



MOZAIK

DINNER MENU
SATURDAY

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]
Mushrooms
[VEG, MLK, GLU]
Valtelina
[PRK, GLU, MLK]

Pasta

Linguini al pasta
[NUT, MLK, VEG, GLU]
Rigatoni alla ghiotona
[GLU]

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, creamy capers sauce

[FSH, MLK]

Grilled beef fillet, bordelaise sauce

[BEF, ALC]

Veg-chicken and vegetable chop-suey

[VEGAN, VEG, SOY, SSE]

ISLAND 5

Indian Station

Kesari pulao

[VEG, VEGAN]

Punjabi dhal tadka

[VEG, MLK]

Vegetable korma

[VEG, MLK]

Chilli Milli sabji

[VEG, MLK]

Goan fish curry

[FSH, MLK]

Traditional Condiment

Raita cucumber [MLK], Lemon, Mixed pickles,

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

ISLAND 6

Carving Station

Grilled lamb sausage

[GLU]

Grilled pork loin, mustard dill sauce

[PRK, MTD, GLU]

ISLAND 7

Kids Station

Chicken fried rice

[SOY]

Grilled fish

[GLU, FSH]

Creamed chicken sauce

[MLK]

Pasta

[VEG, GLU]

Potato mash

[VEG, MLK]

Sauteed 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 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

Red bean salad, corn, onion petals and candied pepper
[VEG, VEGAN]

Poached and raw pear salad, pecan, honey rosemary
[VEG, VEGAN]

Poultry and potato salad with paprika and garlic confit

Shrimp, pineapple and fresh tomato salad
[CRU]

Live Salad

Calamari salad with avocado, lemon zest, onion
[MLS]

ISLAND 9

Vegetarian dishes

Tomato rice, peas and fried onion
[VEG, VEGAN]

Cubed vegetables with sweet peppers
[VEG, VEGAN]

Potato and mushroom curry
[VEG, VEGAN]

Tofu and Vegetable stir-fry
[VEG, VEGAN]

Butternut and chickpea tagine
[VEG, VEGAN]

Cajun-spiced roasted potato
[VEG, VEGAN]

ISLAND 10

Soups

Vegetables
[VEG, VEGAN]

Bouillon crab
[CRU]

Toppings

Chives, Croutons, Fried onions
[GLU]

Special Italian

Chicken parmigiana

[MLK, GLU]

Vegetable lasagna

[VEG, GLU, MLK]

Creamy polenta

[MLK, VEG]

Beef fondant with green olives

[MLK, GLU, CEL]

ISLAND 11

Dessert

Tiramisu

[GLU, MLK, EGG]

Crumble banana mousse

[GLU, MLK]

German Brownies

[GLU, MILK, NUT]

Coffee cream pie

[GLU, MLK]

Soft kiwi cake

[GLU, MLK, EGG]

Cinnamon cream choux

[GLU, MLK, EGG]

Peach Jalousie

[GLU, MLK, EGG]

Cremeux semolina (hot)

[MLK]

Banana-choco cremeux

[VEGAN]

Fruit slices

[VEGAN]

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]