




LORDISAB
LUNCH BUFFET


STARTERS


White bean with smoked bacon salad
[PRK]

Grilled Chicken and Pineapple salad


Roasted potato with mustard vinaigrette salad 
[MTD]
[PLANT-BASED, VEG]

Smoke marlin platter
[FSH]

Couscous with sautéed vegetable salad 
[GLU]
[PLANT-BASED, VEG]


Broccoli with bell pepper salad 
[PLANT-BASED, VEG]

Calamari with lemon salad
[MLS, MTD]

Watermelon with cheese salad 
[MLK]
[VEG]

SALAD BAR

Make your own salad
Roasted egg with condiment
[EGG]

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

Tuna pizza
[FSH, GLU, MLK]

Margherita 
[GLU, MLK]
[VEG]

THE LIVE PASTA

Fusilli Arrabbiata 
[GLU]
[PLANT-BASED, VEG]

Fusilli with butter 
[GLU, MLK]
[VEG]


HOT DISHES


Vegetable Stew with Thyme 
[PLANT-BASED, VEG]


Gratinated beef lasagna
[BEF, GLU, MLK]

Baked vegetables with cheese
[MLK] 
[VEG]

Calamari Thai ginger curry with
lime leaves
[CRU, MLS, FSH]

Western Fries with Cajun spices

[PLANT-BASED, VEG]

Corn rice with herbs 
[PLANT-BASED, VEG]

Broccoli and peas curry 
[PLANT-BASED, VEG]


Red lentil fricassee 
[PLANT-BASED, VEG]

CHEF LIVE STATION

Grilled catch of the day marinated
with creole spice
[FSH]

Lamb kebab with raita sauce
[GLU, SOY, MLK]

DESSERT

Chocolate mousse 
[MLK, SOY]
[VEG]

Strawberry cake
[GLU, MLK, EGG]

Puit d'amour
[GLU, MLK, EGG]

Clafoutis Pruneau
[EGG, MLK, NUT, GLU]

Fruit salad 
[PLANT-BASED, VEG]

Ice cream selection

Chocolate
[MLK]

Strawberry
[MLK]

Vanilla
[MLK]



Mango sorbet

Hot dessert

Diplomat pudding
[GLU, MLK, EGG, 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 *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]