

THE GLASSHOUSE

Promotion of the Month

LIFESTYLE BOWLS MENU



Brown Rice & Grilled Chicken

Steamed brown rice, grilled chicken breast, broccoli, Japanese Kyuri cucumber, corn, cherry tomatoes, soft-boiled egg and a wedge of lime with coriander yoghurt dressing on the side

RM 18

Roasted Chicken Breast

Lettuce, purple cabbage, Cajun spices marinated chicken, avocado, mozzarella cheese, cherry tomatoes, Japanese Kyuri cucumber, olives and a wedge of lime with coriander yoghurt dressing on the side

RM 18



Norwegian Smoked Salmon

Lettuce, purple cabbage, smoked salmon, cubed mangoes, red onion, olives, radish, Japanese Kyuri cucumber, white sesame seeds and a wedge of lemon with chili-lime dressing on the side

RM 18

Smoked Duck & Orange

Lettuce, purple cabbage, smoked duck breast, orange segments, walnuts, Japanese Kyuri cucumber, cherry tomatoes, olives and red onion with tangy orange dressing on the side

RM 18



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Honey Roasted Sweet Potato (V)

Lettuce, purple cabbage, baked sweet potatoes, feta cheese, almond flakes, Japanese Kyuri cucumber, pomegranate seeds, chickpeas and olives with honey mustard dressing on the side

RM 18



Fresh Garden Mixed Salad (V)

Lettuce, purple cabbage, avocado, soft boiled egg, radish, corn, chickpeas, olives, Japanese Kyuri cucumber, cherry tomatoes and walnuts with honey mustard dressing on the side

RM 18

Grilled Cauliflower Kushiyaki (V)

Lettuce, purple cabbage, Japanese style cauliflower, marinated tofu, almond flakes, cherry tomatoes, Japanese Kyuri cucumber and radish with chili-lime dressing on the side

RM 18



Mediterranean Cous Cous (V)

Flavourful couscous, Japanese Kyuri cucumber, cherry tomatoes, pomegranate seeds, olives, feta cheese, chickpeas, walnuts and rocket salad with tangy orange dressing on the side

RM 18

V - Vegetarian

Add **RM5** for a choice of drink

HEALTHY JUICES

Immune Booster
Orange, Lemon, Ginger

Ginger Zinger
Apple, Carrot, Ginger, Lemon

FRUITY SPARKLING

Lychee
Pink Guava
Peach
Mango