

LORDISAB LUNCH BUFFET

STARTERS

Make your own salad

Tomato [VEG]
Corn [VEG]
Diced onions [VEG]
Grated papaya [VEG]
Shrimps [CRU]
Green beans [VEG]
Roasted sweet potatoes [VEG]
Pork Sausages [PRK, SOY, MLK]
Chickpeas [VEG]

Lettuces, Carrot, White cabbage, Red cabbage, Green cucumber,

Dressing selection and condiment

MAIN COURSE

Thai basil fish with coconut milk [FSH]
Sautéed broccoli with onions and garlic [VEG]
Sautéed teokon and vegetables [SOY, GLU, VEG]
Roasted Pork loin, BBQ sauce [GLU, SOY, PRK]
Fried rice Mauritian-style [SOY, GLU, VEG]
Mashed potatoes [VEG, MLK]

Pizza

Chicken tandoori pizza [GLU, MLK] Margherita pizza [GLU, VEG, MLK]

Live Pasta

Penne with mushroom and basil sauce [GLU, VEG, MLK]

Live Grill

Chicken sausage, mustard, and tomato sauce [GLU, MTD, SOY]
Beef skewer with onions and tomato [BEF]
Grilled fish with lemon butter sauce [FSH, MLK]

DESSERTS

Fruit salad Strawberry mousse [GLU, MLK, EGG] Chocolate cake [GLU, MLK, EGG, NUT, SOY] Peach tartelette [GLU, MLK, EGG]

Bread and butter pudding [GLU, MLK, EGG]

Sugar free

Red fruits panna cotta [GLU, MLK]

Ice cream selection

Strawberry [MLK]
Almond [MLK, NUT]
Vanilla [MLK]
Passion Fruit sorbet

Please notify the restaurant manager should you have any food allergies.

SOYA	[SOY]
CELERY	[CEL]
NUTS	[NUT]
PEANUTS	[PNT]
MUSTARD	[MTD]
LUPINS	[LUP]
SULPHATES	[SUL]
SESAME	[SSE]
GLUTEN	[GLU]
MILK	[MLK]
EGG	[EGG]
CRUSTACEAN	[CRU]
FISH	[FSH]
MOLLUSK	[MLS]
ALCOHOL	[ALC]
VEGETARIAN	[VEG]
PORK	[PRK]
BEEF	[BEF]