LET'S DO LUNCH

Date: 20th October - 24th October

20th

MONDAY

PLANT-ED

Shiitake mushroom pad Thai * VE



STREET FOOD

Chicken satay skewers with satay sauce

BISTRO

Pork belly steaks in black bean sauce

ALL SERVED WITH:

Steamed broccoli * VE with ovster & garlic sauce

Chow mein VE

Smacked cucumber & carrot salad with sesame & ginger dressing * VE

Char siu roasted aubergine ve

21st

TUESDAY



PLANT-ED

Red red bean stew * VE

STREET FOOD

Baked red snapper, red pepper, scotch bonnet & tomato stew *

BISTRO

Roast chicken

ALL SERVED WITH:

Kelewele fried plantain with peanuts * vE



Steamed green beans * ve

Jollof rice

Breakfast: Mon-Fri 8.30 - 10.30 Lunch: Mon-Fri 12.00 - 14.00

Share your feedback with us at: lon-food@netflix.com

MEAL TIMES

Vegetarian



Non gluten-containing ingredients



23rd

THURSDAY



PLANT-ED

Roasted aubergine with spinach, garlic, tomato & mixed seeds * VE

STREET FOOD

Salmon coconut curry with red peppers, trout roe & curry leaves *

BISTRO

Brown chicken stew with potato

ALL SERVED WITH:





Mac n cheese with semi dried tomatoes &

Buttered cassava with carrot & ginger * VE

24th

FRIDAY

PLANT-ED

Grilled halloumi with yoghurt sauce & chilli butter \star 🔻

STREET FOOD

Pork schnitzel with a caper & parsley butter sauce & skinny fries

BISTRO

Red pepper & pomegranate molasses glazed chicken leg with cacik & choban salad *

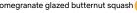
ALL SERVED WITH:

Green beans * VE



skinny fries * VE

Pomegranate glazed butternut squash * ve







22n

EDNESDAY

PLANT-ED

Pumpkin, sweet potato, peppers & yam curry * VE

STREET FOOD

Ackee & saltfish

BISTRO

Braised oxtail with butter beans

ALL SERVED WITH:

Triple mac n cheese pie

Fried plantain * VE





Cucumber, mango & avocado salad * VE