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STARTERS

MIXED SALADS

Mexican Quinoa Salad
[VEG]

Potato /Roasted Beetroot/Grilled
Green Beans [VEG]

Pasta, Diced Tomatoes/ Sliced
Green Olives, Olive Oil, Feta
[GLU, MLK]

Mauritian Style Fish Salad
[FSH]

LIVE SALADS

Chicken Breast/Soba Noodle/
Green Beans [GLU, 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

Roasted Tomato and Sweet Potato
Creamy Soup, Garlic Focaccia
Crouton [MLK, GLU, CEL]

Green Thai Seafood Soup,
Spiralized Vegetables
Focaccia [MLK, GLU, 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]

Quattro Formaggi
White sauce, Gorgonzola,
Taleggio, Mozzarella
Grana Cheese
[MLK, GLU]

Chicken Pugliese
Cheese, Chicken, Tomato, Onion,
Tomato Sauce

CHEF'S PASTA SELECTION

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

Linguini
Gnocchi, Wheat Pasta

Salsa di Noci-Pecorino
Fresh herbs, Olive oil, Cream,
Garlic
[MLK]

Orecchiette Alla Barese
Brocoli, Garlic, Onion,
Anchovy, Vegetable stock
[FSH]

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]
Garlic, Rosemary Baby Red Potatoes
[VEG]
White Beans Stew
[VEG]
Oven Roast Vegetables, Peppers
[VEG]
Sauteed Broccolini, Spinach [VEG]
Vichy Style Carrots [VEG]

TASTE OF INDIA

Peas Pulao
[VEG]
Masoor Dhal
[MLK, SUL, VEG]
Muttar & Mushroom
[MLK, VEG]
Nanital Chicken Masala
[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

Eggplant & Vegetables Lasagna
[MLK, GLU, VEG]
Jacket Potatoes, Corn on Cob
[VEG]

Chicken Cacciatore
Green Olive, Bel Pepper, Cherry
Tomato [GLU, SUL]
Crispy Orange Beef Stir Fried,
Chinese Vegetables, Black Beans
[BEF, MLS, FSH]
Stir-fried Vegetables Noodle [VEG,
GLU]

Couscous, Spinach, Mushroom
[GLU, VEG]
Truffle Mash Potato [VEG, MLK]

Slow Roast leg Of Lamb,
Thyme Jus [SUL, CEL, MLK]
Roasted Whole Pork Leg -Fennel
Sauce [PRK, ALC]
Shawarma Spice Lamb, Makhani
Sauce [MLK], Tortillas [GLU]

KID'S CORNER

Chicken Bolognese
[CEL, SUL]
Macaroni
[GLU]
Sauteed Green Beans
[VEG]
Sauteed Chicken Sausage
[SOY]

DESSERT

Fresh Fruit Tart
[GLU, MLK, VEG]
Chocolate Cake [MLK, EGG, EGG]
Chocolate Eclair [GLU, MLK, EGG]
Vanilla Mille-Feuille [GLU, MLK, EGG,]
Fruit Sponge Cake [GLU, EGG, MLK]
Caramelized Pineapple [VEG]
Fruit Salad [VEG]
Slice Fruits
[VEG]
Tiramisu
[MLK, GUL, EGG]
Coconut PANACOTTA
[VEG,]

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]