



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]