



MOZAIK

LUNCH MENU
FRIDAY

ISLAND 1

The pasta station

Parffadelle alla sorrentina

[CRU, GLU]

Four cheese Caserecce

[MLK, VEG, GLU]

Pizza

Margherita

[VEG, GLU, MLK]

Four saison

[MLK, GLU]

Campagnard

[VEG, GLU, MLK]

ISLAND 2

Assorted 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 3

Live station

Grilled mahi mahi, peri peri sauce

[FSH, MLK]

Stir-fried Thai chicken

[SOY,SSE,GLU]

Sauteed beef

[BEF, SOY, SSE]

Vegan prawn stir-fry

[VEGAN, VEG, GLU, SOY, SSE]

Live salad station

Sauteed stripes of chicken w/ginger, garlic, chilli flakes, & cilantro, cooked linguini pasta, fine Chinese cut of green & red peppers, celery, cucumber, bamboo shoots, finely chopped cilantro oriental dressing

[GLU, CEL, SUL, SOY]

ISLAND 4

Indian corner

Steamed rice

[VEG, VEGAN]

Indian-style dhal fried

[VEG, MLK]

Dum aloo

[VEG, MLK]

Navratan korma

[VEG, MLK]

ISLAND 5

Live station

Boneless lamb shoulder with lemon, rosemary, & garlic

ISLAND 6

Kids Station

Pasta

[GLU, VEG]

Crispy chicken

[GLU]

Green peas & carrot

[VEG, VEGAN]

Carbonara sauce

[PRK, GLU, MLK]

ISLAND 7

Salad bar

[VEG, VEGAN]

Assorted mix greens leave, carrot, cucumber, tomato, white cabbage, red cabbage

Condiments and dressings

Mustard vinaigrette

[MTD]

Citrus vinaigrette

[MTD]

Balsamic vinaigrette

[MTD]

Crushed chillies

Tomato ketchup

[SUL]

Mustard paste

[MTD]

Mayonnaise

[EGG, MTD]

Black and green olive

[SUL]

Gherkins, Pearl onions, Tomato salsa, Sweet relish,

Sweet Thai chilli sauce

[SUL]

Sandwiches

Rye chicken sandwich

Chicken salad with dill and celery

[GLU, CEL]

Vegan sandwich

Grilled vegan mutton with pickled veggies

[VEGAN, VEG, GLU]

ISLAND 8

Vegetarian dishes

Zucchini with tomato and basil sauce

[VEG, VEGAN, NUT]

Roasted potatoes with rosemary butter

[VEG, MLK]

Sauteed chayote

[VEG, VEGAN]

Garlic oven-roasted vegetables

[VEG, VEGAN, GLU]

Veggie crispy drumsticks

[VEGAN, VEG, GLU]

ISLAND 9

Dessert

Cloud cheese cream with red berries

[MLK, GLU]

Pistachio tart

[GLU, NUT, MLK]

Mango delight

[GLU, MLK]

Chocolate moelleux

[MLK, EGG, GLU]

Raspberry swiss roll

[GLU, EGG, MLK, NUT]

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]