



MOZAIK

DINNER MENU
SUNDAY

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]
Hawaiian
[GLU, MLK]
Veggies
[VEG, GLU, SUL, MLK]

Pasta

Tagliatelle with seafood
[CRU, GLU]
Orecchiette barese
[MLK, FSH, 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 fillet, mushroom forest sauce

[FSH]

Shrimp with Mauritian red sauce

[CRU]

Mauritian-Sino Chicken chop-suey

[SOY, GLU]

ISLAND 5

Indian Station

Jeera rice

[VEG, VEGAN]

Moong dal tadka

[VEG, MLK]

Aloo Methi

[VEG, GLU]

Paneer butter masala

[VEG, MLK]

Naan

[VEG, GLU]

Chicken 65

[MLK]

Traditional Condiment

Raita cucumber [MLK], Lemon, Mixed pickles,

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

ISLAND 6

Carving Station

Roasted lamb marinated with Asian spices

[GLU]

Roasted beef fillet, pepper sauce

[BEF, MLK]

Oven-roasted crispy Asian pork belly, sweet and sticky sauce

[SOY, SSE, GLU]

ISLAND 7

Kids Station

Pasta

[VEG, GLU]

Tomato sauce

[MLK, PRK]

Beef patty

[BEF, GLU]

Chicken sausage

Vegetables of the day

[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

Tomato and Mozzarella salad with pesto

[VEG, MLK, NUT]

Fresh palmheart salad

[VEG, VEGAN]

Chicken tandoori and cauliflower salad

[MLK]

Fish pasta salad

[FSH, GLU]

Live Salad

Beef salad, Thai-style

[BEF, GLU]

Onion, Bell pepper trio, emberic carrot sprout, Thai sauce

[GLU]

ISLAND 9

Vegetarian dishes

White rice

[VEG, VEGAN]

Vegetable shop suey

[VEG, VEGAN]

Cauliflower Manchurian

[VEG, VEGAN]

Sautéed broccoli

[VEG, VEGAN]

Fried eggplant with sweet chilli sauce

[VEG, VEGAN]

Vegan-oysters and vegetable stir-fry

[VEG, VEGAN, SOY, SSE, GLU]

Sautéed Tom Pouce with onion and peppers

[VEG, VEGAN]

ISLAND 10

Soups

Sweet potato

[VEG, VEGAN]

Tom yam

[FSH, CRU]

Toppings

Chives, Croutons, Fried onions
[GLU]

Special Mediterranean

Lamb skewer

Couscous with Provençal vegetables
[VEG, GLU]

Chicken tagine

Pita bread creamy garlic hummus, baba ghanoush, tzatziki
[GLU, MLK, VEG, SSE]

ISLAND 11

Dessert

Apple strudel
[GLU]

Papaya tart
[GLU, EGG, MLK]

Soft pistachio layer cake
[GLU, MLK, EGG]

Coffee Pana cotta
[VEGAN]

Coffee cake
[GLU, EGG, MLK]

Profiterole pistachio cream
[GLU, MLK, EGG, NUT]

Jalousie vanilla
[GLU, EGG, MLK]

Creamy semolina (hot)
[MLK]

Mango panna cotta
[VEGAN, VEG]

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]