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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]
Pescatore - Tomato sauce,
calamari, prawn, mussels, parsley,
oregano
[CRU, MLK, GLU]
White sauce, mushrooms, chicken
ham, Mozzarella
[MLK, GLU]

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

Pasta

Farfelle, Fettucini
[GLU]
Sauce alla San Francesco
White sauce, cream, spinach, pine
nuts
[MLK, GLU, LUP]

Sauce Fra diavolo
Tomato sauce, seafood, garlic,
oregano, chilli
[MLK, GLU]

Chopped onions, 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

Live station

Grilled fish fillet, Herb white wine
sauce
[FSH, ALC, MLK]
Chicken jalfrezi
Roasted leg of lamb Chinese-style
[SOY, GLU]

ISLAND 5

Indian corner

Basmati rice

[VEG, VEGAN]

Rajma masala

[VEG, MLK]

Gobi do piazza

[VEG, MLK]

Muttar paneer

[VEG, MLK]

Naan

[VEG, GLU]

Kerela fish curry

[MLK, FSH]

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

ISLAND 6

Carving station

Grilled minute sirloin steak

[BEF]

Meatballs, sauce marinara

[BEF]

ISLAND 7

Kids corner

Pasta

[VEG, GLU]

Grilled chicken

Potato wedges

[VEG, VEGAN]

Carbonara sauce

[MLK, PRK]

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

Cucumber salad with sesame and
ginger

[VEG, VEGAN]

Corn kernel and roasted pepper
salad

[VEG, VEGAN]

Crab stick salad "nautilus" with
Granny Smith and lime

[CRU]

Tandoori Chicken salad

[MLK]

Live salad

Cobb salad

Chicken, hard-boiled egg, iceberg
lettuce, tomato, blue cheese, tail
onion, avocado, ranch sauce

[MLK, EGG]

ISLAND 9

Vegetarian dishes

Rice with herbs

[VEG, VEGAN]

Roasted garlic greens fricassee

[VEG, VEGAN]

Saffron potatoes

[VEG, VEGAN]

Grilled vegetables with pesto

[VEG, VEGAN, NUTS]

Pumpkin purée with curry leaves
infused oil

[VEG, VEGAN]

Ginger root-vegetable fricassee

[VEG, VEGAN]

Corn on the cobb

[VEG, VEGAN]

ISLAND 10

Soups

Butternut soup

[VEG, VEGAN]

Chicken and mushroom soup

[MLK]

Sides

Spring onions, Croutons, Fried
onions [GLU]

Asian corner

Chinese egg fried rice

[SOY, EGG, GLU, SSE]

Spicy stir-fried Kung pao chicken

[GLU, NUT, SSE]

Beef and broccoli tossed in a
garlic, velvety sauce

[BEF, SOY, GLU]

Prawn crackers, Mini spring rolls

[GLU, CRU]

ISLAND 11

Dessert

Cherry tart Amarena

[GLU, EGG, MLK]

Vanilla caramel cream

[MLK, EGG]

Chocolate cake

[GLU, EGG, MLK]

Pistachio éclair

[GLU, EGG, MLK, NUTS]

Passion fruit mousse

[MLK, GLU, VEG]

Poached papaya

[VEG, VEGAN]

Red berries and fromage blanc

[VEG, MLK]

Cut fruit platter

[VEG, VEGAN]

Coconut milk tapioca

[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]