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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]

Veneziana

White sauce, raisin, fish, onion,

Mozzarella

[GLU, MLK, FSH, SUL]

Capriciosa

Chicken, mushrooms, artichokes,

capers

[MLK, GLU, SUL]

Infused oils

Olive oil, Garlic oil, Chilli oil,

Thyme oil

Pasta

Fusilli, Tagliatelle

[GLU]

4 cheeses

[VEG, MLK]

Bolognaise

[BEF, GLU]

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, beurre blanc

sauce

[MLK]

Chicken tagine with vegetables

and dried apricot

Blanquette of beef

[MLK]

ISLAND 5

Indian corner

Cumin green peas pulao

[VEG, VEGAN]

Traditional Peshwari Dhall-fry

[VEG, VEGAN]

Cauliflower curry

[VEG, MLK]

Jeera aloo

[VEG, VEGAN]

Naan

[VEG, GLU]

Madrashi fish masala

[MLK, FSH]

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

ISLAND 6

Carving station

Cajun-spiced roasted Chicken,

sweet thyme sauce

[MTD, GLU]

Roasted lamb, rosemary sauce

[MTD]

Grilled pork sausage, BBQ-honey
sauce

[PRK, SUL]

ISLAND 7

Kids corner

Breaded fish, sauce tartar

[GLU, EGG]

Grilled chicken sausage

[GLU]

Pasta

[VEG, GLU]

Basil tomato sauce

[VEG, VEGAN]

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

Quinoa salad with roasted
vegetables

[VEG, VEGAN]

Roasted chickpea salad with
cumin, onion and pepper

[VEG, VEGAN]

Chicken salad with pineapple,
paprika and garlic confit

Fish salad with grapefruit
segments, green grapes, fried
onion and pickled ginger

Live salad

Seafood Caesar salad

[FSH, CRU, MLS, GLU, MLK]

ISLAND 9

Vegetarian dishes

Sundried tomato and black olive rice

[VEG, VEGAN]

Saffron potato wedges

[VEG, VEGAN]

Roasted patty pans with tomato sauce and pesto

[VEG VEGAN, NUT]

Sauteed green beans

[VEG, VEGAN, SUL]

Vegetables a la Provençale

[VEG, VEGAN, SUL]

Couscous with raisins and toasted almond flakes

[VEG, VEGAN, GLU, NUT]

Creamy cheese polenta

[VEG, MLK]

ISLAND 10

Soups

Chicken soup with mushrooms, Chinese noodles, fish meatballs and Tom pouce greens

[SSE, FSH, CEL]

Minestrone soup

[VEG, VEGAN, GLU]

Sides

Spring onions, Croutons, Fried onions [GLU]

Caribbean corner

Jamaican rice and beans with coconut milk

[VEG, VEGAN]

Oven-baked Jerk chicken

Cuban-style roasted leg of pork, creamy mustard sauce

[MTD, MLK, PRK]

ISLAND 11

Dessert

Coconut tart

[GLU, MLK, VEG]

Red velvet

[GLU, MLK, EGG]

Brownies

[GLU, MLK, NUT, EGG]

Vanilla Pithiviers

[GLU, MLK, VEG]

Vanilla choux

[GLU, MLK, VEG]

Creamy corn

[MLK, GLU, EGG]

Chocolate mousse

[MLK, VEG]

Vegan chocolate

[VEGAN, VEG]

Cut fruit platter

[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]