

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

Stone bass 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 (dinner service only)

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.

Spinach and ricotta ravioli with garden sage butter

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

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.

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 topling 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

*Oysters and lobsters available during Friday dinner, Saturday dinner and Sunday lunch only.