



LORDISAB
LUNCH BUFFET

STARTERS

Grilled beef and glass noodle salad

[BEF, GLU, SSE, SOY]

Calamary salad with lime leaves
[MLS]

Artichokes salad



[PLANT-BASED, VEG]

Red bean salad with tomato and peppers



[PLANT-BASED, VEG]

Couscous salad



[GLU]

[PLANT-BASED, VEG]

Seafood cocktail salad

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

Chicken ham platter

[SOY, GLU, MLK]

Pineapple and cucumber salad
with sweet chili



[PLANT-BASED, VEG]

SALAD BAR

Make your own salad

BBQ chicken sausage with
condiments

[SOY, GLU]

Lettuce, carrot, cucumber,
beetroot, lemon wedges, white
cabbage, red cabbage, tomato



[PLANT-BASED, VEG]

Condiments

Black olive, green olives, gherkins,
garlic pickle, crust chili, ketchup,
mayonnaise,

[EGG, MTD]

cocktail sauce

[EGG, MTD]

Selection of vinaigrette

French dressing [MTD]

Barbecue dressing [SOY, GLU, MTD]

Tandoori dressing [MTD]

Raspberry dressing [MTD]

MAIN COURSE

PIZZA

Chicken tandoori pizza

[GLU, MLK]

Margherita



[GLU, MLK]

[VEG]

THE LIVE PASTA

Penne with Napolitan sauce



[GLU]

[PLANT-BASED, VEG]

Plain Penne with butter

[GLU, MLK]



[VEG]

HOT DISHES

Thai basil fish with coconut milk
[FSH]

Sautéed broccoli with onions and
garlic 
[PLANT-BASED, VEG]

Sautéed teokon with vegetables

[GLU, SOY]
[PLANT-BASED, VEG]

Roasted Pork loin with BBQ sauce
[PRK, SOY, GLU]

Chicken Fried Rice Mauritian
style
[SOY, GLU,MLS]

Potato purée
[MLK]
[VEG] 

Butter bean fricassée 
[PLANT-BASED, VEG]

Steamed rice 
[PLANT-BASED, VEG]

CHEF LIVE STATION

Marinated fish with lemon butter
sauce
[FSH, MLK]

Minced beef skewer with mint
sauce
[GLU, SOY, MLK, BEF]

DESSERT

Chocolate tart
[EGG, GLU, MLK, SOY]

Rice pudding
[MLK]

Apple puff
[EGG, MILK, GLU]

Semolina pudding
[MLK, GLU]

Fruit salad 
[PLANT-BASED, VEG]

Ice cream selection

Strawberry
[MLK]

Almond
[MLK, NUT]

Vanilla [MLK]

Passion fruit sorbet

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]