

LOI LOI ROOFTOP

weekday buffet- week 17 11:00 - 14:00

The warm food options change daily, see the list below for the options this week. Coffee, fresh baked focaccia and dessert included.

BUFFET SCHEDULE

WARM FOODS ARE ACCOMPANIED BY STEAMED JASMINE RICE & NOODLES

MONDAY:

HOISIN MEATBALLS GF

HOISIN CHICKEN MEATBALLS WITH PEPPERS, ONIONS, & BEANSPROUTS

SOY EGGPLANT GF VG

SOY GLAZED EGGPLANT WITH TOMATOES, ONION & SWEDE

TUESDAY:

BUTTER CHICKEN GF

CHICKEN IN CURRY SAUCE WITH CARROTS & POTATOES

PAD THAI GF VG

VEGAN PAD THAI NOODLES WITH FAVA BEAN "MEAT"

WEDNESDAY:

BASA FISH GF

BASA FISH IN SICHUAN SAUCE WITH MUNG BEAN SPROUTS & CAPSICUM

TOFU STIR-FRY GF VG

STIR-FRIED CRISPY TOFU WITH BOK CHOY, MUSHROOMS, ONIONS & TOMATOES

THURSDAY:

ANNATTO CHICKEN GF

ROASTED ANNATTO CHICKEN WITH CHINESE CABBAGE, CARROT & ROOT VEGETABLE PICKLES

MISO VEGETABLES GF VG

PUMPKIN, EGGPLANT & GREEN BEANS WITH ONIONS IN MISO GLAZE

FRIDAY:

BEEF PIGAR PIGAR GF

FILIPINO STYLE BEEF WITH CABBAGE, ONIONS & CAPSICUM

TOFU JJIGAE GF VG

KOREAN STYLE TOFU STEW WITH MUSHROOMS, CHINESE CABBAGE & SCALLIONS

Buffet Lunch: 13,50€

Lunch À La Carte:

(Available Tuesday - Friday)
INCLUDES ACCESS TO THE SALAD BAR

FRIED CHICKEN BURGER 15€

LOI LOI FRIED CHICKEN, SRIRACHA BUFFALO SAUCE, RANCH DRESSING, ASIAN SLAW, PICKLED CUCUMBERS

BBO JACKFRUIT BURGER vg 15€

JACKFRUIT, GOCHUJANG BBQ GLAZE, VEGAN MAYO,
ASIAN SLAW, PICKLED CUCUMBERS

LOI LOI FRIED CHICKEN 19€

CRISPY FRIED CHICKEN, ASIAN SLAW,
JAPANESE CURRY GRAVY, STEAMED RICE, PICKLES

DUCK OKONOMIYAKI 17€

JAPANESE STYLE VEGETABLE PANCAKES, DUCK CONFIT, SWEET SOY, ASIAN SLAW, MAYONNAISE, FRESH HERBS

TOFU OKONOMIYAKI vg 16€

JAPANESE STYLE VEGETABLE PANCAKES, SWEET SOY, MAYONNAISE, ORGANIC LOCAL TOFU BY MAMA MEMS, FRESH HERBS

VG= Vegan / GF= Gluten Free / L= Lactose Free

Please inform our staff if you have any allergies or special dietary requirements.

Origins of proteins: Chicken: EU / Pork: EU / Fish: VN / Prawns: VN