



MOZAIK

DINNER MENU
FRIDAY

ISLAND 1

Cheese selection

Brie, Camembert, Provolone, Emmental Swiss
[MLK]

Accompaniment:

Cookie & Crackers, Nuts, Dried Fruits
[NUT, MLK]

Selection of cold cuts

Italian sausage salami, Coppa ham, Chicken ham,
Parma ham
[PRK]

Condiments

Pickles, Pickled onion, Pickled olives

ISLAND 2

Pizza

Margherita
[VEG, GLU, MLK, SUL]
Capsicum & mushrooms
[VEG, MLK, GLU]
Tandoori chicken
[GLU, MLK]

Pasta

Spaghethi alla Bolognese
[BEF, CEL, GLU]
Conchiglie alla Fiorentina
[MLK, GLU, VEG]

ISLAND 3

Breads and Spreads

Butter
[GLU, MLK, LUP]
Cream cheese
[VEG, MLK]
Pesto
[VEG, NUT, MLK]

Provençal tapenade olive

[VEG, VEGAN]

Hummus

[VEG, VEGAN]

Remoulade sauce

[MTD, SOY, EGG]

Fromage blanc

[VEG, MLK]

Mayonnaise

[EGG, MTD]

Ketchup and mustard

[MTD, SUL]

ISLAND 4

LIVE

Grilled fish fillet, old-fashioned mustard sauce and garlic butter

[FSH, MLK]

Squid with tomato sauce

[MLS]

Tofu and vegetable stir-fry

[VEGAN, VEG, SOY, SSE]

ISLAND 5

Indian Station

Vegetable pulao

[VEG, VEGAN]

Masoor dhal

[VEG, MLK]

Karahi paneer

[VEG, MLK]

Matar and mushroom curry

[VEG, MLK]

Naan

[VEGAN, GLU]

Nanital chicken masala

[MLK]

Traditional Condiment

Raita cucumber [MLK], Lemon, Mixed pickles,

Fresh chilli, Onion rings, Tomato slices, Green cucumber slices

ISLAND 6

Carving Station

Moroccan-spiced roasted lamb and couscous

[MLK, GLU]

Grilled beef, beef demi-glace

[GLU, BEF, ALC]

Roasted pork with dried fruits and apple sauce

[PRK]

ISLAND 7

Kids Station

Chicken bolognese

[GLU]

Pasta

[VEG, GLU]

Chicken sausage

[GLU]

Potato wedges

[VEG, VEGAN]

Sauteed broccoli

[VEG, VEGAN]

ISLAND 8

Flavoured Oils & Vinegars

Olive oil and other [walnut/hazelnut oil/simple olive/bormane/pistachio/spicy olive oil]

6 different types of vinegars

[sherry/raspberry/wine/cider/balsamic/tarragon]

Dried fruit and nut selection

Green salad and raw vegetables

Arugula Salad / Mignonette Salad / Mixed Greens / Watercress / Mix Green Cucumber / White Cucumber / Carrot / Beetroot / Tomato / Red Cabbage / White Cabbage

Dressings

Mustard vinaigrette, Balsamic vinaigrette, Orange vinaigrette
Ranch dressing, Italian dressing, Thousand island dressing

Mixed Salads

Grilled squid, carrot and zucchini salad

[MLS]

Green apple salad, raisins, walnut kernels

[VEG, VEGAN, NUT]

Mushroom, onion, tomato, kalamata olive salad

[VEG, VEGAN]

Pineapple, melon, tomato, onion, pepper salad

[VEG, VEGAN]

Live Salad

Poka Salad

Fish, grapefruit segment, green grapes, fried onions, ginger-soy
vinaigrette

[FSH]

ISLAND 9

Vegetarian dishes

White rice

[VEG, VEGAN]

Vegan sliced polony in tomato and cumin gravy

[VEG, VEGAN]

Roasted beetroot with onion and peppers

[VEG, VEGAN]

Sautéed broccoli with roasted garlic

[VEG, VEGAN]

Calabash fricassee with peas

[VEG, VEGAN]

Fricassee potato and peppers

[VEG, VEGAN]

ISLAND 10

Soups

Roasted tomato soup enhanced with fresh basil

[VEG, VEGAN]

Creamy chicken veloute

[MLK, GLU]

Toppings

Chives, Croutons, Fried onions
[GLU]

Special Asian

Fried noodles with vegetables
[SOY, GLU, SSE, VEG]

Shrimps chop-suey
[SOY, GLU, SSE, CRU]

Chicken kung pao
[SOY, GLU, SSE]

Prawn Crackers, Mini Spring Roll
[GLU, CRU]

ISLAND 11

Dessert

Creamy tapioca with peach
[MLK]

Kiwi creamy pie
[GLU, MLK]

Moka Delight
[MLK, GLU, EGG]

Sacher torte
[GLU, EGG, MLK]

Choco cream eclairs
[GLU, EGG, MLK]

Vanilla mille-feuille
[GLU, MLK, EGG]

Vanilla sponge with fruits
[GLU, MLK, EGG]

Red berries crumble
[VEGAN, VEG]

Poached papaya in star anise syrup
[VEGAN, VEG]

Sliced fruits
[VEGAN, VEG]

Prices are in Mauritian rupees and inclusive of government tax.
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]