

MO SAIC

BREAKFAST

A LA CARTE

6am until 11am



BAKERY BASKET

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

Butter croissant or whole wheat 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*)

38



CEREALS & DAIRY

Plain or fruit yogurt	22
Bircher muesli	36
<i>Oats, milk, low fat yogurt, banana, apple and roasted hazelnuts</i>	
Vegan Bircher Muesli	36
<i>MO Granola, honey and mint yogurt</i>	
Cereals	24
<i>MO Granola, Cornflakes, All Bran, Almond or Banana Cluster, Koko Krunch</i>	

FRESH FRUITS

Fresh papaya with lime	32
Fresh seasonal fruit platter	42
Assorted fresh berries	48

COLD SELECTION



Scottish smoked salmon	78
<i>Sour cream, chives, red onion, lemon, toast</i>	
Selection of artisanal cold cuts	58
<i>Pickled gherkins, pearl onions</i>	
International cheese selection	78
<i>Grapes, crackers</i>	

EGGS

Scrambled eggs	52
<i>Smoked salmon, asparagus, chives</i>	
Two poached eggs on baked crab cakes	74
<i>Sautéed spinach</i>	
Egg white omelette	38
<i>Seamed asparagus, roasted cherry tomatoes</i>	
Two eggs cooked any style, with choice of 2 accompaniments:	48
<i>Crispy cured beef, chicken or veal sausage, hash browns, sautéed mushrooms or baked beans</i>	
Three egg omelette, with choice of 2 accompaniments:	52
<i>Crispy cured beef, chicken or veal sausage, hash browns, sautéed mushrooms or baked beans</i>	

BREAKFAST SPECIALTIES

Homemade pancakes or waffles	42
<i>Served with your choice of: maple syrup, chocolate sauce or peanut butter spread</i>	
Oatmeal porridge	34
<i>Plain or with cinnamon-sugar (prepared with milk or water)</i>	
Chinese chicken congee	42
<i>Traditional condiments</i>	
Assorted Dim Sum	48
<i>Sweet hoi sin sauce, chili sambal</i>	
Nasi lemak	48
<i>Coconut rice with shrimp sambal (choice of beef or chicken rendang)</i>	
Roti canai	42
<i>Traditional Malaysian flat bread</i>	
<i>Choice of yellow dhal, vegetable curry or chicken curry</i>	
Wonton noodle soup	58
<i>Egg noodles, honey glazed, BBQ chicken, kai-lan, shrimp and chicken dumplings</i>	

 Chef Speciality  Vegetarian

MOSAIC

LUNCH & DINNER

A LA CARTE

11am until 11pm

STARTERS & SALADS

Baked blue swimmer crab cake <i>Sambal sour cream, mixed salad</i>	92
King prawn salad <i>Grilled zucchini salad, cherry tomatoes, basil and shaved fennel</i>	88
Scottish smoked salmon <i>Sour cream, chives, red onion, lemon, toast</i>	82
Mandarin "Niçoise" salad <i>Homemade tuna confit, egg, green beans, potatoes, kalamata olives, baby artichokes, anchovies, sun-dried tomatoes, lemon dressing</i>	72
Vitality salad <i>Roasted pumpkin and soy bean, wild arugula, gensing heirloom tomatoes, red radish, toasted pumpkin seeds, citrus dressing</i>	52
Organic quinoa salad <i>Organic quinoa, raisins, cherry tomatoes, red chili, mandarins spring onions, almonds, orange – balsamic dressing</i>	58
Roma tomato and buffalo mozzarella salad <i>Extra virgin olive oil, sea salt flakes, basil, arugula salad</i>	62
Mezze platter <i>Houmus, babaghanoush, tabbouleh, olives, arabic bread</i>	48
Classic Caesar salad <i>Garlic croutons, parmesan shavings, caesar dressing, crispy cured beef</i>	45
With your choice of:	
Sundried tomatoes	48
Grilled chicken breast	60
Smoked salmon	75
Grilled king prawns	90

SOUP

Seafood crème soup <i>Prawns, muskels, sun-dried tomatoes, pesto</i>	45
Roasted wild mushroom soup <i>Chive sour cream, bagel chips</i>	45
Soup "Ekor Sapi Tradisi" <i>Malaysian oxtail broth, green chili, potatoes</i>	38

STONE OVEN BAKED PIZZAS

Margarita <i>Roma tomatoes, mozzarella cheese, fresh basil leaves</i>	58
Taverna <i>Spicy beef pepperoni, button mushrooms, chilli flakes, oregano</i>	68
AL Tonno <i>Tuna, mozzarella cheese, chili flakes, kalamata olives, capers and red onions</i>	68
Chicken Tikka <i>Chicken tikka, tomato chutney, cherry tomatoes, tamarind dip, yogurt, red onion, cucumber, mint and garam masala</i>	68



SNACKS

Malaysian mixed satay (6 pieces) <i>Peanut sauce, rice cake, onions, cucumber, pineapple</i>	52
Honey-ginger glazed chicken wings <i>Vegetable crudité, blue cheese dip</i>	42
Indian vegetable samosas <i>Potatoes, green peas, mint yogurt dip, tamarind chutney</i>	38

PASTA

<i>Choice of spaghetti, penne, fettuccine, whole wheat fusilli, gnocchi or gluten free pasta</i>		
Pomodoro	<i>Traditional Italian tomato sauce, basil</i>	48
Bolognese	<i>Beef ragout, tomatoes, oregano</i>	56
Carbonara	<i>Cured beef, cream, egg, parmesan</i>	52
Aglio e Olio	<i>Garlic, chili, parsley, extra virgin olive oil</i>	48
Pesto	<i>Fresh basil, parmesan cheese, garlic, pine nuts</i>	56
Beef lasagna "Al Forno"	<i>Beef bolognese, layered pasta, bechamel, tomato sauce served with garden salad</i>	62

Chef Speciality Vegetarian

Please highlight any specific food allergies or intolerances to our colleagues before ordering. We endeavour to source for local and sustainable ingredients whenever possible. All prices quoted are in Malaysian Ringgit and inclusive of 10% service charge and zero percent GST.



LUNCH & DINNER

A LA CARTE
11am until 11pm



ALL TIME FAVOURITES

MO 200g prime beef or chicken burger 	98/78
<i>Sesame bun, gherkins, onions, lettuce, tomatoes, mayonnaise, coleslaw and burger relish</i>	
<i>Additional toppings on request:</i>	each 8
<i>Cheddar cheese, blue cheese, cured beef, mushrooms, caramelized onions or fried egg</i>	
Grilled Zucchini-houmous wrap	68
<i>Paprika houmous, grilled zucchini, cherry tomatoes, red onions, avocado, arugula, Kalamata olives, lemon and feta cheese</i>	
<i>Served with garden salad, French fries, wedges or crisps</i>	
Fish & Chips	122
<i>Battered Atlantic cod fish, tartare sauce, vinegar and small green salad</i>	
Herb roasted Atlantic cod fish 	198
<i>Sambal-sweet corn ragout</i>	
Australian Angus rib eye	218
<i>350g grass fed, buttered seasonal vegetables, baked potato, herb-chili chimichurri</i>	
Oven baked Norwegian salmon filet	138
<i>Sauteed spinach, roast marble potatoes, orange juice</i>	
New Zealand lamb chops	208
<i>350g cured beef wrapped green beans and roast garlic mashed potato</i>	
Roasted baby chicken	118
<i>Stir fried pak choy, potato wedges and sweet chili juice</i>	

ASIAN CLASSICS


Rendang daging temasik 	68
<i>Malaysian spiced braised beef, grated coconut, palm sugar, ghee rice, pickled vegetables</i>	
Hainanese chicken rice	68
<i>Poached chicken, chicken rice with ginger, kai-lan, herbal broth</i>	
Nasi goreng	72
<i>Traditional spiced fried rice, chicken, shrimp, crispy anchovies, fried egg</i>	
<i>Your choice of lamb, beef or chicken satay</i>	
Cantonese fried rice 	50
<i>Asian vegetables, mushrooms, shredded lettuce, egg</i>	

ASIAN NOODLES

MO curry laksa 	56
<i>Fragrant coconut broth, yellow noodles, chicken, shrimp, tofu</i>	
Char kuey teow	62
<i>Fried rice noodles with seafood, eggs, bean sprouts, chives</i>	
Mee goreng mamak 	58
<i>Stir fried yellow mee, seafood, tomato, peanut gravy</i>	
Wonton noodle soup	58
<i>Egg noodles, honey glazed BBQ chicken, kai-lan, shrimp and chicken dumplings</i>	



SANDWICHES

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

MO Club	68
<i>Roasted chicken, cured beef, smoked turkey, guacamole, grain mustard mayonnaise, fried egg, tomato, lettuce</i>	
Filet steak panini 	98
<i>Australian prime tenderloin, lettuce, tomato, arugula, onion-caper mustard</i>	
Tuna ciabatta	75
<i>Ciabatta, tuna, bell pepper, balsamic mayonnaise, red onions and arugula</i>	

INDIAN CUISINE

All dishes are served with garlic pickles, cucumber acar, papadam, basmati rice or naan bread

Murgh makhani	66
<i>Butter chicken, spicy tomato gravy</i>	
Dhal tadka 	48
<i>Spiced yellow lentil stew</i>	
Aloo gobi 	50
<i>Potato-cauliflower curry, cumin, ginger</i>	
Hyderabad lamb byriani	78
<i>Boneless lamb leg cubes stewed in spice gravy, layered basmati rice, raita</i>	

 Chef Speciality  Vegetarian



Please highlight any specific food allergies or intolerances to our colleagues before ordering. We endeavour to source for local and sustainable ingredients whenever possible. All prices quoted are in Malaysian Ringgit and inclusive of 10% service charge and 6% government tax.

MOSAIC



KIDS MENU

A LA CARTE
11am until 11pm



Chicken Soup
Small Pasta
18

Spaghetti With Meat Balls
Tomato Sauce and Parmesan Cheese
28

Chinese Fried Rice (V)
Vegetables, Mushrooms
22

Chinese Fried Noodles
Chicken, Vegetables
28

Breaded Chicken Stripes
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

Milk Shakes
18

*Please highlight any specific food allergies or intolerances to our colleagues before ordering.
We endeavour to source for local and sustainable ingredients whenever possible.
All prices quoted are in Malaysian Ringgit and inclusive of 10% service charge and 6% government tax.*

MOSAIC

DESSERT & CHEESE

A LA CARTE
11am until 11pm



Selection of European Cheeses
Almond-fig Jam, Lavosh, Walnuts, Grapes
78

Artisanal Chocolate Cake
Malay Chocolate, Light Ganache, Dacquoise, Cremeux, Sponge Cake, Streusel Crunch
38

Apple – Raisin Crumble
Vanilla Sauce
38

New York Cheesecake
Cookie Crumb, Raspberries and Vanilla Cream
38

Sago Gula Melaka
Sago, Palm Sugar and Coconut Milk
38

Fresh Seasonal Fruit Platter
42

Classic Banana Split
Three scoops of Ice Cream, Whipped Cream, Chocolate Fudge and Caramelized Almonds
38

Black Forest Sundae
Chocolate and Vanilla Ice Cream, Cherry Compote, Brownie Chunks, Whipped Cream, Chocolate Shards
38

Homemade Ice Cream
Vanilla, Chocolate, Strawberry Yoghurt, Teh Tarik
per scoop 12

Sorbets
Coconut, Raspberry, Mango
per scoop 12

*Please highlight any specific food allergies or intolerances to our colleagues before ordering.
We endeavour to source for local and sustainable ingredients whenever possible.
All prices quoted are in Malaysian Ringgit and inclusive of 10% service charge and 6% government tax.*