



# 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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## 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

### A LA CARTE (12 noon until 10pm)

<b>Selection of European cheeses</b> almond-fig jam, lavosh, walnuts, grapes	78
<b>Artisanal chocolate cake</b> Malaysian chocolate, light ganache, dacquoise, crèmeux, sponge cake, streusel crunch	38
<b>Apple raisin crumble</b> vanilla sauce	38
<b>New York cheesecake</b> cookie crumb, raspberries, vanilla cream	38
<b>Sago gula Melaka</b> sago, palm sugar, coconut milk	38
<b>Fresh seasonal fruit platter</b> 	42
<b>Classic banana split</b> three scoops of ice cream, whipped cream, chocolate fudge, caramelized almond	38
<b>Black forest sundae</b> chocolate and vanilla ice cream, cherry compote, brownie chunks, whipped cream, chocolate shards	38
<b>Homemade ice cream</b> vanilla, chocolate, strawberry yoghurt, teh tarik	per scoop 12
<b>Sorbet</b>  coconut, raspberry, mango	per scoop 12



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