




MOSAIC

A LA CARTE 12pm until 10.30pm

STARTERS & SALADS







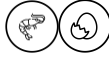








- Rojak with Tropical Fruits**  40
Malaysian style spicy fruit salad with cucumber, pineapple, jicama, bean sprouts, tofu puff, rose apple, peanuts, Chinese-style fritters, shrimp paste
- King Prawn Salad with Sambal Oelek**  42
Marinated grilled prawns, cherry tomatoes, cucumber, green mango, mint, basil, kaffir lime leaf, chilli jam & lime
- Grilled Beef Salad**  42
Bean sprouts, papaya, cucumber, lime, tamarind & coriander chilli dressing
- Malaysian Gado-gado Salad**  38
Haricot beans, potatoes, peanut sauce, cucumber, soft boiled egg, sesame
- Grilled Squid with Cincalok Dressing**  44
Mint leaf, lime, cucumber
- Malaysian Mixed Satay (6 pieces)**  48
Peanut sauce, rice cake, onions, cucumber, pineapple

SOUP

- Kepala Ikan Merah Soup**  35
Red snapper fish head, vegetables in lemongrass broth
- Sayur Lodeh**  32
Vegetable soup, pressed rice
- Ekor Sapi Tradisi Soup**  35
Malaysian oxtail broth, green chilli, potatoes

MAIN COURSE

- Hainanese Chicken Rice**  68
Poached chicken, chicken rice with ginger, kai lan, chicken soup
- Hakka Steamed Seabass**  68
Jullien spring onion, ginger, jasmine rice
- Hokkien Seafood Yee Mee**  69
Braised Chinese noodles, fish cake, kai lan, squid, prawns, mussels
- Seafood Wan Tan Hor**  65
Cantonese fried rice noodles with egg gravy, fish cake, kai lan, squid, prawns, mussels
- Wonton Noodle Soup**  55
Egg noodles, honey-glazed barbecue chicken, kai lan, wonton dumplings
- Char Kuey Teow**  60
Fried rice noodles with prawns, squid, fish cake, eggs, bean sprout, chives

- MO Curry Laksa**  58
Fragrant coconut broth, yellow noodles, chicken, shrimp, tofu
- Mee Kolok**  58
Sarawakian egg noodles tossed in mixture of oil, garlic, sesame and soy sauce, served with beansprout and chicken soup.
- Mee Goreng Mamak**  58
Stir-fried yellow noodles, seafood, tomato, peanut gravy
- Seafood Sambal Petai Fried Rice**  55
Prawn crackers, fried egg
- Penang Asam Laksa**  58
Rice noodles in a thick, aromatic gravy made of mackerel, sliced onions, shredded cucumber, pineapple and calamansi
- Ikan Bakar Sambal Kelapa Daun Pisang**  58
Charred seabass fillet, coconut sambal in banana leaf, lime, Kerabu Taugeh, fish crackers, salted egg, jasmine rice
- Sambal Tumis Udang Petai**  55
Spicy prawn sambal, white rice & Kerabu Taugeh, jasmine rice
- Goan Fish Curry**  55
Tender fish in rich & aromatic tomato coconut curry
- Lamb Shank Rogan Josh**  72
Naan, pickle, basmati rice
- Hydarabad Lamb Biryani**  65
Boneless lamb leg cubes stewed in spice gravy, layered basmati rice, raita
- Murgh Makhani**  52
Butter chicken, spicy tomato gravy
- Vegetable Poriyal**  48
Stir-fried mild-spiced vegetables, fresh coconut, turmeric, pulao rice and condiments
- Dhal Tadka**  45
Spiced yellow lentil stew, naan or rice
- Palak Paneer**  45
Indian cottage cheese, spicy spinach gravy, naan or rice
- Aloo Gobi**  45
Potato and cauliflower curry, cumin, ginger, naan



All prices are in Malaysian Ringgit and are exclusive of prevailing taxes. Please highlight any specific food allergies or intolerances to our colleagues. We endeavour to source for local and sustainable ingredients whenever possible. Please call Room Service to place your order.