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STARTERS

MIXED SALADS

Vegetables, Feta Cheese,
Tomato, Bell Pepper, Green
Olive, Green Leaves [MLK, VEG,
MTD]

Grilled Vegetables Italian Salad
[VEG]

Shrimp and Mussel Salad-
Quinoa, Avocado, Corn Salad
[CRU, MLS]

Beef Nicoise Salad
[BEF, EGG, FSH]

LIVE SALADS

Cobb Salad - [EGG, MLK, MTD]

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 Leek and Broccoli Soup -
Cheese Crouton [MLK, GLU, CEL]

Chicken & Cauliflower
Velouté -Mini Cheese
Focaccia [MLK, GLU]

BREAD CORNER [GLU]

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

MAIN COURSE

PIZZA

Margherita

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

Genovese -White Sauce,
Fresh Basil Pesto, Grana
[MLK, GLU, NUT]

Bismarique -Tomato Sauce, Pine
Nuts, Basil Pesto, Egg, Parmesan
Cheese [SUL, GLU, EGG, MLK, NUT]

CHEF'S PASTA SELECTION

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

Bucatini, Cavatelli, Wheat Pasta
Aglio Olio-Fresh Garlic, Red
Chili, White Wine, Parsley [ALC]
Alla Puttanesca- Olive, Parsley
Fresh Tomato, Tomato Sauce
Anchovy, Garlic, Fresh Basil [FSH,
SUL]

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

Steamed White Rice [VEG]
Hasselback Potato [VEG]
Fricasseed Pumpkin [VEG, MLK, GLU]
Grilled Asparagus, Roasted Parmesan
Green Beans [VEG]
Cheesy White Beans Tomato Bake [MLK,
VEG, LUP, SUL]
Mushroom, Broccoli Lasagna-Marinara
Sauce [SUL, GLU, MLK, VEG]

TASTE OF INDIA

Mustard Rice [MTD, MLK]
Punjabi Chole Marsala [MLK, SUL]
Paneer Tikka Masala [MLK, SUL]
Aloo and Gobi Methi [MLK, SUL]
Butter Chicken [MLK, SUL]

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

One Hours Roasted Whole
Chicken, Mushroom Sauce [MLK,
CEL]
Gratin Dauphinoise [VEG, MLK]
Curried Barley Pilaf

Deep-Fried Mussel on Escabeche of
Vegetables [MLS, SUL]
Risotto - Mushroom, Fresh Basil,
Tomato [MLK]
Fish Vindaloo [FSH, MTD]

Sauteed Broccoli [VEG]
Oven Bake Root Vegetables [VEG]

Roasted Pork Lion -Apple Cider &
Merlot Sauce [PRK, MLK, ALC]
Italian Lamb Stew [Green Olive,
Carrot, Caramelized Onion [SUL, CEL]

Beef [BEF], Creamy Garlic Sauce
[MLK, EGG], Focaccia [GLU]
Braised Beef - Red Wine Jus
[BEF, CEL, MLK, ALC, SUL]

KID'S CORNER

Creamy Chicken Ham, Green Paes [MLK]
Pasta [GLU, MLK, VEG]
Mashed Potato [MLK, VEG]
Egg Fried Rice [SOY, EGG, SSE]

DESSERT

Lemon Meringue Tarte [GLU, MLK, EGG]
Red Berries Charlotte [GLU, EGG, MLK]
Paris Brest [GLU, MLK, EGG, NUT]
Chocolate Cake [GLU, MLK, EGG]
Vanilla Mille-feuille [GLU, MLK, VEG]
Banana Caramelized [VEGAN, GLU FREE]
Fruit Salad [VEG]
Sliced Fruits [VEG]

Strawberry Mousse [MLK, VEGAN, GLU FREE]

Mango Tapioca [VEGAN, GLU FREE]

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]