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STARTERS

MIXED SALADS

Green Bean, Halloumi, Chickpeas
Salad
[VEG]

Potato, Gherkin, Green Olives,
Carrots Salads
[VEG]

Tandoori Chicken Cob Salad
[EGG]

Beef, Beetroot, Black Lentil,
Green Peas Salad [BEF, LUP]

LIVE SALADS

Smoked Marlin Caesar Salad
[FSH, GLU, MLK]

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 Asparagus, Grated Nutmeg
Crème
[MLK, VEG]

French onion soup-Cheese
Crouton [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]

Quattro Stagioni
[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

Orecchiette,
Rigatoni, Wheat Pasta

Arrabbiata Sauce
[SUL]

Chicken Tetrizzini
Mushroom, Garlic, Cream,
Cheese [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]
Caramelized Bake Potato
[VEG]
Roasted Asparagus & Green Beans
[VEG]
Glazed Market Root Vegetables
[VEG]
Local Pumpkin, Broccoli [VEG]
Mint Couscous [VEG, GLU]

TASTE OF INDIA

Kesari Pulao
[VEG]
Punjabi Dhall Tadka
[MLK, SUL, VEG]
Palak Paneer [MLK, SUL, VEG]
Gobi Masala
[MLK, SUL]
Goan Fish [FSH, 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

Sauteed Green Beans & Roasted
Pumpkin [VEG]
Oven Bake Root Vegetables,
[VEG]

Whole Roasted Chicken, Rosemary
Sauce
[ALC, SUL]
Beef Shawarma [BEF], Tandoori
Mayonnaise Sauce [MLK], Pita
Bread [GLU]
Grilled Calamari and Lemon Butter
Sauce [MLS, MLK]
Fish Putanesca [FSH, SUL]

Gratin Dauphinoise [MLK, VEG]
Sauteed Broccolis [VEG]

Beef -Bourguignon
[BEF, ALC, MLK]
Crispy Pork belly -Sweet & Sour
Pork [PRK, SSE, GLU]
Japanese Fried Rice with Egg
[EGG, SSE, SOY]
French Style Navarin of Lamb with
vegetables [SUL]

KID'S CORNER

Chicken fried rice
[SOY]
Crispy Fish goujon
[FSH, GLU]
PASTA
[GLU]
Beef Bolognaise [BEF]

DESSERT

Brownies Chocolate
[GLU, MLK, NUT]
Chocolate Tart [MLK, GLU, VEG]
Strawberry Swiss Roll [GLU, MLK, EGG]
Vanilla Choux [GLU, MLK, EGG,]
Jalouisi Banana [GLU, MLK, EGG]
Semolina Creamy [VEG, MLK]
Fruit Salad [VEG]
Slice Fruits
[VEG]
Banana Mousse with Crumble
[MLK, GUL, VEG]
Chocolate cake
[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]