




LORDISAB
LUNCH BUFFET

STARTERS

Beetroot marinated with tarragon
vinegar salad 
[PLANT-BASED, VEG]

Broccoli with bell pepper salad

[PLANT-BASED, VEG]

White bean with chicken salad

Mee Foon with shrimp salad
[CRU, SOY, GLU]

Eggplant with paprika and yogurt
salad 
[MLK]
[VEG]


Fish salad with Mauritian spice
[FSH]

Cold cut cuts platter
[SOY, GLU, MLK, PRK]

Potato salad with fried onion 
[PLANT-BASED, VEG]

SALAD BAR

Make your own salad
Seafood BBQ with condiments
[CRU, MLS, EGG, MTD, MLK, FSH]

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

Fish and vegetable pizza
[FSH, GLU, MLK]


Margherita 
[GLU, MLK]
[VEG]

THE LIVE PASTA

Fusilli with tomato sauce 
[GLU]
[PLANT-BASED, VEG]

Plain fusilli with butter 
[GLU, MLK]
[VEG]

HOT DISHES

Sautéed potato with onions,
garlic, and thyme 
[PLANT-BASED, VEG]

Beef bourguignon with glazed
vegetables
[BEF, GLU, CEL, ALC]


Chicken merguez rougaille
[SOY, MLK]

Sautéed carrots with peas 
[PLANT-BASED, VEG]

Steamed Rice 
[PLANT-BASED, VEG]

Stir fried seafood with vegetables
and coriander
[CRU, FSH, MLS, GLU, SOY]

Red lentil fricassée 
[PLANT-BASED, VEG]

Sauteed vegetable mee-foon

[PLANT-BASED, VEG]

CHEF LIVE STATION

Grilled catch of the day
[FSH]

Grilled chicken with BBQ sauce
[GLU, SOY]

DESSERT

Chocolate tart
[EGG, GLU, MLK, SOY]

Rice pudding
[MLK]

Apple puff
[EGG, MILK, GLU]

Semolina pudding
[MLK, GLU]

Fruit salad 
[PLANT-BASED, VEG]

Ice cream selection

Strawberry
[MLK]

Almond
[MLK, NUT]

Vanilla
[MLK]

Pineapple sorbet



Live
Candy floss

Hot dessert

Diplomate pudding
[EGG, GLU, MLK]

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]