



MOSAIC

BREAKFAST

A LA CARTE (7 to 10am)

STARTERS AND SALADS

Bakery basket

38

homemade bakery items served with butter and a selection of preserves and honey

Butter croissant or whole week croissant

muffin of the day, pain au chocolat, Danish pastries and brioche selection of hard and soft rolls

toasted (*white toast or whole wheat toast*) or

plain bread (*dark rye, multigrain, sourdough or whole wheat bread*)

CEREAL & DAIRY

Plain or fruit yogurt

22

Bircher muesli

36

oats, milk, low fat yogurt, banana, apple and roasted hazelnuts

Vegan bircher muesli

36

MO granola, honey and mint yogurt

Cereals

24

MO granola, cornflakes, all bran, almond or banana cluster, koko crunch

FRESH FRUITS

Fresh seasonal fruti platter

42



Local Food



Chef's Specialty



Vegan



Sustainable Seafood

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We endeavor to source for local and sustainable ingredients whenever possible.

COLD SELECTION

Scottish smoked salmon 78
sour cream, chives, red onion, lemon, toast

Selection of artisanal cold cuts 58
pickled gherkins, pearl onions

EGGS

Scrambled eggs 52
smoked salmon, asparagus, chives

Egg white omelette 38
steamed asparagus, roasted cherry tomatoes

Two eggs cooked any style, with choice of 2 accompaniments: 48
crispy cured beef, chicken or veal sausage, hash browns,
sautéed mushrooms or baked beans

Three egg omelette, with choice of 2 accompaniments: 52
crispy cured beef, chicken or veal sausage, hash browns,
sautéed mushrooms or baked beans

LUNCH & DINNER

A LA CARTE (12 noon until 10pm)

STARTERS AND SALAD

Baked blue swimmer crab cake  92
sambal sour cream, mixed salad

King prawn salad 88
grilled zucchini salad, cherry tomatoes, basil and shaved fennel

Scottish smoked salmon 82
sour cream, chives, red onion, lemon, toast



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Mandarin “Niçoise” salad  **72**
homemade tuna confit, egg, green beans, potatoes,
kalamata olives, baby artichokes, anchovies, sun-dried tomatoes,
lemon dressing

Vitality salad  **52**
roasted pumpkin and soy bean, wild arugula, genting heirloom,
tomatoes, red radish, toasted pumpkin seeds, citrus dressing

Organic quinoa salad  **58**
organic quinoa, raisins, cherry tomatoes, red chili, mandarin
spring onions, almonds, orange-balsamic dressing

Roma tomato and buffalo mozzarella salad  **62**
extra virgin olive oil, sea salt flakes, basil, arugula salad

Mezze platter  **48**
houmus, babaghanoush, tabbouleh, olives, arabic bread

Classic caesar salad **45**
garlic croutons, parmesan shavings, caesar dressing,
crispy cured beef

with your choice of:
Sundried tomatoes **48**
Grilled chicken breast **60**
Smoked salmon **75**
Grilled king prawns **90**

SOUP

Seafood crème soup **45**
prawn, mussels, sun-dried tomatoes, pesto

Roasted wild mushroom soup  **45**
chive sour cream, bagel chips



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Soup “Ekor Sapi Tradisi”   **38**
Malaysian oxtail broth, green chili, potatoes

STONE OVEN BAKED PIZZAS

Margarita  **58**
roma tomatoes, mozzarella cheese, fresh basil leaves

Taverna **68**
spicy beef pepperoni, button mushroom, chili flakes, oregano

AL Tonno **68**
tuna, mozzarella cheese, chili flakes, kalamata olives, capers and red onions

Chicken Tikka **68**
chicken tikka, tomato chutney, cherry tomatoes, tamarind dip, yogurt, red onions, cucumber, mint and garam masala

SNACKS

Malaysian mixed satay (6 pieces)   **52**
peanut sauce, rice cake, onion, cucumber, pineapple

Honey-ginger glazed chicken wings **42**
vegetable crudité's, blue cheese dip

Indian vegetable samosas  **38**
potato, green pea, mint yoghurt dip, tamarind chutney

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PASTA

choice of:

spaghetti, penne, fettucine, whole wheat fusilli, gnocchi or gluten-free pasta

Al Pomodoro

traditional Italian tomato sauce, basil

48

Bolognese

beef ragout, tomato, oregano

56

Carbonara

cured beef, cream, egg, parmesan

52

Aglio E Olio

garlic, chili, parsley, basil extra virgin olive oil

48

Pesto

fresh basil, parmesan cheese, garlic, pine nuts

56

Beef lasagna “al forno”

beef Bolognese, layered pasta, béchamel, tomato sauce served with garden salad

62

ALL TIME FAVOURITES

MO 200g prime beef or chicken burger

sesame bun, gherkin, onion, iceberg lettuce, tomato, mayonnaise, coleslaw, burger relish

98 / 78

additional toppings on request:

cheddar cheese, blue cheese, cured beef, mushrooms, caramelized onion or fried egg

each 8

Grilled zucchini hummus wrap

paprika hummus, grilled zucchini, cherry tomato, red onion, avocado, arugula, Kalamata olives, lemon, feta cheese

68

served with garden salad, French fries, wedges or crisps



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Fish & Chips  **122**

battered red snapper, tartar sauce, vinegar, small green salad

Australian Angus rib eye **218**

350g grass fed, buttered seasonal vegetables, baked potato, herb-chili chimichurri

Oven-baked Norwegian salmon filet **138**

sautéed spinach, roast marble potato, orange juice

New Zealand lamb chop **208**

350g cured beef wrapped green beans and roast garlic mashed potato

Roasted baby chicken **118**

stir fried pak choy, potato wedges and sweet chili juice

ASIAN CLASSICS

Rendang daging temasik   **68**

Malaysian spiced braised beef, grated coconut, palm sugar, ghee rice, pickled vegetable

Hainanese chicken rice **68**

poached chicken, chicken rice with ginger, kailan, herbal broth

Nasi goreng  **72**

traditional spiced fried rice, chicken, shrimp, crispy anchovies, fried egg your choice of lamb, beef or chicken satay



Cantonese fried rice  **50**


Asian vegetables, mushroom, shredded lettuce, egg

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ASIAN NOODLES

MO curry laksa   56
fragrant coconut broth, yellow noodles, chicken, shrimp, tofu

Char kuey teow  62
fried rice noodles with seafood, egg, bean sprouts, chives


Mee goreng mamak   58
stir fried yellow mee, seafood, tomato, peanut gravy

Wonton noodle soup 58
egg noodle, honey glazed barbecue chicken, kailan, shrimp, chicken dumplings

SANDWICHES

served with garden salad and your choice of French fries, wedges or crisps

MO Club 68
roasted chicken, cured beef, smoked turkey, guacamole, grain mustard mayonnaise, fried egg, tomato, lettuce

Filet steak panini  98
Australian prime tenderloin, lettuce, tomato, arugula, onion-caper mustard

Tuna ciabatta 75
ciabatta, tuna, bell pepper, balsamic mayonnaise, red onion, arugula

INDIAN CUISINE

all dishes are served with garlic pickles, cucumber acar, papadum, basmati rice and naan bread

Murgh makhani 66
butter chicken, spicy tomato gravy



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Dhal tadka 

spiced yellow lentil stew

48

Aloo gobi 

potato-cauliflower curry, cumin, ginger

50

Hyderabad lamb byriani

boneless lamb leg cubes stewed in spice gravy, layered basmati rice, raita

78

KIDS MENU

A LA CARTE (12 noon until 10pm)

Chicken soup

small pasta

18

Spaghetti with meatballs

tomato sauce, parmesan cheese

28

Chinese fried rice 

vegetables, mushroom

22

Chinese fried noodles

chicken, vegetables

22

Breaded chicken strips

mash potato, small side salad

32

Chicken sausage in soft bun

tomato ketchup, mayonnaise, French fries

28

Beef or chicken burger

mini sesame bun, French fries

38

Milkshake

strawberry, chocolate, banana, mango

18



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DESSERT AND CHEESE

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Selection of European cheeses 78
almond-fig jam, lavosh, walnuts, grapes

Artisanal chocolate cake 38
Malaysian chocolate, light ganache, dacquoise, crèmeux, sponge cake, streusel crunch

Apple raisin crumble 38
vanilla sauce

New York cheesecake 38
cookie crumb, raspberries, vanilla cream

Sago gula Melaka 38
sago, palm sugar, coconut milk

Fresh seasonal fruit platter  42

Classic banana split 38
three scoops of ice cream, whipped cream, chocolate fudge, caramelized almond

Black forest sundae 38
chocolate and vanilla ice cream, cherry compote, brownie chunks, whipped cream, chocolate shards

Homemade ice cream per scoop 12
vanilla, chocolate, strawberry yoghurt, teh tarik

Sorbet  per scoop 12
coconut, raspberry, mango



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