

**MO
ZA
IK**

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]
Quattro fromaggi
White sauce, Gorgonzola,
Taleggio, Mozzarella, Parmesan
Grana
[VEG, MLK]
Chicken pugliese, tomato sauce,
Mozzarella, onion ring, tomato
ring
[MLK]

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

Pasta

Orecchiette, Rigatoni
[VEG, GLU]
Sauce Arrabbiata
[VEG, VEGAN, SUL]

Chicken tetrazzini
Mushrooms, garlic, cream,
Parmesan, chicken
[MLK]

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, wholegrain
mustard sauce
[FSH, MLK, MTD]
Mussels with garlic butter
[CRU]
Calamari with tomato sauce
[MLS]
Chicken and pepper stir-fry
[SOY]

ISLAND 5

Indian corner

Vegetable pulao

[VEG, VEGAN]

Masoor dhal

[VEG, MLK]

Karahi paneer

[VEG, MLK]

Matar and mushroom curry

[VEG, MLK]

Naan

[VEG, GLU]

Nanital chicken masala

[MLK]

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

ISLAND 6

Carving station

Grilled beef sausage

[BEF, GLU]

Moroccan-spiced roasted lamb
and couscous

[MLK, GLU]

Roasted pork with dried fruit and
apple sauce

[PRK, SUL]

ISLAND 7

Kids corner

Pasta

[VEG, GLU]

Chicken bolognese

[GLU]

Chicken sausage

[GLU]

Roasted potato wedges

[VEG, VEGAN]

ISLAND 8

Salads and crudites

Roquette / Mignonette/ Mesclun/

Watercress/ White & Green

cucumber/ Carrot/ Beetroot/

Tomato/ Red & 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

Grilled calamari, carrot and
zucchini salad

[MLS]

Green apple salad, raisins, walnut

[VEG, VEGAN, NUT]

Cucumber, onion, tomato,

kalamata olive salad

[VEG, VEGAN]

Pineapple, melon, tomato, onion,

pepper salad

[VEG, VEGAN]

Live salad

Salad poka

Fish, grapefruit segment, green

grapes, fried onion and ginger soy

vinaigrette

[FSH, SOY]

ISLAND 9

Vegetarian dishes

Plain white rice

[VEG, VEGAN]

Carrot and onion sauté

[VEG, VEGAN]

White bean stew

[VEG, VEGAN]

Gratin dauphinois

[VEG, MLK]

Roasted beetroot with peppers
and onion

[VEG, VEGAN]

Sautéed broccoli with roasted
garlic

[VEG, VEGAN]

Bottle gourd and pea fricassee

[VEG, VEGAN]

Patty pan Vindaye

[VEG, VEGAN, MTD]

Jackfruit and potato fricassee

[VEG, VEGAN]

ISLAND 10

Soups

Roasted tomato soup enhanced
with basil

[VEG, VEGAN]

Cream Chicken soup

[MLK, GLU]

Sides

Spring onions, Croutons, Fried
onions [GLU]

Italian corner

Chicken cacciatore with flavourful
tomato sauce

[GLU]

Creamy polenta with Parmigiano -
Reggiano cheese

[VEG, MLK]

Traditional Italian lasagna with

Bolognese ragu and cheese sauce

[BEF, GLU, MLK, CEL]

ISLAND 11

Dessert

Fresh fruit tart

[GLU, MLK, VEG]

Chocolate cake

[GLU, EGG, MLK, NUT]

Chocolate eclair

[GUL, EGG, MLK]

Fruit sponge cake

[GLU, MLK, VEG]

Caramelised pineapple

[VEG, VEGAN]

Tiramisu

[MLK, GUL, EGG]

Coconut Panna cotta

[VEG, VEGAN]

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]