



Sunday Brunch Menu @ MOSAIC

BREAKFAST SELECTION

COLD BREAKFAST SELECTION

Assorted Fruit yogurts
Bircher Muesli
Fresh berry compote
Seasonal sliced and whole fruits

MINI BAGELS STATION

Classic, Whole wheat and Laugen bagel
Herb cream cheese
Goat cheese and red currant crème
Obatzter (German cheese spread)
Tomato, gherkins, onion & lettuce

BREAKFAST SWEETS

Freshly baked waffles, pancakes and French toast
Sweet crepes with condiments
Selection of European jam and marmalade
Selection of Croissant, Pain au Chocolat, Donuts and Danish Pastries

BREAKFAST SAVORIES

Farm eggs cooked to order
Baked beans
Sautéed mushrooms and cured beef
Roasted potatoes and cherry tomatoes



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STARTERS AND APPETIZERS

SALAD BAR

Iceberg Lettuce
Lollo Rosso
Red Oak Leaf salad
Mesclun Mix
Butter Lettuce
Sweet corn
Shredded Carrots
Shredded Radish
Shallots
Cherry Tomatoes
Japanese Cucumber
Red radish
Capsicum Julienne
Confit Mushrooms
Sundried Tomatoes
Yogurt Dressing
Honey Grape Dressing
French Vinaigrette
Thousand Island dressing
Sunflower Seeds
Pumpkin Seeds
Flax Seeds
Roasted hazelnuts

CAESAR SALAD STATION

Romaine Lettuce
Caesar Dressing
Cured Beef
Butter toasted garlic croutons
Grated Parmesan Cheese

SEAFOOD ON ICE

Freshly shucked Fin de Claire oysters
Imported lobster
Boiled fresh prawns
Flower Crab & Baby scallops
Smoked Salmon
Beetroot cured salmon
Peppered mackerel
Condiments



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ANTIPASTI

Roasted zucchini marinated with Pesto, feta cheese and pine nuts
Grilled eggplant with garlic oil
Roasted beetroot marinated with raspberry and grape vinegar
Broiled artichokes and sundried tomatoes with flat leaf parsley

ARABIC MEZZEH dips and bread

MALAY, INDIAN & CHINESE STARTERS

Acar daging panggang "Grilled beef and picked fruit"
Tempe goreng bawang "deep fried tempe with chili and onions"
Kerabu taugoh "bean sprout salad with grated coconuts"
Paneer Cheese salad with lemon, coriander and chili
Tandoori lamb kofta with vegetables and yogurt sauce
Roasted Cantonese Chicken
BBQ squid with sesame
Jellyfish salad with cucumber and chili

INDIVIDUALS

Thai spiced watermelon and tomato gazpacho with bird eye chilis
Egg yolk cream on sunflower seed bread with chives and caviar
Goat cheese terrine with Mediterranean vegetables
Crab meat and cucumber roll with spicy avocado crème

COMPOSED SALADS

Roast beef with apple-celery salad and walnut mayonnaise
Cajun roasted chicken breast with broccoli and pickled red onions
Greek salad with feta cheese, Kalamata olives and bell peppers
Grilled sea bass on young mango salad
"Easter Egg" salad with fresh tomato and basil

SOUPS

Clear duck soup with vegetables and bean curd
Cream of cauliflower soup with cheese crostini



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HOT FOOD

SUNDAY ROAST

Roasted Australian Beef Prime Rib
Honey glazed root vegetables
Duck fat potatoes
Yorkshire puddings
Salmon Coulibiac
Caviar sour cream

FROM THE BBQ

Lamb chops in herb marinade
Mini beef steaks in teriyaki glaze
Atlantic cod with miso glaze
Sea bass with lemon and black pepper
Condiments

PASTA LIVE STATION

Tagliatelle
Penne Pasta
Whole wheat Fusili
Tomato sauce
Bolognese sauce
Cream
Pesto
Condiments

SELECTION OF WESTERN FOOD

Beef shank braised in herb glaze with root vegetables
Roasted grouper with zucchini and squash pasta and herb dressing
Mini chicken patties with wild mushroom ragout
Sautéed sweet potatoes with shallots and lemon
Buttered carrots and green peas
Oven roasted pumpkin with chili and grape vinegar
Potato and Four Cheese gratin
Mixed seafood in tomato sauce en papilote

NOODLE SOUP STATION

3 kinds of noodles
Chicken soup
Beef dandan soup
Assorted vegetables
Chicken, Tofu, Fish & Beef balls
Condiments

*PRICES ARE IN RINGGIT MALAYSIA AND SUBJECT TO 10% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAX
PLEASE HIGHLIGHT ANY SPECIFIC FOOD ALLERGIES OR INTOLERANCES TO OUR COLLEAGUES BEFORE ORDERING
WE ENDEAVOUR TO SOURCE FOR LOCAL AND SUSTAINABLE INGREDIENTS WHENEVER*



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SELECTION OF CHINESE FOOD

Deep fried fish fillet with salted egg
Wok fried chicken with Szechuan pepper
Sautéed Australian Beef sirloin with ginger and capsicum
Braised Lo Han vegetables, bamboo piths, fungus, broccoli & ginko nuts
Seafood egg omelet
Braised bean curd with luffa and mushroom
Fried rice with mushrooms, egg white & crab meat
Whole steamed sea bass with ginger, leeks and soy

INDIAN HOT FOOD

Rajmah masala dhall *"Kidney beans in onion-tomato gravy with lemon juice"*
Subzi pakora *"Deep fried vegetable with chic pea batter"*
Beigen Matar Masala *"Deep fried brinjal with green pea and masala gravy"*
Khadai Murgh *"Chicken cooked with bell peppers & khadai gravy"*
Goast dhanshak *"Braised lamb leg in lentil gravy with coriander and cream "*
Haydarabad Murgh Briyani *"Chicken biryani with dry nuts"*
Indian lamb kofta
Tandoori baby chicken
Paneer and vegetable skewers
Butter Naan bread
Kashmiri Naan bread
Potato stuffed Naan bread
Traditional Indian condiments

MALAY HOT FOOD

Kambing berlada *"Spring lamb cooked in black pepper and plum sauc"*
Ayam lemak cili padi *"Chicken cooked in spicy lemongrass-coconut sauce"*
Ikan goreng ibunda *"Deep fried sea bass with chilli soya sauce"*
Kari udang tumis darat *"Tradational malay prawn curry"*
Asparagus goreng belacan *"Wok fried green asparagus with prawn paste"*
Nasi kukus *"Steamed jasmine rice"*
Freshly baked chicken and beef murtabak
Apam balik Malay
Chicken and Lamb satay
Peanut sauce
Traditional Malay condiments



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BREAD & CHEESE STATION

Selection of artisanal bread rolls and loafs
Foccacia baked with olives and cherry tomatoes
French Baguette
Salted country style butter
Cream cheese with pesto
Cream cheese with lemon and black pepper
Selection of international Cheese
Fig jam
Dried fruits & nuts

DESSERT in LOUNGE ON THE PARK

PASTRIES

24 KGuanaja Chocolate Macaroon
Velvet White Chocolate & Mango Cheesecake
Chocolate Financier
Jivara Chocolate Éclair
Caramelized Chocolate Chausson
Jivara Milk Chocolate Cup Cake
Mille feuille
Malaysian kuih
Summer edition MO Pralines
Grand Cru Chocolate Tasting
Hot cross buns
Chocolate Lolli Pops
Spectrum of Macaroons

GLASSES

White Chocolate Mousse with fresh Strawberries
Truffled Raspberry Manjari Petit Pot
Passion fruit baba
Casis Panna cotta

CAKES

Sacher Cake
MO Chocolate Bliss Cake
Strawberry Short Cake
Blackforest cake
Pandan Chiffon Cake
Lapis Legit
White Chocolate Paris Brest with Raspberries



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HEATING LIGHT

Poached chocolate pudding with vanilla Chantilly
Chocolate melt

ACTIONSTATION

Ice cream and sorbet
Chocolate fountain with condiments