

tazaa®

ALL DAY DINING

APPETIZERS

CAESAR SALAD

Heart of baby romaine, parmesan, croutons, pork bacon with your choice of grilled prawns or chicken breast

MEDITERRANEAN SALAD

Mix green, cucumber, tomato, bell pepper, olives, feta cheese, house dressing

HEALTHY BOWL

Wild rice, sweet potato, spinach, cauliflower, avocado, tomato, honey ginger dressing

SOUP OF THE DAY

Ask your server for the soup of the day

TOMATO SOUP

Slow-simmered tomatoes and hints of carrot, celery, onion, garlic, crumbled goat cheese, sliced basil, house-made croutons

HUMMUS

Velvety purée of freshly boiled chickpeas and tahini sauce

BABAGANNOUSH

Roasted eggplant with onion, tomato, parsley, green pepper, garlic, and pomegranate

TAZTZIKI

Greek yoghurt, cucumber garlic, dill, lemon juice

SAMOSA

Deep-fried puff pastry stuffed with potatoes and green peas



VEGETARIAN



VEGAN



POULTRY



PORK



SEAFOOD



CRUSTACEAN



SPICY



DAIRY



GLUTEN

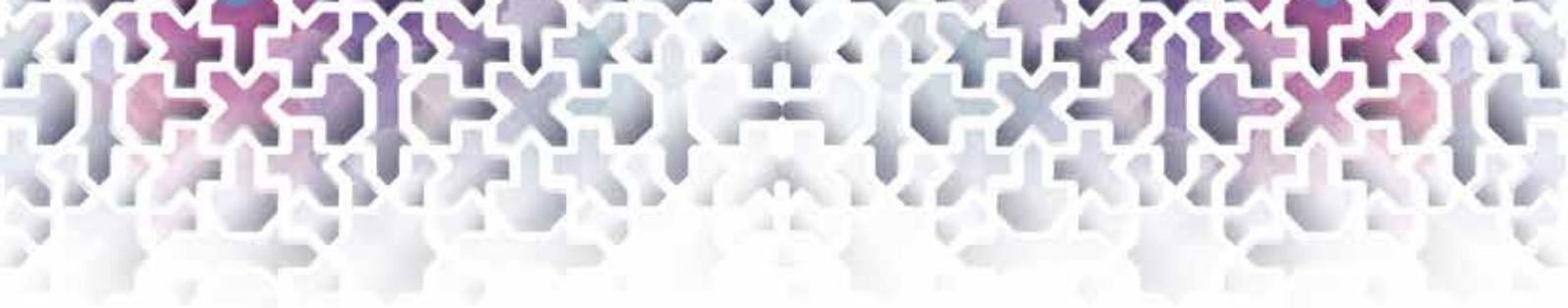


MUSHROOM



CONTAIN NUT

MOKSHA® CUISINE



tazaa®

ALL DAY DINING

MAIN COURSE

All burgers and sandwiches served with steak fries and mesclun salad.

CLUB SANDWICH

Fried egg, roasted chicken salad, tomato, lettuce, pork bacon, mayonnaise

ANGUS BEEF BURGER

Brioche bun, caramelized onion, tomato, pork bacon, cheddar cheese

BEYOND BURGER

Plant-base patty, guacamole, tomato, lettuce, vegan sour cream

FISH N' CHIPS

Battered and deep-fried reef fish of the day, lemon-pepper seasoned steak chips, lemon wedges, tartare sauce, mushy peas

TODAY'S CATCH FROM THE DHONI

Grilled reef fish fillet, ratatouille, zesty tomato salsa

SPIT ROAST CHICKEN

A roasted half spatchcock chicken scented with lemon and thyme, oven baked potatoes, mesclun salad

BEEF RIBEYE STEAK

Grilled 250g black Angus rib eye steak, beef jus, hand cut fries, tossed green salad

SHISH TAOUK

Marinated cubed chicken with French fries, onion tomato salad, charred tomato salsa



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ALL DAY DINING

SWEET ENDING

Traditionally, all spice route meals must be finished with sweets. At tazaa®, we would love to round off your meal with our traditional spice route desserts.

DESSERTS

GULAB JAMUN

A sweet Indian cheese deep-fried and dipped in a honey flavoured syrup

CHOCOLATE TART

Soft, buttery shortbread crust, rich salted creamy and dark chocolate ganache

KANAMADHU

Warm chocolate and nuts cake, condensed milk glaze

SAAGU BONDI BAI

Sago pearls warmed with coconut milk, cardamom and rose, and laced with creamy condensed milk

SORBET

We are pretty sure you have heard this one before, and we know where. On the menu at your local grocery shop, perchance? Yep, you can thank us for those sweet, refreshing flavors later.

-  Pineapple
-  Mango
-  Coconut Crunch
- Passion fruit

WHY GELATO?

BECAUSE IT IS A DOUBLE DOSE OF GOODNESS

You probably heard this word a lot when your college roommate came back from their semester abroad in Italy. “I had gelato every day!” They probably said. “it’s mostly like ice cream, but more . . . Gelato-ey.” Indeed.

-  Pistachio
-  Vanilla
-  Chocolate
-  Strawberry
-  Stracciatella

DAIRY & SUGAR FREE. VEGAN

Looking for a delicious ice cream that is 100% vegan and dairy free? If so, then we have the ultimate ice cream listing for you!

-  Pumpkin
-  Banana
-  Honey Ginger
-  Cocoa



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