]  
Sauteed Green Beans [VEG]  
Oven Baked Pumpkin -Wedges with  
E.V.O Oil [VEG]

### TASTE OF INDIA

Kashmiri Pulao [MLK]  
Dal Makhani [LUP, MLK, SUL]  
Vegetable Makhani [MLK, SUL]  
Matar Paneer [MLK, SUL]  
Punjabi Chicken Masala [SUL, MLK]

Plain Naan  
[GLU]

Traditional condiments:  
Cucumber raita [MLK], Lemon  
pickles [MTD], Mixed vegetable  
pickles [MTD], Chili, Lemon,  
Crushed chili, Onion rings,  
Pappadums

## CHEF'S LIVE

Seafood Paella [MLS, FSH, CRU, ALC, SUL]  
Chayote, Green Paes Lasagna [VEG, ML]

Gnocchi -Sauteed with Seafood [CRU, MLS, MLK]  
Creamy Cauliflower & Spinach Gratin [MLK]  
Pearl Barley, Mushroom [VEG]

Fish and Dill Butter Sauce [FSH, MLK]

Beef Satay -Thai peanut Sauce [BEF, ALC, NUT]  
Creamy Risotto [MLK, VEG]  
Chicken Breast, White Wine Sauce, Sauteed Mushroom and Fresh Spinach [SUL, MLK]

Roasted Ratatouille [VEG, SUL]  
Sauteed Green Peas & Bacon [PRK]  
Avocado and Pork Cheese Lasagna [MLK, PRK, GLU, SUL]

Chicken, Spicy Garlic Sauce [EGG], Tortillas [GLU]  
Slow Roasted- Beef, Assorted Mustards | Green Pepper Sauce [BEF, MTD, MLK]

## KID'S CORNER

Beef Bolognaise [BEF, CEL, SUL]  
Pasta [GLU, MLK, VEG]  
Potato Wedges [VEG]  
Chicken Fingers [GLU, EGG]

## DESSERT

Chocolate and Pistachio Bavaroise [GUL, MLK, EGG, NUT]  
Apple Pie [GLU, MLK, VEG]  
Coffee Cake, [GUL, MLK, EGG]  
Strawberry Éclair [GUL, MLK, EGG]  
Band De Fruit [GUL, EGG, MLK]  
Pudding Vermicelli [MLK, GLU]  
Fruit Salad [VEG]  
Sliced Fruits [VEG]

Passion Fruit Mousse [MLK]

Panacotta Mangue [VEGAN, GLU]

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]