

THE GLASSHOUSE

Semi-Bufferet Dinner

STARTER

Potato egg salad
Roasted chicken melon salad
Tuna beans salad

MAKE YOUR OWN SALAD

Ice berg, romaine, red lollo, green lollo, butter head
(almond flakes, cherry tomatoes, cucumber, black olive,
onion, gherkin, chickpeas, corn)

DRESSING

Olive oil, Balsamic vinaigrette,
thousand island dressing, tartare sauce

CHEESE PLATTER

Edam, Brie, Feta, Emmental
(dry fruits, nuts and cheese cracker)

COLD CUT

Chicken slice ham
Beef salami
Chicken salami

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PIZZA

Margherita

CARVING

Chicken meatloaf
with herbs gravy

CREAM SOUP OF THE DAY

Bread roll and butter

HOT VEGETABLES

Buttered vegetables (broccoli, cauliflower, carrot),
roasted potatoes & pumpkin with almond flakes,
steamed corn & chickpeas, cheese baked mussels,
sliced bacon mini burger

DESSERTS

Fresh fruits platter (watermelon,
pineapple, honeydew, papaya),
chocolate Danish, marble cake,
assorted kuih, mango pudding,
mousse cake, Ice Kacang

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CHOICES OF MAIN COURSE

SLIPPER LOBSTER IN TOMATO

Slipper lobster with spaghetti and chunky tomato sauce

- OR -

BAKED SALMON

Baked salmon with chunky tomato sauce and steak fries

- OR -

BRAISED TENDERLOIN

Braised tenderloin, garlic mashed potato in herbs juice, sautéed asparagus

- OR -

TERIYAKI BAKED CHICKEN

With tangy spicy kimchi fried rice and crispy prawn cracker

- OR -

SMOKED DUCK AGLIO OLIO

Smoked duck breast sautéed with chili, garlic and spaghetti

Menu items are subject to change.