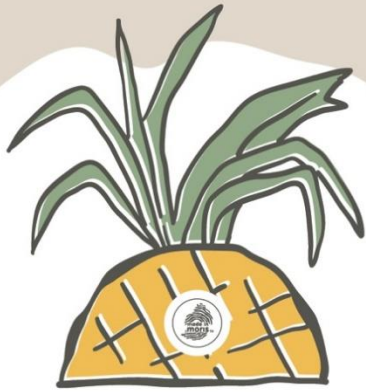




LORDISAB  
LUNCH BUFFET

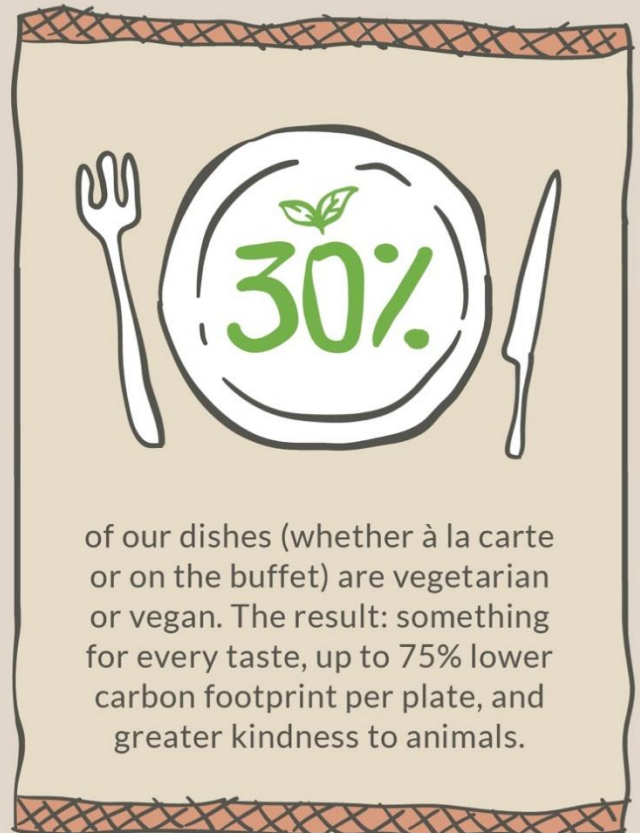
# Committed – Right to your plate

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

Coleslaw  
[MTD, EGG]


Nicoise salad  
[FSH, MTD]


Potato and egg salad  
[EGG, MTD]

Cesar salad, parmesan cheese  
and croutons   
[GLU, MLK]  
[VEG]

Root-vegetable salad with fresh  
herbs   
[PLANT-BASED, VEG]

Chicken and green bean salad


Melon and cheese salad   
[MLK]  
[VEG]

Pineapple, cucumber and chickpea  
salad   
[PLANT-BASED, VEG]

## SALAD BAR

### Make your own salad

BBQ beef salad  
[BEF, SOY, GLU]

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

## Condiments

Black olives, green olives,  
gherkins, garlic pickle, 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

Chicken ham, onion and capsicum  
pizza  
[GLU, MLK, SOY]

Margherita   
[GLU, MLK]  
[VEG]

### THE LIVE PASTA


Sautéed penne with tomato sauce  
  
[GLU]  
[PLANT-BASED, VEG]


Plain penne with butter   
[GLU, MLK]  
[VEG]


## HOT DISHES

Coq aux vin  
[ALC, CEL]


Calamari and shrimp tom yam  
[MLS, CRU, GLU,]

Creamy mash with garlic truffle   
[MLK, GLU]  
[VEG]

Crispy tofu in a curried sauce  
  
[SOY]  
[PLANT-BASED, VEG]

Pilaf rice with herbs   
[PLANT-BASED, VEG]

Provençale vegetables   
[PLANT-BASED, VEG]

Red kidney bean & root-vegetable  
stew   
[PLANT-BASED, VEG]

Steamed rice   
[PLANT-BASED, VEG]

## CHEF'S LIVE STATION

Grilled beef with creamy  
mushroom sauce  
[BEF, SOY, GLU]

Grilled catch of the day marinated  
with chimichurri  
[FSH]

## DESSERT

Coconut tart  
[EGG, MLK, GLU]

Lychee panna cotta  
[MLK]

Passion cheesecake  
[EGG, MLK, GLU]

Chocolate madeleine  
[EGG, GLU, MLK]


Fruit salad   
[PLANT-BASED, VEG]

## Ice cream selection

Chocolate  
[MLK]

Almond  
[MLK, NUT]

Vanilla  
[MLK]



Raspberry sorbet   
[PLANT-BASED, VEG]

## Hot dessert

Apple 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 ]