

BEVERAGES

COFFEE

Espresso | Macchiato | Americano | 30
Double Espresso | Cappuccino | Latte | Mocha
Hot Chocolate | Turkish 35

TEA

Assam English Breakfast | Darjeeling Second Flush | 30
Earl Grey | Japanese Sencha | Moroccan Mint |
Whole Pink Rose Buds | Chamomile Flower |
Lemongrass and Ginger | Jasmine Pearls |
Flowering Osmanthus | Silver Needle

FRESH JUICES

Orange | Grapefruit | Pineapple | Watermelon |
Carrot | Apple 35

FRESH FRUITS & YOGHURTS

FRUIT PLATE ^V

SEASONAL FRUIT SALAD ^V

Wild berries with vanilla Greek yoghurt
and honeycomb 60

DIY YOGHURT ^{GNV}

**Your choice of organic full cream and low fat
Greek yoghurt with:**

- o Homemade Fruit Compote
Kiwi, mango & tonka beans, blueberry,
strawberry & vanilla, lychee, apricot and
orange & ginger
- o Crunch & Texture
Toasted coconut, almonds, walnuts, pistachios,
chia seeds, golden raisins, granola, dates, figs,
apricots and sunflower seeds
- o Berries
Strawberry, raspberry, blueberry and blackberry 65

CEREALS & MUESLI

CEREALS ^{GNV}

Your choice of cereals:
Signature Granola | Corn Flakes | Special K |
Weetabix | Rice Krispies

Your choice of milk:

Full Cream | Low Fat | Soya | Almond

PORRIDGE ^{GNV}

Oats, golden raisins, nuts and brown sugar 55

BIRCHER MUESLI ^{GNV}

Vanilla Greek yoghurt, apple, flaked almonds,
walnuts, mixed seeds, dates, wild berries and
Qatari honey 55

EGGS

CREATE YOUR OWN ^G

Fried | Scrambled | Poached | Boiled | Omelet 85

With your favorite ingredients

Turkey ham, smoked salmon, cheddar cheese,
spinach, mushroom, peppers, tomato, onion
garlic, chili, boiled potato and harissa paste 35

Served with:

Smoked beef bacon, chicken sausage, hash brown,
vine ripened tomato and sautéed mushroom

MOSAIC SIGNATURE ^{GV}

Poached egg, rye sourdough bread,
cottage cheese, avocado and rocket leaves 85

SHAKSHUKA ^{GV}

Tunisian baked egg with tomato, peppers,
onion and parsley 85

INDIAN OMELET ^{GV}

Tomato, onion, coriander and masala 85

SPANISH OMELET ^{GV}

Open omelet with onion and potato 85

EGGS BENEDICT ^{GV}

Poached egg, sourdough bread, turkey
ham, baby spinach, forest mushroom and
Hollandaise sauce 85

VIENNOISERIES

FRENCH PASTRIES BASKET ^{GNV}

Croissant, pain au chocolate, Danish pastry
and berry muffin 55

BAKER'S BREADBASKET ^{GNV}

Assorted bread rolls, nine-grain rye, choice of
white and brown toasts 45

SWEETS

CHOCOLATE OR BERRY PANCAKES ^{GV}

Whipped maple cinnamon butter and
Chantilly cream 55

BELGIUM WAFFLE ^{GV}

Wild berries, whipped maple cinnamon butter,
icing sugar and Chantilly cream 45

"PAIN BRIOCHE" FRENCH TOAST ^{GV}

Tonka bean & vanilla sugar, mascarpone and
apple toffee 50

DIM SUM 4 PIECES

DIM SUM ASSORTMENT ^{GN} 70
5 PIECES
Selection of steamed dim sum

SIU MAI ^{GN} 55
Lobster and truffle

CHAR SIU BAO ^{GN} 50
Sticky BBQ chicken

HAR GAW ^{GN} 55
Alaskan king crab and coriander

CRYSTAL DUMPLING ^{GNV} 50
Vegetable

VINEGAR DUMPLING ^{GN} 50
Chicken and chili

SOUP & CONGEE

TRADITIONAL MISO SOUP ^{GNV} 45
Wakame seaweed, tofu, spring onion, pickled daikon
and shimeji mushroom

WONTON NOODLE SOUP ^{GN} 55
Roasted duck, scallions, nori and shitake mushroom

CHICKEN CHAR SIU NOODLE SOUP ^{GNV} 65
Egg noodle, Chinese cabbage, bok choy, shimeji
mushroom, quail eggs, fried shallots, coriander
and double boiled chicken broth

TRADITIONAL CONGEE ^{GNV} 45
Ginger, coriander, spring onion, fried shallots,
Chinese pickle, peanuts, fried tofu and crispy
dough stick

BBQ DUCK CONGEE ^{GN} 55
Ginger, coriander, spring onion, fried shallots,
Chinese pickle, chicken floss and crispy dough stick

WOK

CHINESE FRIED RICE ^{GN} 70
Egg, vegetables, chicken char siu and floss

WOK FRIED NOODLES WITH SEAFOOD ^{GN} 90
Crab, prawns and squid

INDIAN

MASALA POTATO DOSA ^{NV} 65
Thin crisp rice pancake with masala potato,
vegetable sambar, sweet date, tamarind chutney
and coconut chutney

PANJABI CHOLE ^V 65
Tomato, onion and spiced chickpeas curry
with lachha paratha

STEAMED IDLI ^V 55
Steamed rice cake with vegetable sambar, sweet
date, tamarind chutney and coconut chutney

ARABIC

FOUL MADAMMAS ^{GNV} 45
Tomato, garlic, tahini, parsley, lemon, cumin and
extra virgin olive oil
Served with warm pita bread

COLD MEZZE PLATTER ^{GNV} 90
Hummus, muhammara, moutabel, baba ghanoush
and vine leaves

MANAKISH ^{GNV} 60
Cheese, zaatar and labneh

BREAKFAST PIDE ^{GNV} 70
Sausage, egg, tomato, mushroom, feta cheese
and olives

FATAYER ^{GNV} 60
Zaatar and cheese