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STARTERS

MIXED SALADS

Chickpeas, Avocado, Corn Salads
[VEG]

Angel Hair pasta, Beef, Green
Salad
[BEF]

Grilled Chicken /Avocado /Grilled
Bell Pepper/ Tomato

Nicoise Salad [FSH, EGG]

LIVE SALADS

Beetroot, Vegetables, Cheese,
Green Salad [VEG, MLK, GLU]

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

Sweet Corn Velouté -Mini Cheese
Focaccia [MLK, VEG]

Thai Chicken Soup /Coconut
Milk [NUT, SUL, SSE, 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]

White Sauce Ravenala
Style [MLK, GLU]

Chicken Boscaiola
[Mushroom/Chicken/Red Onion]

CHEF'S PASTA SELECTION

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

Pappardelle

Creamy Pesto [NUT, MLK]

Alla Crudiaola-Tossed with Extra
Virgin Olive Oil, Basil, Garlic,
Celery, Fresh Tomato, Red Tuna
[FSH, CEL, 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 [VEG, VEGAN]

Pilaf Rice
[VEG]
Roasted Wedges Potato [VEG]
Cauliflower and Broccoli Gratin [VEG, MLK,
GLU]
Roasted Vegetables /Red Peppers [VEG]
Seasonal Vegetables [VEG]
Oven Roast Sweet Potato [VEG]

TASTE OF INDIA

Jeera Rice [MLK]
Dhal Fry [MLK]
Sahir Paneer [MLK, SUL, VEG]
Vegetables Jalfrezi [MLK]
Chicken Curry [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

Ratatouille [VEG]
Chayote, Green Paes Lasagna [VEG,
MLK, GLU]

Gnocchi -Sauteed with Seafood
[CRU, MLS, MLK]
Crispy Fish- Spicy, Sour and Sweet
[FSH, GLU]
Lamb Sautéed Pad Thai
[SSE, SOY, NUT, VEG, MLS, FSH]

Satay-Thai peanut Sauce
[BEF, ALC, NUT]

Beef Satay -Thai peanut Sauce
[BEF, ALC, NUT]
Assorted Root Vegetables [VEG]
Sauteed Green Beans [VEG]

Breast Of Chicken with Sauce
Elizabeth -Chasseur (White Wine
Mushroom Sauce) [ALC, MLK, SUL]
Slow Roast pork -Smoky BBQ
Sauce [PRK, MLK]
Chicken, Spicy Yoghurt Sauce [MLK,
GLU]

KID'S CORNER

Carbonaro sauce [PRK, MLK, GLU]
Pasta [GLU, VEG]
Fish Finger [FSH, GLU]
Sauteed Vegetables

DESSERT

Pineapple Tart [GLU, EGG, MLK]
Pistachio Cake [GLU, MLK, EGG, NUT]
Magical Chocolate Cake [GLU, EGG, MLK]
Chocolate Chou [GLU, MLK, EGG]
Vanilla Puff Pastry [GLU, EGG, MLK]
Pudding Vermicelli [MLK, GLU FREE]
Fruit Salad [VEG]
Slice Fruits
[VEG]

Coffee Panacotta
[VEGAN]

Caramelize Pineapple
[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]