



LORDISAB  
LUNCH BUFFET

## STARTERS

### Make your own salad

Cauliflower [VEG]  
Diced apple [VEG]  
Diced tomatoes [VEG]  
Roasted vegetables [VEG]  
Pineapple  
Sliced onions  
Seafood [CRU, MLS, FSH]  
Diced beetroot [VEG]  
Sweet and sour sauce [GLU]  
Tartar sauce [EGG, MTD]  
Assorted crudité with dressings  
[MTD] and condiments

## MAIN COURSE

Pilaf rice with herbs [VEG]  
Calamary and shrimp tom yam  
[MLS, CRU]  
Crispy tofu in a curried sauce  
[VEG, SOY]  
Coq au vin [ALC, CEL]  
Creamy mash with garlic truffle  
[MLK, VEG]  
Vegetable Provençale [VEG]

### Pizza

Chicken ham onion and capsicum  
[GLU, MLK, SOY]  
Margherita pizza [GLU, VEG, MLK]

## Live Pasta

Penne arrabbiata [VEG, GLU]

### Live grill

Grilled marinated Chicken with  
oyster sauce [MLS]  
White Tuna skewer with lime  
[FSH]  
Chicken merguez [SOY, GLU]

## DESSERTS

Swissroll [GLU, MLK, EGG]  
Brownie [GLU, MLK, EGG]  
Pear-almonds cake [GLU, MLK, EGG,  
NUT]  
Coconut panacotta [MLK]  
Maize pudding  
Pineapple crumble [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 ]