



LORDISAB
LUNCH BUFFET


STARTERS

Coleslaw salad with shredded surimi crab
[SOY, MLS, MTD, GLU, EGG, MLK, FSH, CRU]


Beetroot salad with orange segment 
[PLANT-BASED, VEG]

Potato salad with chickpea 
[PLANT-BASED, VEG]

Tuna and corn salad
[FSH, MTD]

Pasta salad with grilled vegetables 
[GLU]
[PLANT-BASED, VEG]


Egg platter
[FSH, MTD, EGG]

Cucumber and pineapple salad 
[PLANT-BASED, VEG]

Chicken ham and cheese salad
[SOY, MTD, MLK]

SALAD BAR

Make your own salad
BBQ fish with condiments
[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

Hawaiian
[GLU, MLK]

Margherita 
[GLU, MLK]
[VEG]

THE LIVE PASTA

Sautéed spaghetti with tomato sauce 
[GLU]
[PLANT-BASED, VEG]

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

HOT DISHES

Lamb stew with mushrooms and broccoli

Seafood curry with eggplant and coriander

[FSH, CRU, MLS]

Creamy mashed potato


[EGG, MLK]

Pumpkin fricassee with thyme

[PLANT BASE]

Nasi goreng with lime leaves, scallions and dry shrimp

[GLU, SOY, CRU]

Green beans, carrot and cauliflower fricassé 

[PLANT-BASED, VEG]

Steamed rice with herbs 

[PLANT-BASED, VEG]

Black lentil fricassée 

[PLANT-BASED, VEG]

CHEF LIVE STATION

Grilled chicken with BBQ sauce

[GLU, SOY, MTD]

Grilled catch of the day marinated with Cajun spice

[FSH]

DESSERT

Fruit tart

[GLU, MLK, EGG]

Panna cotta

[MLK]

Mango sponge

[GLU, EGG]

Fruit salad 

[PLANT-BASED, VEG]

Brownies

[GLU, NUT MLK, EGG]

Ice cream selection

Almond

[MLK, NUT]

Strawberry

[MLK]

Vanilla

[MLK]



Hot dessert

Chocolate and banana pudding

[GLU, EGG, MLK, SOY]

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]