



MOZAIK

DINNER MENU
THURSDAY

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]

Primavera
[VEG, GLU, MLK]

Seafood
[GLU MLK]

Pasta

Taglioni alla campagnard
[GLU, MLK, VEG]

Penne arabiatta
[VEG, VEGAN, 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

Grilled fish fillet served with a herb saffron butter sauce

[FSH, ALC, MLK]

Jalfrezi vegetables

[VEG, VEGAN]

Leg of lamb with Chinese spices

[SOY, GLU]

ISLAND 5

Indian Station

Basmati rice

[VEG, VEGAN]

Kabuli chana

[VEG, MLK]

Gobi do piazza

[VEG, MLK]

Paneer bhurji

[VEG, MLK]

Naan

[VEG, GLU]

Kerela fish curry

[MLK, FSH]

Traditional Condiment

Raita cucumber [MLK], Lemon, Mixed pickles,

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

ISLAND 6

Carving Station

Grilled minute sirloin steak, black peppercorn sauce

[BEF, MLK]

Meatballs in marinara sauce

[BEF]

ISLAND 7

Kids Station

Grilled Chicken

Potato Wedges

[VEG, GLU]

Pasta

[VEG, GLU]

Carbonara sauce

[MLK, PRK]

Pumpkin puree

[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

Cucumber salad with sesame and ginger

[VEG, VEGAN]

Corn kernel and roasted pepper salad

[VEG, VEGAN]

Crab stick salad "nautilus" granny smith and lime

[CRU]

Tandoori Chicken Salad

[MLK]

Live Salad

Chef salad [Chicken, hard-boiled egg, iceberg lettuce, tomato, blue cheese, spring onion, avocado, ranch sauce]

[MLK, EGG]

ISLAND 9

Vegetarian dishes

Rice with herbs

[VEG, VEGAN]

Roasted garlic & greens fricassee

[VEG, VEGAN]

Roasted potatoes with herbs

[VEG, VEGAN]

Grilled vegetables with pesto

[VEG, VEGAN, NUT]

Pumpkin puree with curry leaves

[VEG, VEGAN]

Sauteed root-vegetable with ginger

[VEG, VEGAN]

ISLAND 10

Soups

Butternut

[VEG, VEGAN]

Chicken and mushrooms

[MLK]

Toppings

Chives, Croutons, Fried onions

[GLU]

Special Japanese

Tofu Fried rice

[VEGAN, VEG, SOY, GLU, SSE]

Stir-fried chicken with teriyaki sauce

[SOY, GLU, SEE]

Beef and broccoli tossed in a garlic sauce

[BEF, SOY, GLU]

Assorted sushi & Fish nigiri

[FSH]

ISLAND 11

Dessert

Matcha delight

[MLK, VEG]

Dark Cherry tart

[GLU, EGG, MLK]

Creamy lemon curd

[MLK, EGG]

Red berry vegan mousse

[VEGAN]

German brownies

[GLU, EGG, MLK, NUT]

Pistachio éclair

[GLU, MLK, EGG]

Passion fruit mousse

[MLK GLU, EGG]

Crispy nuts with local honey

[VEGAN]

Diplomate pudding (hot)

[MLK]

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]