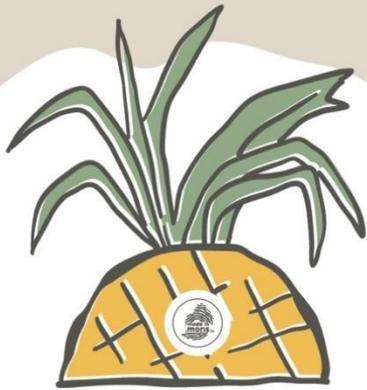




LORDISAB
LUNCH BUFFET

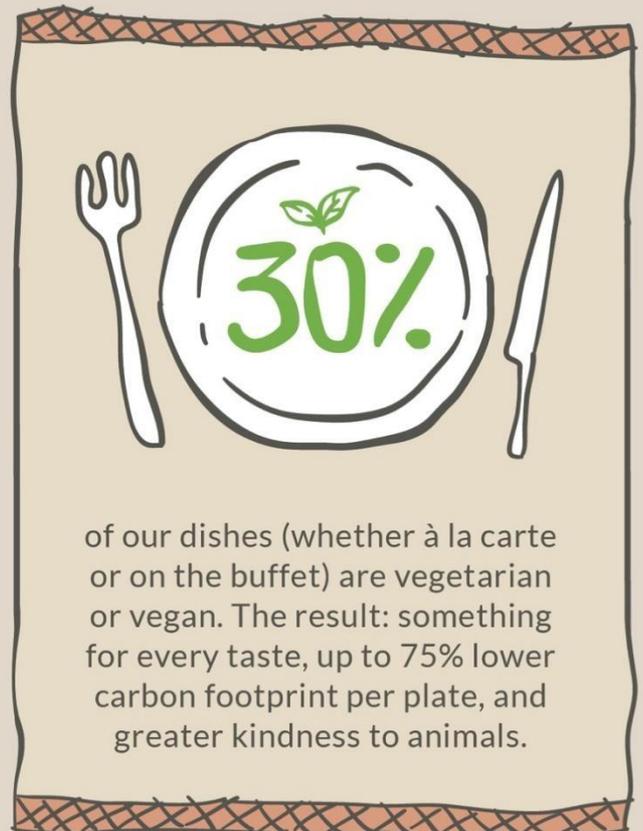
Committed – Right to your plate

As a purpose-led, B Corp certified business, we cook responsibly, with heart and good sense.



52%

of the food and drink on our menus comes from local producers certified **Made in Moris.**



of our dishes (whether à la carte or on the buffet) are vegetarian or vegan. The result: something for every taste, up to 75% lower carbon footprint per plate, and greater kindness to animals.

Look for these symbols:  100% PLANT-BASED  VEGETARIAN

Less waste

We forecast covers, track waste with smart bins, cook to order, and reuse surplus for staff meals. Want to help? Just listen to your appetite - you can always come back for more.

No salmon here

Too many chemicals, too big an environmental impact. We choose fresh, local and more sustainable species instead.



STARTERS

Chicken salad

Black lentil salad 
[PLANT-BASED, VEG]

Grilled mushroom salad 
[PLANT-BASED, VEG]

Cheese platter & condiments 
[MLK]
[VEG]

Pasta, olive & tomato salad 
[GLU]
[PLANT-BASED, VEG]

Green bean salad 
[PLANT-BASED, VEG]

Seafood salad
[FSH, CRU, MLS]

SALAD BAR

Make your own salad

Chicken with condiment

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

Condiments

Black olive, green olives, gherkins,
garlic pickle, crushed chilli,
ketchup, mayonnaise,
[EGG, MT]

Cocktail sauce
[EGG, MTD]

Selection of vinaigrettes

French dressing [MTD]
Barbecue dressing [SOY, GLU, MTD]
Tandoori dressing [MTD]
Raspberry dressing [MTD]

MAIN COURSE

PIZZA

Seafood pizza
[FSH, GLU, MLK, MLS]

Margherita 
[GLU, MLK]
[VEG]

PASTA - LIVE

Penne with tomato sauce
[GLU]
[PLANT-BASED, VEG] 

Plain penne
[GLU]
[VEG] 

HOT DISHES

Lamb Navarin with vegetables
[SUL, ALC]

Mashed potato 
[MLK]
[VEG]

Calamari and vegetables with
garlic sauce
[GLU, MLS, SOY]

White bean fricassée 
[PLANT-BASED, VEG]

Vegetable ratatouille 
[PLANT-BASED, VEG]

Pilaf rice 
[PLANT-BASED, VEG]

Steamed rice 
[PLANT-BASED, VEG]

Yellow lentil stew 
[PLANT-BASED, VEG]

CHEF'S LIVESTATION

Grilled catch of the day
[FSH]

Grilled chicken with BBQ sauce
[GLU, SOY, MLS]

DESSERT

Almond chocolate profiterole
[EGG, GLU, NUT, MLK, SOY]

Passion fruit crémeux
[MLK, EGG]

Coconut Dome
[EGG, MILK, GLU]

Crème Brûlée
[MLK, EGG]

Fruit salad 
[PLANT-BASED, VEG]

Ice cream selection

Chocolate
[MLK]

Almond
[MLK, NUT]

Vanilla
[MLK]

Lemon sorbet 
[PLANT-BASED, VEG]

Hot dessert

Pineapple caramel

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]