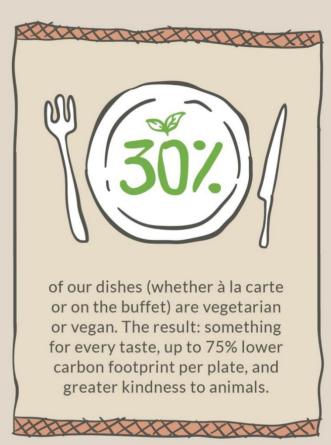


LORDISAB LUNCH BUFFET

Committed - Right to your plate

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





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 salad with shredded surimi crab [SOY, MLS, MTD, GLU, EGG, MLK, FSH, CRU]

Beetroot salad with orange segment [PLANT-BASED, VEG]

Potato salad with chickpeas **
[PLANT-BASED, VEG]

Tuna and corn salad [FSH, MTD]

Pasta & grilled vegetable salad [GLU]
[PLANT-BASED, VEG]

Egg platter [FSH, MTD, EGG]

Thai salad with tofu, cucumber & pineapple [SOY]
[PLANT-BASED, VEG]

Chicken ham & cheese salad [SOY, MTD, MLK]

SALAD BAR

Make your own salad

BBQ fish 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

Hawaiian [GLU, MLK]

Margherita (GLU, MLK)
[VEG]

LIVE PASTA

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

Plain pasta with butter P[GLU, MLK]
[VEG]

HOT DISHES

Lamb stew with mushrooms and broccoli

Seafood curry with eggplant and coriander [FSH, CRU, MLS]

Creamy potato mash [EGG, MLK]

Pumpkin fricassee with thyme [PLANT BASED, VEG]

Nasi goreng with lime leaves, scallions and dried shrimps [GLU, SOY, CRU]

Sauteed green beans&carrots [PLANT-BASED, VEG]

Steamed rice with herbs [PLANT-BASED, VEG]

Black lentil fricassee **
[PLANT-BASED, VEG]

CHEF'S LIVE STATION

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

Grilled catch of the day marinated with Cajun spices [FSH]

DESSERT

Fruit tart
[GLU, MLK, EGG]

Panna cotta [MLK]

Mango sponge [GLU, EGG]

Fruit salad **
[PLANT-BASED, VEG]

Brownies [GLU, NUT MLK, EGG]

Ice cream selection

Almond [MLK, NUT]

Strawberry [MLK]

Vanilla [MLK]

Hot dessert

Chocolate and banana pudding [GLU, EGG, MLK, 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 *planty* 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.



[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]