

MOzen
bistro

TRAY PASSED APPETIZERS

HOT & SOUR SOUP

Shredded pork loin and shitake mushroom with tofu and bamboo in a spiced broth, seasoned with black vinegar

ASPARAGUS VELOUTE

Veloute of asparagus with minced egg, truffle oil

THAI CRAB SALAD

Lump crab salad with Thai relish

MUSTARD TIKKA

Tandoori chicken tikka with mustard flavor, mint chutney

CAPRESE TOAST

Tomato mozzarella toast with basil pesto

CHICKEN LAAB GAI

Lemongrass, roasted rice, lime and chili

CEVICHE

Shrimp ceviche with pico de Gallo salsa

STEAMED CLAMS & MUSSELS

HAE –MUL PA-JEON

Korean pancake with crab, shrimp and scallion

APPETIZER BUFFET

OYSTERS

Fanny Bay
Kumamoto

SHRIMP COCKTAIL

CRAB CLAWS

SUSHI BAR

Rolls: California, Tuna Tekka Maki, Cucumber Roll, Pickled Radish, Spicy Tuna

Nigiri: Salmon, Shrimp, Tuna, Yellowtail

Silken Tofu: dashi-bonito

Seaweed Salad, ume boshi purée

Chilled somen noodle with soy ginger sauce

Please advise your server of any dietary requirements or allergies so we can accommodate your individual needs

18% service charge added parties 6 or more

APPETIZER BUFFET (CONTINUED)

BREAKFAST STATION

House made yogurt with compotes
Müesli

Breakfast pastries, fresh baked rolls & bread
Hot Waffles with gelato

DELI MEATS & CHEESES

SALAD BAR

Thai Salad
Insalata Caprese
Fingerling potato salad
Penne salad
Chicken salad
Pickled vegetable
Asparagus salad

FRUITS STATION

Pineapple, watermelon, honeydew, rock melon
Seasonal whole fruits & berries

DESSERT STATION

Apple Pie
Blueberry Pie Tarteletta
Chocolate Mud Pie Deconstructed
Peach Pie

CHOICE OF ENTREE

* STEAK & EGG

New York cut steak with any style eggs,
garlic fries and sauce béarnaise

BEETS

Salt roasted red, candy striped and yellow beets
with baby iceberg and roasted pork belly, blue & blue

SCALLOPS

Curry flavored scallops with lentil rice and
tamarind chutney, yogurt and buttermilk sorbet

GNOCCHI

Ricotta gnocchi on asparagus emulsion
with slow poached egg and truffle

SUCKLING PIG

Confit of suckling pig with rhubarb chutney and
potato confit on shallot jus

SOBA NOODLES

Fresh soba noodles in dashi broth with shrimp tempura,
daikon and scallion

CHICKEN KORMA

Morsels of marinated chicken cooked in cashew,
coconut curry sauce with naan and lentils

PANEER HARA PYAZA

Cottage cheese tossed with green onion in chefs tomato and
spice blend , naan and lentils

58 per person

BEVERAGES

MIMOSA - 19

VEUVE CLICQUOT CHAMPAGNE - 35