




LORDISAB  
LUNCH BUFFET


## STARTERS

White bean & smoked bacon salad  
[PRK]

Grilled chicken & pineapple salad


Roasted potato with mustard vinaigrette salad   
[MTD]  
[PLANT-BASED, VEG]

Smoked marlin platter  
[FSH]

Couscous with sautéed vegetable salad   
[GLU]  
[PLANT-BASED, VEG]

Broccoli, mushroom & tomato salad   
[PLANT-BASED, VEG]


Calamari with lemon salad  
[MLS, MTD]

Watermelon & cheese salad   
[MLK]  
[VEG]

## SALAD BAR

### Make your own salad

Roasted egg with condiment  
[EGG]

Lettuce, carrot, cucumber,   
beetroot, lemon wedges, white cabbage, red cabbage, tomato  
[PLANT-BASED, VEG]

## Condiments

Black olive, green olives, gherkins, garlic pickles, crushed chilli, ketchup, mayonnaise,  
[EGG, MTD]

Cocktail sauce  
[EGG, MTD]

## Selection of vinaigrettes

French dressing [MTD]

Barbecue dressing [SOY, GLU, MTD]

Tandoori dressing [MTD]

Raspberry dressing [MTD]

## MAIN COURSE


### PIZZA

Tuna pizza  
[FSH, GLU, MLK]

Margherita   
[GLU, MLK]  
[VEG]

### PASTA - LIVE


Fusilli Arrabbiata   
[GLU]  
[PLANT-BASED, VEG]

Fusilli with butter   
[GLU, MLK]  
[VEG]


## HOT DISHES


Vegetable stew with thyme   
[PLANT-BASED, VEG]

Gratinated beef lasagna  
[BEF, GLU, MLK]

Baked vegetables with cheese   
[MLK]  
[VEG]

Seafood Thai ginger curry with  
lime leaves  
[CRU, MLS, FSH]

Western fries with Cajun spices  
  
[PLANT-BASED, VEG]

Corn rice with herbs   
[PLANT-BASED, VEG]

Steamed rice   
[PLANT-BASED, VEG]


Red lentil fricassee   
[PLANT-BASED, VEG]

## CHEF'S LIVE STATION

Grilled catch of the day marinated  
with creole spice  
[FSH]

Grilled beef steak with black  
pepper sauce  
[GLU, SOY, MTD]

## DESSERT

Chocolate mousse   
[MLK, SOY]  
[VEG]

Strawberry cake  
[GLU, MLK, EGG]

Puits d'amour  
[GLU, MLK, EGG]

Prunes clafoutis  
[EGG, MLK, NUT, GLU]

Fruit salad   
[PLANT-BASED, VEG]

## Ice cream selection

Chocolate  
[MLK]

Strawberry  
[MLK]

Vanilla  
[MLK]



Mango sorbet   
[PLANT-BASED, VEG]

## Hot dessert

Diplomat pudding  
[GLU, MLK, EGG, SOY]

## DIETARY PREFERENCES

Whether you're vegetarian, fully plant-based, or simply curious, we warmly invite all our guests to explore our delicious plant-powered dishes. And there are *plenty* of good reasons to try them: thoughtfully crafted and full of flavours, these options offer the same exceptional quality and taste—while reflecting our commitment to a kinder planet and our goal to serve at least 30% vegetarian and plant-based dishes.

Look for our  and  labels on the dishes to join our sustainable journey, one tasty bite at a time.

SUITABLE FOR VEGETARIANS   
SUITABLE FOR PLANT-BASED 

[VEG]  
[PLANT-BASED]

## FOOD ALLERGENS DISCLAIMER

We list the primary allergens present in each dish using standard abbreviations. However, despite our best efforts, trace amounts of allergens may still be present upon the manufacturing of some ingredients that we use. Our kitchen uses a wide range of ingredients which may contain or come into contact with common allergens, including but not limited to: gluten, peanuts, tree nuts, dairy, eggs, soy, fish, shellfish, etc...

If you have a food allergy or dietary restriction, please inform the Restaurant Manager or Chef before placing your order.

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 ]
PORK	[ PRK ]
BEEF	[ BEF ]