



LORDISAB
LUNCH BUFFET

STARTERS

Quinoa & roasted vegetable salad



[PLANT-BASED, VEG]


Seafood salad

[CRU, MLK, EGG, MLS, MTD, MLK]

Chicken sausage salad

[GLU]

Mushrooms, olives and bell

pepper salad 

[GLU]

[PLANT-BASED, VEG]

Honey-glazed beef & broccoli
salad

[BEF]

Green bean salad



[PLANT-BASED, VEG]

Saffron & herb potato salad



[PLANT-BASED, VEG]

Chicken ham platter

[SOY, MLK]

SALAD BAR

Make your own salad

Fish BBQ with condiments

[FSH]

Lettuce, carrot, cucumber, 

beetroot, lemon wedges, white

cabbage, red cabbage, tomato

[PLANT-BASED, VEG]

Condiments

Black olives, green olives,
gherkins, garlic pickle, crushed

chili, 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

Chicken sausage pizza

[GLU, MLK]

Margherita 

[GLU, MLK]

[VEG]

PASTA - LIVE

Tagliatelle with tomato sauce



[GLU]

[PLANT-BASED, VEG]

Plain tagliatelle with butter




[GLU, MLK]


[VEG]

HOT DISHES


Cottage pie
[BEF, MLK]

Cashew nut chicken with lime leaves, lemongrass, red chilli, and coriander
[GLU, SOY, NUT]

Sautéed vegetables with garlic and butter 
[MLK]
[VEG]

Western fried potato wedges

[PLANT-BASED, VEG]

Parsley pilaf rice 
[PLANT-BASED, VEG]

Green beans & tomato fricassée

[PLANT-BASED, VEG]

Black lentil fricassée 
[PLANT-BASED, VEG]

Plain rice 
[PLANT-BASED, VEG]

CHEF' S LIVE STATION

Grilled catch of the day with herbs
[FSH]

Lamb shoulder with BBQ sauce
[GLU, SOY]

DESSERT

Mud cake
[GLU, EGG, NUT, MLK]

Ananas mousse
[GLU, MLK]

Coconut Swiss roll
[GLU, EGG, MLK]

Maize pudding
[MLK]


Fruit salad 
[PLANT-BASED, VEG]

Ice cream selection

Kulfi
[MLK, NUT]

Almond
[MLK, NUT]

Vanilla
[MLK]



Raspberry sorbet 
[PLANT-BASED, VEG]

Hot dessert

Banana & 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]