



LORDISAB
LUNCH BUFFET

STARTERS

Make your own salad

Green Beans

Tuna flakes [FSH]

Hard boiled eggs [EGG]

Potato cubes

Roasted beef [BEF]

BBQ chicken [SOY, GLU]

Candied pineapple

Roasted vegetables [VEG]

Lettuce, Carrot, White cabbage,
Red cabbage, Green cucumber,
Tomato

Lemon dressing [MTD], Mustard
dressing [MTD], Balsamic dressing
[MTD], Cocktail sauce [MTD, EGG],
Marinated green olives, Marinated
black olives

MAIN COURSE

Crispy Chicken thigh, honey
mustard sauce [MTD]

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

Dauphinois gratin with mushrooms
[EGG, MLK]

Pumpkin and thyme fricassee [VEG]

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

Sauteed green beans and carrot
[VEG]

Pizza

Hawaiian pizza [GLU, MLK]

Margherita pizza [GLU, VEG, MLK]

Live Pasta

Sautéed spaghetti with Neapolitan
sauce [GLU, VEG]

Live Grill

Grilled Beef steak with pepper
sauce [BEF]

Grilled white tuna with tropical
salsa [FSH]

DESSERTS

Mango Pastry [GLU, EGG]

Brownies [GLU, EGG, MLK]

Peach-almond frangipane [GLU,
MLK, EGG, NUT]

Berry Mousse

Passion fruit panacotta

Chocolate clafoutis

[GLU, MLK, EGG, NUT]

Please notify the restaurant manager should you have any food allergies.

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]
VEGETARIAN	[VEG]
PORK	[PRK]
BEEF	[BEF]