




LORDISAB  
LUNCH BUFFET


## STARTERS

Coleslaw  
[MTD, EGG]

Nicoise salad with tuna  
[FSH, MTD]


Potato and egg salad  
[EGG, MTD]

Cesar salad with parmesan  
cheese and crouton   
[GLU, MLK]  
[VEG]

Root vegetable salad with fresh  
herbs   
[PLANT-BASED, VEG]


Chicken and green bean salad

Melon and cheese salad  
[MLK]   
[VEG]

Pineapple, cucumber and chickpea  
salad   
[PLANT-BASED, VEG]

## SALAD BAR

Make your own salad  
BBQ beef salad  
[BEF, SOY, GLU]

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 ham onion and capsicum  
pizza  
[GLU, MLK, SOY]

Margherita   
[GLU, MLK]  
[VEG]

### THE LIVE PASTA

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


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


## HOT DISHES

Coq aux vin  
[ALC, CEL]

Calamary and shrimp tom yam  
[MLS, CRU, GLU]

Creamy mash with garlic truffle   
[MLK, GLU]  
[VEG]

Crispy tofu in a curried sauce  
  
[SOY]  
[PLANT-BASED, VEG]

Pilaf Rice with herbs   
[PLANT-BASED, VEG]

Vegetables Provençale   
[PLANT-BASED, VEG]

Red kidney bean stew with root  
vegetables   
[PLANT-BASED, VEG]

Potato and chickpeas stew   
[PLANT-BASED, VEG]

## CHEF LIVE STATION

Chicken peri peri  
[GLU, SOY, MTD]

Grill catch of the day marinated  
with chimichurri  
[FSH]

## DESSERT

Coconut tart  
[EGG, MLK, GLU]

Lychee panna cotta  
[MLK]

Passion cheesecake  
[EGG, MLK, GLU]

Chocolate madeleine  
[EGG, GLU, MLK]

Fruit salad   
[PLANT-BASED, VEG]

## Ice cream selection

Chocolate  
[MLK]

Almond  
[MLK, NUT]

Vanilla  
[MLK]



Raspberry sorbet

## Hot dessert

Apple 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 ]