

Available from 11.00am to 8.00pm



Mixed Platter

Grilled BBQ chicken wings, grilled marinated cube beef striploin, breaded fried prawn, fried battered seabass, fried calamari ring, spiced lamb in pita bread, grilled corn on the cob, truffle fries, roasted spice potato, garlic black pepper sauce, BBQ sauce, chimichurri, smoked paprika mayonnaise and served with soup of the day

RM 80

Available from 3.00pm to 6.00pm



Afternoon Affair

Scones with strawberry jam & butter, mini fruit tart, cheese cake, pot oreo custard, green tea & strawberry macaron, crab cocktail sauce cheese baguette sandwich, open-face mini smoked salmon sandwich with ebiko, honey-glazed smoked duck in mantao and served with TWG tea or coffee

RM 78

Available from 11.00am to 9.00pm

Brown Rice & Grilled Chicken

RM 18

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



Roasted Chicken Breast

RM 18

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



Norwegian Smoked Salmon

RM 18

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



Smoked Duck & Orange

RM 18

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



V - Vegetarian

Honey Roasted Sweet Potato (V)

RM 18

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



Fresh Garden Mixed Salad (V)

RM 18

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



Grilled Cauliflower Kushi-yaki (V)

RM 18

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



Mediterranean Cous Cous (V)

RM 18

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



THE GLASSHOUSE

ALA CARTE MENU

SOUP

Soup of the Day (V)

Featured soup of the day

RM 15

Wild Mushroom Soup (V)

Creamy mixed sautéed button & shitake mushroom with cream, cheese toast and parsley

RM 18

MAIN COURSE

PASTAS

Seafood Aglio é Olio

Spaghetti, olive oil, garlic, prawn, mussels, squid, cherry tomatoes, chili flakes, parsley, anchovy crumbs and rocket salad

RM 33

Beef Bacon Aglio é Olio

Spaghetti, olive oil, garlic, beef bacon, cherry tomatoes, chili flakes, parsley, poached egg and rocket salad

RM 29

Seafood Marinara

Spaghetti, garlic, marinara sauce, parsley, prawn, mussels, squid, basil and parmesan cheese

RM 33

Smoked Duck Carbonara

Fettucine, smoked duck, button & shitake mushroom, parmesan cheese, parsley and egg yolk

RM 32

Creamy Tom Yum

Fettucine, garlic, red onion, lemongrass, kaffir lime leaf, button & shitake mushroom, coconut milk, grilled Ayam Percik and a slice of lime

RM 29

Pasta alla Norma (V)

Spaghetti, marinara sauce, roasted eggplant, garlic, basil and parmesan cheese

RM 26

Creamy Pesto (V)

Spaghetti, garlic, basil, cherry tomatoes, cream, basil pesto, eggplant parmigiana, rocket salad and parmesan cheese

RM 28

V - Vegetarian

*** Prices are subject to Sales & Service Tax**

THE GLASSHOUSE

ALA CARTE MENU

RICE

Nyonya Ulam Rice

Fragrant rice, grilled chicken with spices, salted egg, poppadum, cucumber slices, fried eggplant, anchovy crumbs and chili shrimp paste

RM 26

Nasi Lemak Bowl

Coconut rice, crispy deep-fried chicken, home-made sambal, anchovies, soft boiled egg, cucumber slices, fried peanuts and bonito flakes

RM 26

FISH

Authentic Fish & Chip

Deep-fried seabass in herb batter, buttered green peas, fries, served with a lemon wedge with tartar sauce on the side

RM 33

Pan-Seared Seabass

Fresh seabass, roasted chili potato, arugula, served with a lemon wedge with coriander sour cream on the side

RM 39

Open-Face Smoked Salmon Sandwich

Country bread, smoked salmon, coriander sour cream, lettuce, fresh tomato slices, gherkin, fries with smoked paprika mayonnaise on the side

RM 29

POULTRY

Crispy Chicken Burger

Crispy deep-fried chicken, sesame bun, fresh tomato slices, gherkin, lettuce, fries and smoked paprika mayonnaise on the side

RM 29

Crispy Chicken Gochujang

Crispy deep-fried chicken, honey-gochujang sauce, mashed potato, sautéed butter broccoli, scallion and sprinkled with white sesame seeds

RM 33

BEEF

Signature Beef Burger

Home-made beef patty, fresh tomato slices, caramelized onion, cheddar cheese, beef bacon, lettuce and smoked paprika mayonnaise on the side

RM 30

Thai Grilled Beef

Grilled marinated Australian beef sirloin, coconut rice, young mango salad, lime wedge with homemade coriander chili sauce on the side

RM 39

V - Vegetarian

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THE GLASSHOUSE

ALA CARTE MENU

SNACKS

Chicken Nuggets

Tempura chicken nuggets, fries and smoked paprika mayonnaise on the side

RM 14

Truffle Fries (V)

Flavored fries and truffle oil

RM 17

Loaded Chicken

Fries, chicken salami, tomato salsa, mozzarella, cheese sauce, jalapeno and scallion

RM 18

Crispy Chicken

Deep-fried chicken fingers and fries with smoked paprika mayonnaise on the side

RM 18

Cheesy Flatbread Pizza (V)

Baked flatbread, button & shitake mushroom, arugula and mozzarella

RM 20

Nachos (V)

Avocado, sour cream, jalapenos, roasted corn, tomato salsa and cheese

RM 22

DESSERTS

Bread, Butter & Banana Pudding

Baked bread, butter & banana pudding, vanilla ice cream, chocolate sauce and almond flakes

RM 14

Strawberry Waffle

Butter waffle, vanilla ice cream, almond flakes and honey

RM 18

Crumble Banana Split

Deep-fried coated banana, vanilla ice cream, almond flakes, chocolate sauce and strawberry slices

RM 17

Vanilla Ice Cream

A double scoop of vanilla ice cream with chocolate sauce and almond flakes

RM 10

V - Vegetarian

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THE GLASSHOUSE

BEVERAGES

COFFEE

	Hot	Cold
Single Espresso	RM 7	-
Doppio Espresso	RM 8	-
Americano / Long Black	RM 10	RM 11
Piccolo Latte	RM 8	-
Cafe Latte	RM 11	RM 12
Flat White	RM 11	-
Cappuccino	RM 11	RM 12
Cafe Mocha	RM 12	RM 13
Babyccino	RM 5	-

CHOCOLATE

	Hot	Cold
Chocolate	RM 12	RM 13

GREEN TEA

	Hot	Cold
Matcha Latte	RM 12	RM 13

TEA

	Hot	Cold
Earl Grey	RM 10	RM 11
Chamomile	RM 10	RM 11
Morrocan Mint	RM 10	RM 11
Sencha	RM 10	RM 11

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THE GLASSHOUSE

BEVERAGES







FRESH JUICES

Orange	Cold RM 12
Green Apple	RM 12
Watermelon	RM 12
* Neat / No Ice	+ RM 2
* Mix 2 type	+ RM 2



STILL / SPARKLING / DRINKING WATER

St. Pellegrino Sparkling Water (75 cl)	Cold RM 18
Acqua Panna Still Water (75 cl)	RM 18



CARBONATED

Coke / Diet Coke	Cold RM 7
Sprite	RM 7
Root Beer	RM 10
Ginger Beer	RM 10
Lemon Lime	RM 10



THE GLASSHOUSE

BEVERAGES



SPARKLING FRUITY



	Cold
Lychee	RM 8
Peach	RM 8
Pink Guava	RM 8
Mango	RM 8

SPARKLING NITRO TEA



	Cold
Barley	RM 15
Chamomile	RM 15

BEERS



	By Bottle	By Bucket
Tiger	RM 18	RM 79
Heineken	RM 20	RM 89
Hoegaarden	RM 22	RM 99
Hoegaarden Rosee	RM 20	RM 89

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THE GLASSHOUSE

BEVERAGES







HOUSE WINE

HOUSE WHITE

Tempus Two Silver Series Sauvignon Blanc
South Australia | Citrus, Green Apple, Tropical

By Glass

RM 22

By Bottle

RM 110

Hereford Chardonnay Chenin
Mendoza Argentina | Fruity, Tropical, Lemon

RM 20

RM 100

HOUSE RED

Tempus Two Silver Series Shiraz
South Australia | Black Fruit, Plum, Oak

RM 22

RM 110

Hereford Merlot Malbec
Mendoza Argentina | Black Cherry, Violet

RM 20

RM 100



CHAMPAGNE

Victoire Prestige Brut Champagne
Champagne, France | Apple, Citrus, Brioche

By Bottle

RM 340



SPARKLING WINE

Angove Chalk Hill Blue Bubbles NV
South Australia | Citrus, Apple, Pear

By Bottle

RM 210

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THE GLASSHOUSE

BEVERAGES

WHITE WINE

By Bottle

Hereford Torrentes Mendoza Argentina Bubblegum, Orange, Apple blossom	RM 140
Angove Long Row Classic Chardonnay South Australia Peach, Butter, Lemon	RM 150
Hole In The Water Sauvignon Blanc Marlborough, NZ Grape Fruit, Gooseberry, Peach	RM 170
Delas Freres Cotes Du Rhone Blanc Saint Esprit Cotes Du Rhone, France Melon, Citrus, Mineral	RM 170
Voga Italia Moscato Provincia di pavia, Italy Apple, Citrus, Honey	RM 190
Tempus Two Pewter Semillon Hunter Valley, Australia / Bergamot, Lemon peel, Honey	RM 288

RED WINE

By Bottle

Undurraga Carmenere Central Valley, Chile Vanila, Cherry, Plum	RM 130
Santa Julia Organica Malbec Mendoza Argentina Chocolate, Butter, Plum	RM 140
Angove Butterfly Ridge Shiraz Cabernet South Australia Plum, Cherry, Oak	RM 150
Delas Freres Rouge Saint Esprit Cotes Du Rhone, France Black berry, Cherry, Pepper	RM 208
Cafaggio DOCG Single Estate Chianti Classico, Italy Black Fruits, Oak	RM 220
Tempus Two Pewter Shiraz Barossa Valley, Australia / Black Fruit, Oaky, Red fruit	RM 299

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