



MOZAIK

DINNER MENU
MONDAY

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]

Ravenala
[CRU, MLK, GLU]

Bismaric
[GLU, MLK]

Olive oil, Garlic oil, Chilli oil, Thyme oil

PASTA SELECTION

Bucatini all amatriciana
[PRK, GLU]

Maccheroni crudaiola
[FSH, GLU, CEL]

ISLAND 3

Bread 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
[SUL]

ISLAND 4

Live

Grilled fish fillet, pineapple salsa
[SUL, FSH]
Mussels marinière
[MLS, ALC]

ISLAND 5

Indian Corner

Kashmiri pulao
[VEG, VEGAN]
Chole masala
[VEG, MLK]
Vegetable Makhani
[VEG, MLK]
Matar Paneer
[VEG, MLK]
Naan bread
[VEG, GLU]
Lamb rogan josh
[MLK]

Traditional Condiment

Raita cucumber [MLK], Lemon, Mixed pickles,
Fresh chilli, Onion rings, Tomato slices, Green cucumber slices

ISLAND 6

Roasted pork, honey and rosemary apple sauce

[PRK]

Roasted chicken, mushroom sauce

[GLU]

ISLAND 7

Kids Station

Plain pasta

[GLU, VEG]

Potato wedges

[VEG, VEGAN]

Chicken Nuggets

[GLU, EGG]

Grilled Chicken sausage

Steamed vegetables

[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 fruits and nut selection

Green salad and raw vegetables

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

Dressings

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

Mixed salads

Grilled eggplant salad with balsamic

[VEG, VEGAN]

Watermelon and mint salad with fresh lemon

[VEG, VEGAN]

Greek salad

[MLK, VEG]

Seafood pasta salad

[FSH, MLK, CRU, GLU]

Live Salad

Grilled chicken nicoise salad

[MTD, SUL]

ISLAND 9

Vegetarian dishes

White rice

[VEG, VEGAN]

Ratatouille stew

[VEG, VEGAN]

Veg-meat Navarin

[VEG, VEGAN]

Sautéed mushroom, caramelized potato and onion

[VEG, VEGAN]

Roasted pumpkin with cinnamon

[VEG, VEGAN, GLU]

Veg crisoy chicken in tomato sauce

[VEGAN, VEG, GLU]

ISLAND 10

Soups

St-Germain Soup

[VEGAN, VEG]

Fish soup

[FSH]

Accompaniment

Spring onions, Croutons, Fried Onions

[GLU]

Special Mexican Corner

Tortillas

[GLU]

Beef fajitas

[BEF]

Chicken fajitas

Shredded Veg-chicken fajitas

[VEG, VEGAN]

Cheese sauce, guacamole, sour cream, coriander

Pico de gallo salsa, shredded lettuce, pickled jalapenos [MLK, GLU]

ISLAND 9

DESSERT

Churros with chocolate sauce

[MLK, GLU, EGG]

Bavarian pistachio and chocolate

[GLU, MLK, VEG]

Apple crumble pie

[VEG, GLU, MLK]

Sponge Coffee cream

[GLU, MLK, VEG]

Strawberry cream éclairs

[GLU, MLK, EGG]

Passion fruit mousse

[VEGAN, VEG]

Vol aux vent fresh fruit with pastry cream

[GUL, EGG, MLK]

Royal cream with vanilla flavors

[VEGAN]

Creamy grilled vermicelli with nuts (hot)

[GLU, MLK, NUT]

Fruit slices

[VEGAN]

Prices are in Mauritian rupees and inclusive of government tax.
Please notify the restaurant manager should you have
Any food allergies.

SOY	[SOY]
CELERY	[CEL]
NUTS	[NUT]
PEANUTS	[PNT]
MUSTARD	[BAT]
LUPINS	[LUP]
SULPHATES	[SUL]
SESAME	[SSE]
GLUTEN	[GLU]
MILK	[MLK]
EGG	[EGG]
CRUSTACEAN	[RAW]
FISH	[FSH]
MOLLUSK	[MLS]
ALCOHOL	[ALC]
VEGETARIAN	[VEG]
PORK	[PRK]
BEEF	[BEF]