



MOZAIK

DINNER MENU
TUESDAY

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]
Four season
[MLK, GLU]
Campagnard
[VEG, GLU, MLK]

Pasta

Parfadelle alla sorrentina
[CRU, GLU]
Four cheese Caserecce
[MLK, VEG, GLU]

ISLAND 3

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, tomato sauce
[FSH]
Chicken tagine with vegetables and apricot
Blanquette of beef
[BEF, MLK]
Grilled veg-chicken
[VEG, VEGAN]

ISLAND 5

Indian Station

Cumin Green peas pulao
[VEG, VEGAN]
Traditional Peshwari Dhall fry
[VEG, VEGAN]
Cauliflower curry
[MLK, VEG]
Jeera aloo
[VEG, VEGAN]
Naan bread
[GLU, VEG, VEGAN]
Madrashi fish masala curry
[MLK, FSH]

Traditional Condiment

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

ISLAND 6

Carving Station

Roasted lamb, rosemary sauce

[MTD]

Grilled beef sausage, BBQ-honey sauce

[BEF, SUL]

ISLAND 7

Kids Station

Mashed potatoes

[MLK]

Grilled chicken tenders

[GLU]

Plain pasta

[GLU, VEG]

Vegetable of the day

[VEG]

Tomato sauce with fresh basil

[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

Quinoa salad with roasted vegetables

[VEG, VEGAN]

Roasted chickpea salad with cumin, onion and pepper

[VEG, VEGAN]

Chicken salad with pineapple, paprika and garlic confit

Fish salad with grapefruit segments, green grapes, fried onion and
ginger vinegar

[FSH]

Live Salad

Seafood Caesar Salad

[FSH, CRU, MLS, GLU, MLK]

ISLAND 9

Vegetarian Station

Rice with sundried tomato and black olive

[VEG, VEGAN]

Saffron potato wedges

[VEG, VEGAN]

Sauteed green beans

[VEG, VEGAN]

Vegetables a la Provençale

[VEG, VEGAN]

Quinoa with raisins and slivered almonds

[VEG, VEGAN, NUT, GLU]

Veg-prawn stew

[VEGAN, VEG, GLU]

ISLAND 10

Soups

Chicken soup with mushrooms, Chinese noodles, fish and Tom
pouce meatballs

[SSE, FSH, CEL]

Minestrone soup

[VEG, VEGAN, GLU]

Toppings

Chives, Croutons, Fried onions
[GLU]

Special Caribbean

Oven-baked Caribbean Jerk chicken
[GLU]

Cuban-style roasted pork leg creamy mustard sauce
[MTD, MLK, PRK]

Veggie-salted fish with capsicum, capers, onion and tomatoes
[VEGAN, VEG]

ISLAND 9

Dessert

Red berries flan
[MLK, GLU, EGG]

Coconut cream tartlet
[GLU, MLK, VEG]

Vegan vanilla mousse
[VEGAN, VEG]

Red velvet cheese frosting
[GLU, MLK, VEG]

Brownies
[GLU, MILK, NUT]

Pithivier with vanilla pastry cream
[GLU, MLK, EGG]

Choux with vanilla and fruit compote
[GLU, MLK, EGG]

Creamy corn (hot)
[MLK]

Vegan chocolate cake
[VEGAN, VEG]

Fruit slices
[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]