





LORDISAB
LUNCH BUFFET

STARTERS


Quinoa with roasted vegetable salad 
[PLANT-BASED, VEG]


Seafood salad
[CRU, MLK, EGG, MLS, MTD, MLK]

Chicken sausage salad
[GLU]

Pasta with olive and bell pepper salad 
[GLU]
[PLANT-BASED, VEG]

Honey glazed beef salad with broccoli
[BEF]


Green bean salad 
[PLANT-BASED, VEG]

Pineapple and cucumber salad 
[PLANT-BASED, VEG]

Chicken ham platter
[SOY, MLK]

SALAD BAR

Make your own salad
Fish BBQ 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

Chicken sausage pizza
[GLU, MLK]

Margherita 
[GLU, MLK]
[VEG]

THE LIVE PASTA


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


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


HOT DISHES


Cottage pie
[BEF, MLK]


Cashew Chicken with lime leaves,
lemon grass, red chili, and
coriander
[GLU, SOY, NUT]

Sautéed vegetables with garlic
and butter 
[MLK]
[VEG]

Western fried potato wedges

[PLANT-BASED, VEG]

Parsley pilaf Rice 
[PLANT-BASED, VEG]

Green beans and tomato fricassée

[PLANT-BASED, VEG]

Black lentil fricassée 
[PLANT-BASED, VEG]

Seafood vindaye with chayote
[MLS, CRU, FSH, MTD]

CHEF LIVE STATION

Grilled catch of the day with
herbs
[FSH]

Lamb shoulder with BBQ sauce
[GLU, SOY]

DESSERT

Mud cake
[GLU, EGG, NUT, MLK]

Ananas mousse
[GLU, MLK]

Coconut Swiss roll
[GLU, EGG, MLK]

Maize pudding
[MLK]

Fruit salad 
[PLANT-BASED, VEG]

Ice cream selection

Kulfi
[MLK, NUT]

Almond
[MLK, NUT]

Vanilla
[MLK]



Raspberry sorbet

Hot dessert

Banana & pineapple caramel

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]