



LORDISAB
LUNCH BUFFET


STARTERS

Thai chicken salad

Black lentil salad 
[PLANT-BASED, VEG]

Grilled mushroom salad 
[PLANT-BASED, VEG]

Cheese platter with condiments
[MLK]
[VEG] 

Pasta salad with olive and tomato

[GLU]
[PLANT-BASED, VEG]

Green bean salad 
[PLANT-BASED, VEG]

Fish salad with lemon
[FSH]

Pork ham salad
[PRK, MLK, SOY]

SALAD BAR

Make your own salad

Chicken with condiment

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

Seafood pizza
[FSH, GLU, MLK, MLS, CRU]


Margherita 
[GLU, MLK]
[VEG]

THE LIVE PASTA


Pad Thai with lemongrass chicken
egg tofu and scallion
[SOY, EGG, GLU]

HOT DISHES

Beef salmi with mixed vegetables
[BEF]

Baked potato with sour cream 
[MLK]
[VEG]

Prawn and vegetables with garlic
sauce
[GLU, MLS, SOY, CRU]

White bean fricassée 
[PLANT-BASED, VEG]

Vegetable ratatouille 
[PLANT-BASED, VEG]

Pilaf rice 
[PLANT-BASED, VEG]

Cauliflower gratin 
[MLK]
[VEG]

Yellow lentil stew 
[PLANT-BASED, VEG]

CHEF LIVE STATION

Fish and calamari skewer
[FSH, MLS]

Grilled chicken with BBQ sauce
[GLU, SOY]

DESSERT

Almond chocolate profiterole
[EGG, GLU, NUT, MLK, SOY]

Passion crémeux
[MLK, EGG]

Dome coco
[EGG, MILK, GLU]

Crème Brulé
[MLK, EGG]

Fruit salad 
[PLANT-BASED, VEG]

Ice cream selection

Chocolate
[MLK]

Almond
[MLK, NUT]

Vanilla
[MLK]



Lemon 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]