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STARTERS

MIXED SALADS

Green Beans /Grilled Bell
Pepper/Artichoke [SUL, VEG]

Mozzarella Cheese, Potato, Green
Olive, Fresh Basil Pesto, Tomato
[MLK, VEG]

Soba Noodles, Steak Salad with
Lime & Ginger Dressing [BEF, MTD,
SSE]

Seafood, vegetables Vindaye [MTD,
FSH,MLS,CRU]

LIVE SALADS

BBQ Grilled Chicken Niçoise
Salad [FSH, MTD, SUL]

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

Creamy Parsnip and Potato Soup,
Cheese Crouton [MLK, CEL, GLU, VEG]

Chicken Noodles Mushroom
Soup, Steam Fish Ball, Bok
Choy [SOY, SSE, FSH, CEL]

BREAD CORNER [GLU]

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

MAIN COURSE

PIZZA

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

Veneziana - White Sauce,
Dried Grape, White Fish,
Onion, Cheese [GLU, MLK,
FSH, SUL]

Chicken Capriciosa
[Mushroom/Artichoke/Chicken/Ca
pers]

CHEF'S PASTA SELECTION

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

Fussili, Tagiatelle, Wheat Pasta
Four cheese Sauce [MLK]

Ragu Bolognese [BEF, CEL, SUL, 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]

Pilaf Rice [VEG]
Roasted Fingerling Potatoes [VEG]
Roasted Root Vegetables [MLK, VEG]
Aubergina alla Parmigiana, Marinara
Sauce [SUL, CEL, MLK, VEG]
Sauteed Sweet Potato [VEG]
Oven Roasted Carrots, Zucchini, Onion.
[VEG]

TASTE OF INDIA

Green Peas Pulao [MLK]
Dhall Fried [SUL, MLK]
Butter Paneer Masala [MLK]
Matar Paneer
Madrashi Fish 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

Couscous Primavera (Asparagus,
Green Peas) [GLU, VEG]
Truffle Mash Potato [MLK, VEG]
Cioppino (American style Seafood)
American Sauce [SUL, MLS, CRU, FSH]

Grilled Lamb, Spicy Yoghurt Sauce
[MLK], Pita Breads [GLU]
Thai chicken Satay, smoky Harissa
peanut sauce [NUT, SSE, MLK, MTD]
Barley Sauteed, Creamy
Mushroom [MLK, VEG]

Pumpkin and Green Peas Lasagna
[VEG, MLK, GLU]
Jacket Potatoes, Corn on Cob [VEG]

Beef Tenderloin -Wellington, Red
Wine Sauce [BEF, GLU, ALC, MLK, SUL]
Herb and Dijon Crusted Roast Leg
of Lamb -with Sundried Fruit and
Fresh Herbs |Mint Sauce [ALC, MTD,
MLK, SUL]

Five Spice Crispy Pork and Chinese
Vegetables Sauteed with Hoisin
Sauce

KID'S CORNER

Fish Goujons [FSH, GLU]
Grilled Chicken Sausage
Sweet and Sour Sauce [VEG]
Macaroni with Cheddar Cheese
[MLK, GLU, VEG]

DESSERT

Coconut Tart [GLU, MLK, VEG]
Red Velvet Cheese Frosting [GLU, MLK, EGG]
Chocolate Brownies [GLU, MLK, NUT, EGG]
Pithiviers Vanilla [GLU, MLK, EGG]
Vanilla Choux [GLU, MLK, EGG]
Creamy Corn [MLK, GLU, VEG]
Fruit Salad [VEG]
Sliced Fruits
[VEG]

Chocolate Mousse [MLK, VEG]

Vegan Chocolate [GLU FREE, VEGAN]

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]