

MOzen  
bistro

# BREAKFAST

## GLUTEN FREE

6:30AM-11:30AM



### VITAMIN C DETOX

10

Freshly blended juice of papaya, carrots, peach, pineapple, lemon and ginger



### THE POWER OF GREEN

12

Kale, banana, almond milk, coconut flakes and dates

Add organic protein powder

4

### CHICKEN CONGEE

15

Asian rice porridge cooked with chicken, ginger, flavored with anchovies, sambal and salted mustard greens and braised peanuts

### BREAD BASKET

16

Selection of muffin, bagel and toast

### SEASONAL FRUIT PLATTER

18

Sliced melon, tropical fruits, seasonal berries and a shot of detox juice

### SMOKED SALMON BAGEL \*

18

Smoked salmon, sliced tomatoes, red onions, capers and whipped cream cheese, served with gluten free bagel

### EGGS BENEDICT \*

22

Two poached eggs, English muffin, Canadian bacon and Hollandaise sauce

Substitute salmon

3

Substitute lump crab

5

### GOLDEN WAFFLES

18

Fresh off the iron waffles, caramel-pecan cream, maple syrup, powdered sugar and fresh berries

### CINNAMON FRENCH TOAST

18

Vanilla and cinnamon cream cheese glaze, fresh berries

### GRIDDLE PANCAKES

18

Buttermilk vanilla pancakes served with a choice of blueberries, bananas, strawberries or chocolate chips

### CHARCUTERIE BOARD

26

Wild boar salami, Mortadella and Serrano ham with Gherkins and toasted breads

# BREAKFAST

## VEGAN

6:30AM-11:30AM

 VITAMIN C DETOX 10

Freshly blended juice of papaya, carrots, peach, pineapple, lemon and ginger

 THE POWER OF GREEN 10

Kale, banana, almond milk, coconut flakes and dates

Add organic protein 4

 IRISH STEEL CUT OATMEAL 10

Slow-cooked oatmeal, choice of milk

Served with sides of brown sugar and sundried fruits

Add banana or blueberries 4

CONGEE 14

Asian rice porridge cooked with ginger and green peas

Served with sambal and salted mustard greens

 SEASONAL FRESH FRUITS 18

Sliced melon, tropical fruits, seasonal berries and a shot of detox juice

 TOFU SCRAMBLE 19

Avocado, mushrooms, tomatoes, olives and seasonal vegetables, served with vegan toast

BREAKFAST CEREAL 10

Cheerios, Corn Flakes, Froot Loops, Frosted Flakes or Raisin Bran

Served with choice of soy or almond milk

GOLDEN WAFFLES 18

Fresh off the iron waffles, maple syrup, powdered sugar and fresh berries

GRIDDLE PANCAKES 18

Served with maple syrup, powdered sugar and blueberries, bananas, strawberries or chocolate chips

**ALL DAY**  
**GLUTEN FREE**  
 12:00PM-10:00PM

KALE AND RICOTTA RAVIOLI 22  
 Pomodoro sauce and basil

 TUNA NICOISE SALAD\* 20  
 Celery salt seared tuna, green beans, tomatoes, fingerling potatoes, hardboiled egg, white anchovies, Nicoise olives and fresh lettuce hearts

 SHRIMP COCKTAIL 6 PCS 18  
 Served with lemon and cocktail sauce

LENTIL CURRY 24  
 Yellow lentils tempered with mustard chilly and curry leaf served with jasmine rice and pickled chutney

SPINACH AND TOFU CURRY 26  
 Fried tofu and spinach curry tempered with cumin and coriander, served with jasmine rice and pickled chutney

ANGUS BEEF BURGER\* 28  
 Our signature custom recipe with house ground chuck meat, Bibb lettuce, beefsteak tomato and caramelized onions, served with gluten free potato chips and side salad

*Enhancements - Select any 2*  
 American cheese, cheddar cheese, Swiss cheese, goat cheese, blue cheese, smoked apple wood bacon, Black Forest ham, sautéed wild mushrooms or sliced avocado

 SOUTHWESTERN QUINOA 15  
 Organic quinoa, bell peppers, onion, corn, black beans and lemon juice

Add chicken 8

Add salmon\* 9

\*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shellstock reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

# ALL DAY

## VEGAN

12:00PM-10:00PM

VEGETABLE ROLL 12

Avocado and cucumber roll, with nori, ginger and wasabi

PANI PURI 14

Crispy hallow puffs, filled with chick peas, potatoes and a shot of minted tamarind water



FIELD GREENS SALAD 14

Delicate field greens and fresh seasonal vegetables tossed in lemon and olive oil vinaigrette

SOBA NOODLE 20

Chilled soba noodle with nori in goma dare sauce

SPINACH AND TOFU CURRY 26

Fried tofu and spinach curry tempered with cumin and coriander, served with jasmine rice and pickled chutney

LENTIL CURRY 26

Yellow lentils tempered with mustard chilly and curry leaf served with jasmine rice and pickled chutney

SOUTHWESTERN QUINOA 15

Organic quinoa, bell peppers, onion, corn, black beans and lemon juice

Add grilled tofu 8



**DINNER**  
**GLUTEN FREE**  
5:00PM-10:00PM

THAI BRAISED SHORT RIBS SOUP 14

Thai basil broth with bone marrow, tomato, potatoes, celery and braised carrots

XO FRIED RICE\* 26

Fragrant jasmine rice cooked with shrimp and scallops in “XO” sauce, sunny side-up egg, king shrimp and scallop skewer

PAD THAI 27

Stir-fried rice noodles with shrimp, egg, sweet chili sauce, tofu, peanuts, green onions and sprouts

MURGH MAKHANI 32

Tandoori roasted marinated chicken, in creamy Indian curry, steamed basmati rice and lentils

BLACK ANGUS BEEF RIBEYE\* 38

“Bone-In” 16oz, Béarnaise sauce

SIDES

Sautéed zucchini, tomato confit, pine nuts and olives 10

Potato gratin “dauphinois” 10

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# DINNER

## VEGAN

5:00PM-10:00PM

PAD THAI 27

Stir-fried rice noodles with vegetables sweet chili sauce, tofu, peanuts, green onions and sprouts

STIR-FRIED VEGETABLES 20

Stir fried vegetables with garlic and soy served with jasmine rice

VEGETABLE FRIED RICE 20

Stir-fried jasmine rice with beans, carrots, scallions and sprouts in soy sauce and sesame oil

# ALL DAY BEVERAGES

12:00PM-10:00PM

 Smoothies of the Day	10
 Fresh Juices	7
 Hand Squeezed Juices	9
Selection of Premium Teas from T-Leaves	9
Iced Tea	7
Coffee / Decaffeinated Coffee	small/large 7/9
Single Espresso	6
Cappuccino / Latte	8
Cold Brew Coffee	8
Hot Chocolate	7
Soft Drinks	6
Sparkling Water	small/large 7/9
Still Water	small/large 7/9