



MOZAIK

DINNER MENU
WEDNESDAY

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]
Quatre Merveille
[CRU, MLK, GLU]
Alla mauritian
[GLU MLK]

Pasta

Spaghetti aglio olio and pepperoncino
[GLU, VEG, MLK]
Fusilli Francescana
[BEF, GLU, MLK]

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

Special Mauritian

Octopus curry with fresh coriander
[MLS]
Grilled fish fillet, creole rougaille sauce
[FSH]
Chicken salmis
[ALC]
Roti
[VEG, VEGAN, GLU]
Fried veg-kofta curry
[VEG, VEGAN, GLU]

Chutneys & Pickles Selection

Eggplant chutney
[VEG, VEGAN]
Grilled local tomato chutney
[VEG, VEGAN]
Coconut chutney
[VEG, VEGAN,]
Green papaya pickles
[VEG, VEGAN]
Tamarind pickles
[VEG, VEGAN]
Chilli pickles
[VEG, VEGAN]

ISLAND 5

Indian Station

Mustard rice

[MTD, VEG, VEGAN]

Panchratan dal fry

[MLK, VEG]

Carai do piazza

[MLK, VEG]

Dum aloo

[VEG, VEGAN]

Naan

[VEG, VEGAN, GLU]

Butter chicken

[MLK]

Traditional Condiment

Raita cucumber [MLK], Lemon, Mixed pickles,

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

ISLAND 6

Carving Station

Honey-mustard Whole roasted chicken

[MLK, MTD]

Leg of lamb with spices

[MLK, MTD]

ISLAND 7

Kids Station

Creamy chicken ham sauce

[MLK]

Farfalle Pasta

[GLU, MLK, VEG]

Rosti Potato cake

[MLK, VEG]

Chicken Burger patty

[GLU]

Sauteed green 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 nuts 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

Octopus salad, green papaya, fresh coriander and chilli
[MLS]

Sweet potato, grilled pistachio and pepper salad
[NUT, VEG, VEGAN]

Shrimp salad with lemon
[CRU, MLS]

Grilled vegetable salad
[VEG, VEGAN]

Live Salad

Fried salted fish salad with local tomato grilled over a wood fire
[FSH]

ISLAND 9

Vegetarian dishes

Creole rice
[VEG, VEGAN]

Chayote gratin
[VEG, GLU, MLK]

Potato cooked like a chutney
[VEG, VEGAN]

Cauliflower curry
[VEG VEGAN]

Green pea rougaille
[VEG, VEGAN]
Vegetable fricassee
[VEG, VEGAN]
Veggie-chicken fricassee
[VEG, VEGAN]

ISLAND 10

Soups

Broccoli and leeks
[VEGAN, VEG]
Fish
[FSH]

Toppings

Chives, Croutons, Fried onions
[GLU]

ISLAND 11

Dessert

Rasgoolah
[MLK, VEG]
Lemone curd meringue pie
[GLU, MLK, EGG]
Mango Charlotte
[GLU, EGG, MLK]
Paris Brest with praline cream
[GLU, MLK, EGG, NUT]
Strawberry delight
[VEGAN]
Black forest
[GLU, MLK, EGG]
Vanilla Mille-feuille
[GLU, MLK, EGG]
Caramelized banana (hot)
[VEGAN, VEG]
Peach crumble
[VEGAN, VEG]
Fruit slices
[VEGAN, VEG]
Tapioca coconut milk
[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]