

# Sample Menu



THE GLASSHOUSE

## Robata Grill

**Tangy, smoky and spicy marinated meat and fish, sizzling in flames over red-hot lava stones in our Robata Grill.**

Hickory rubbed beef rib-eye steak with mustard butter

Grilled Fillet of Loch Duart salmon, marinated in garden herbs, lemon and olive oil

Madagascar tiger prawns with chilli, lime and coriander

Spatchcock baby chicken with garlic, rosemary and preserved lemon

## Crustacean Station

**What's your favourite sushi? Just ask and consider it done. There's an exquisite oceanic display on crystal ice... fresh oysters, lobsters, mussels and tiger prawns.**

White boquerones anchovies

Selection of sushi and sashimi

Smoked sea-bass

Seafood terrine

## Live Pasta Station

**See fresh pasta rolled out and prepared... penne, tagliatelle and much more. Make your choice, pick an enticing sauce and watch it prepared for you in minutes.**

Fresh Lobster ravioli

Pappardelle pasta with slow cooked beef cheek, lemon and parsley gremolata

Potato gnocchi with garden basil pesto, toasted pine nuts and shaved parmesan

## Live Asian Noodle Soup

**An exotic bazaar of Asian goodness, in homage to the tastiest street food on the planet, invites you to create your own Asian broth. Along with fresh warm spicy dumplings, it's prepared before your very eyes.**

Soups: chicken miso, vegetable broth, thai coconut, pho

Toppings: bok choy, tofu, coriander, chilli, fish, meat, chicken, egg noodles and more

## Stone Oven

**Mouth-watering rustic pizzas and flatbreads, topped with delicious ingredients, straight from the oven.**

Pulled beef brisket, dill, cucumber and fontina cheese

Hot smoked salmon, crème fraîche and rocket

Plum tomato, mozzarella and garden basil

## Live Tandoor Oven

**Request a fragrant Indian bread to match your tandoori and watch it baked on the spot, together with tangy, spicy fish, seasonal vegetables and meat that tumbles off the skewers.**

Fenugreek & ginger spiced chicken with curry leaves

Masala and coriander marinated tiger prawns with lime and roasted chilli

Cauliflower, baby squash and potato skewers with cumin, turmeric, fresh lime and mint yogurt

## Action Salad Bar

**Our verdant patch of seasonal salad ingredients, where greens are the main event. Mix and match tastes and textures, many just picked from our very own Kitchen Garden. Choose a dressing and our chef will rustle up your made-to-order salad.**

The lush spread includes: Roast butternut squash, garden green beans, wild rocket, cherry vine tomatoes, asparagus, olives, pomegranates, red chicory

Pair with a fresh, tasty dressing: lemon, tarragon and extra virgin olive oil, aged balsamic dressing, grain mustard vinaigrette, sweet chilli & calamansi lime dressing

## Dessert Station

**Help yourself to decadent desserts as our chefs add the finishing touches. Build your own toppling ice cream sundae... few can resist a free-flowing chocolate tap.**

Toffee and buttermilk panna cotta

Mousse of lemongrass and passion fruit with passion fruit meringue

Hazelnut whip with chocolate cremeaux and toasted hazelnuts

Warm pear and apricot crumble with ginger custard