



EASTIN
RESIDENCES
VADODARA

Breakfast

06:30 AM - 11:30 AM



The Glass House

Eastin Residences Vadodara

78, Sampatrao Colony,
Off RC Dutt Road, Alkapuri,
Vadodara, Gujarat 390 007
India

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The Glass House

24 HR MULTI CUISINE RESTAURANT

The Glass House

24 HR MULTI CUISINE RESTAURANT



Breakfast CONTINENTAL

CONTINENTAL

Your simple yet delicious start of the day with fresh fruit juice/coffee/tea/energy boosters, bakery favourites and butter/jam/preserves

Your choice of fresh fruit juice

Orange, sweet lime, pineapple or watermelon



Fresh from the bakery

Oven-fresh croissant, Danish pastry, muffin, brioche, doughnut, brown bread, white bread, multigrain bread or toast served with butter and preserves



Your choice of beverage served with your breakfast

Tea : Assam, Darjeeling, English Breakfast, Earl Grey, Lemon, Ginger, Masala or Chamomile

----- OR -----

Coffee : Cappuccino, Café Latte, Espresso, Double Espresso, Decaffeinated, Americano or Black Coffee

----- OR -----

Energy Boosters: Hot Chocolate, Bournvita or Horlicks



₹ 300.00/-



Breakfast
CONTINENTAL

03

"Allow us to fulfill your needs- Please let one of your server know if you have any special dietary requirements, food allergies or food intolerances."

*5% service charges and taxes as applicable



Veg



Non Veg



Spicy



Nuts

The Glass House

24 HR MULTI CUISINE RESTAURANT



Breakfast AMERICAN

AMERICAN

An amazing mix of choicest fresh fruit juice/ coffee/ tea/ energy boosters and Eggs cooked to order, bakery favourites and butter/jam/preserves.

Your choice of fresh fruit juice

Orange, sweet lime, pineapple or watermelon



Your choice of cereals

Muesli, cornflakes (choco flakes/ wheat flakes) or oats with hot, cold or low-fat milk



Eggs cooked to order

Two eggs prepared any style (Omelette, Sunny side up, Poached, Fried, Scrambled or Boiled) Served with ham, bacon or sausage, grilled tomato and hash browns



Fresh from the bakery

- Oven-fresh croissant, Danish pastry, muffin, brioche, doughnut, brown bread, white bread, multigrain bread or toast served with butter and preserves
- American pancakes or waffles with your choice of maple syrup or honey



Your choice of beverage served with your breakfast

Tea : Assam, Darjeeling, English Breakfast, Earl Grey, Lemon, Ginger, Masala or Chamomile

--- OR ---

Coffee : Cappuccino, Café Latte, Espresso Double Espresso, Decaffeinated, Americano or Black Coffee

--- OR ---

Energy Boosters: Hot Chocolate, Bournvita or Horlicks



₹ 530.00/-



Breakfast
AMERICAN

05

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Veg



Non Veg



Spicy



Nuts

The Glass House

24 HR MULTI CUISINE RESTAURANT



Breakfast
INDIAN

INDIAN

Your first meal early morning before
plunging ahead to a busy day's work

Your choice of sweet or salted lassi

Your choice of stuffed paratha

served with yogurt and bhaji
(Potato, cottage cheese or cauliflower)
Griddle-fried Indian bread

--- OR ---

Your choice of dosa

Plain, rava, masala or Rava/ Mysore masala
A pair of crispy rice flour pancakes served with
coconut chutney and sambhar

Uttapam

Thick rice pancakes topped with tomato, onion, cheese or
masala served with coconut chutney and sambhar.
Available in plain/ onion/ tomato

--- OR ---

Puri bhaji

A traditional Indian breakfast preparation of
potato curry and deep-fried whole wheat bread

Your choice of beverage served with your breakfast

Tea : Assam, Darjeeling, English Breakfast,
Earl Grey, Lemon, Ginger, Masala or Chamomile

--- OR ---

Coffee : Cappuccino, Café Latte, Espresso,
Double Espresso, Decaffeinated, Americano or Black Coffee

--- OR ---

Energy boosters: Hot Chocolate, Bournvita or Horlicks

₹ 300.00/-

 Breakfast
INDIAN

07

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 Veg  Non Veg  Spicy  Nuts

À la Carte



À LA CARTE

FRESH FRUIT JUICES

Orange, sweet lime, pineapple or watermelon

₹ 180.00

FRESH CUT SEASONAL FRUITS

Papaya, watermelon, pineapple, apple or banana

₹ 150.00

YOUR CHOICE OF CEREAL

Cornflakes, choco flakes, wheat flakes, muesli or oats with hot, cold or low-fat milk

₹ 100.00

STUFFED PARATHA WITH YOGURT

Potato, cottage cheese or cauliflower

₹ 75.00

YOUR CHOICE OF DOSA

Plain, rava, masala or Rava/Mysore masala, served with coconut chutney and sambhar

₹ 200.00

UTTAPAM

Thick rice pancakes topped with tomato, onion, cheese or masala served with coconut chutney and sambhar. Available in plain/ onion/ tomato

₹ 175.00

IDLI

Hot, steamed rice flour cakes served with coconut chutney and sambhar

₹ 100.00

WADA

Deep-fried lentil dumplings subtly flavoured with coarse ground pepper served with coconut chutney and sambhar

₹ 100.00

PURI BHAJI

A traditional Indian breakfast preparation of potato curry and deep-fried whole wheat bread

₹ 200.00

FRESH FROM THE BAKERY

Oven-fresh croissant, Danish pastry, muffin, brioche, doughnut, focaccia, white bread, brown bread, multigrain bread or toast served with butter and preserves

₹ 150.00

EGG STATION

Two eggs prepared any style (omelette, sunny side up, poached, fried, scrambled or boiled) Served with ham, bacon or sausage, grilled tomato and hash browns

₹ 250.00

AMERICAN PANCAKES OR WAFFLES WITH YOUR CHOICE OF MAPLE SYRUP OR HONEY

₹ 170.00



À la Carte

09

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Veg



Non Veg



Spicy



Nuts



Soups

SOUPS

TAMATAR DHANIYA SHORBA

Indian version of tangy tomato soup, mildly spiced with cumin seeds and green chillies

  ₹ 170.00

MULLIGATAWNY SOUP

A traditional Indian curry soup

 ₹ 170.00

CREAM OF MUSHROOM

Simple soup where thinned roux is cooked with Mushroom broth

 ₹ 170.00

MINISTRONE SOUP

Italian origin soup made with vegetables with addition of pasta. Common ingredients include beans, onions, celery, carrots, stock and tomatoes

 ₹ 170.00

ALMOND BROCCOLI SOUP

Comfort soup made with broccoli and almonds. Mildly flavoured with garlic

  ₹ 170.00

MURGH SHORBA

Traditional chicken soup with flavourful Indian spices

 ₹ 220.00

TOMATO CORN CHEESE SOUP (VEGETABLE / CHICKEN)

Satisfying tomato soup cooked with American corn finessed with cheese

  ₹ 170.00 / 220.00

CREAM OF (VEGETABLE / CHICKEN)

Creamy mix soup served with garlic croutons

  ₹ 170.00 / 220.00

HOT & SOUR SOUP (VEGETABLE / CHICKEN)

Asian traditional favourite soup spicy and sour with garlic, ginger, chilli and soya sauce

   ₹ 170.00 / 220.00

CLEAR SOUP (VEGETABLE/CHICKEN)

A perfect diet soup prepared with your choice of vegetables or chicken

  ₹ 170.00 / 220.00

SWEET CORN SOUP (VEGETABLE / CHICKEN)

Crushed and whole sweet corn simmered and cooked together with a colourful blend of vegetables or chicken

  ₹ 170.00 / 220.00



Soups

The Glass House

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Soups

SOUPS

LEMON CORIANDER SOUP (VEGETABLE /CHICKEN)

A refreshing combo of Lemon and Coriander & nutritious stock

₹ 170.00 / 220.00

TOM YUM SOUP (VEGETABLE /CHICKEN/ PRAWN)

Signature Thai hot & sour soup with Thai herbs, mushroom and tom yum puree

₹ 170.00 / 220.00/ 270.00

THAI COCONUT MILK SOUP (VEGETABLE/ CHICKEN/ PRAWN)

Flavoured with the delicious fragrances of lemon-grass, kaffir lime leaves and galangal in a coconut base

₹ 170.00 / 220.00/ 270.00

MANCHOW SOUP (VEGETABLE / CHICKEN)

Hot & spicy seasoned soup topped with crisp fried noodles

₹ 170.00 / 220.00

THAI SOUP WITH WONTON AND SPRING ONION

(VEGETABLE/ CHICKEN)

Stuffed small dumplings in a clear broth, Thai curry paste with a fragrant touch of lemon grass

₹ 200.00 / 250.00



Soups

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● Veg ● Non Veg 🌶️ Spicy 🥜 Nuts

Salads

SALADS

CHEF'S SALAD

Mixed lettuce leaves, soft-boiled eggs, cheese slices and cherry tomatoes served with Italian dressing

₹ 250.00

GREEK SALAD

Traditional salad with a medley of Feta, mushrooms, cherry tomatoes, black olives and pickled onions

₹ 250.00

FRESH GARDEN SALAD

Cucumber, carrot and tomatoes with chef's special dressing on a bed of lettuce

₹ 220.00

WALDORF SALAD

Made of fruits & nuts, chopped fresh apples, celery, grapes and walnuts. Finished with mayonnaise dressing and served on a bed of lettuce

₹ 250.00

TACO SALAD

Mexican dish, set on a bed of tortilla chips topped with romaine lettuce, tomatoes, cheese, black olive, bell pepper, baked beans mixed with taco dressing

₹ 250.00

CAESAR SALAD (VEGETABLE/CHICKEN)

Green salad of Romaine lettuce and croutons dressed with lemon juice, olive oil, Worcestershire sauce, garlic, parmesan and black pepper

₹ 250.00/ 300.00

CHICKEN & PEPPER SALAD

Whisked yogurt, lemon juice and garlic, chicken, ham with red pepper dressing, tossed with lettuce and oak leaf

₹ 250.00

THAI MEAT SALAD

Spicy and sour slowly cooked meat, sprinkled with red chilli

₹ 300.00



Salads

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Sandwiches & Burgers



SANDWICHES & BURGERS

SANDWICHES

EASTIN JUMBO CLUB SANDWICH

Fresh sliced bread with layers of lettuce, tomato, cucumber, grilled bell peppers and mayonnaise spread

₹ 270.00

CHILLI CHEESE TOAST

Fresh slices of bread toasted with green capsicum, green chillies and indulgence of cheese

₹ 200.00

VEGETABLE AND CHEESE SANDWICH (PLAIN OR GRILLED)

Prepared with fresh sliced vegetables and cheese

₹ 150.00

POTATO AND CHEESE SANDWICH (PLAIN OR GRILLED)

Flavoured potato mashed to perfection and loaded with shredded cheese

₹ 150.00

BOMBAY SANDWICH (PLAIN OR GRILLED)

Fresh slices of bread with sliced vegetables topped with shredded cheese and mint chutney

₹ 150.00

FOCACCIA BREAD SANDWICH

Fresh slice of Focaccia bread teamed with layers of lettuce, paneer tikka and mint may spread

₹ 275.00

EASTIN JUMBO CLUB SANDWICH

Fresh sliced bread with lettuce, tomato, grilled chicken and fried eggs

₹ 350.00

BURGERS

EASTIN SUPER BURGER

Fresh sliced breads with layers of mixed vegetable patty, melted Gruyere cheese and onion compote

₹ 270.00

EASTIN SUPER CHICKEN BURGER

Fresh sliced breads with layers of Chicken patty, fried eggs, melted Gruyere cheese and onion compote

₹ 350.00



Sandwiches & Burgers

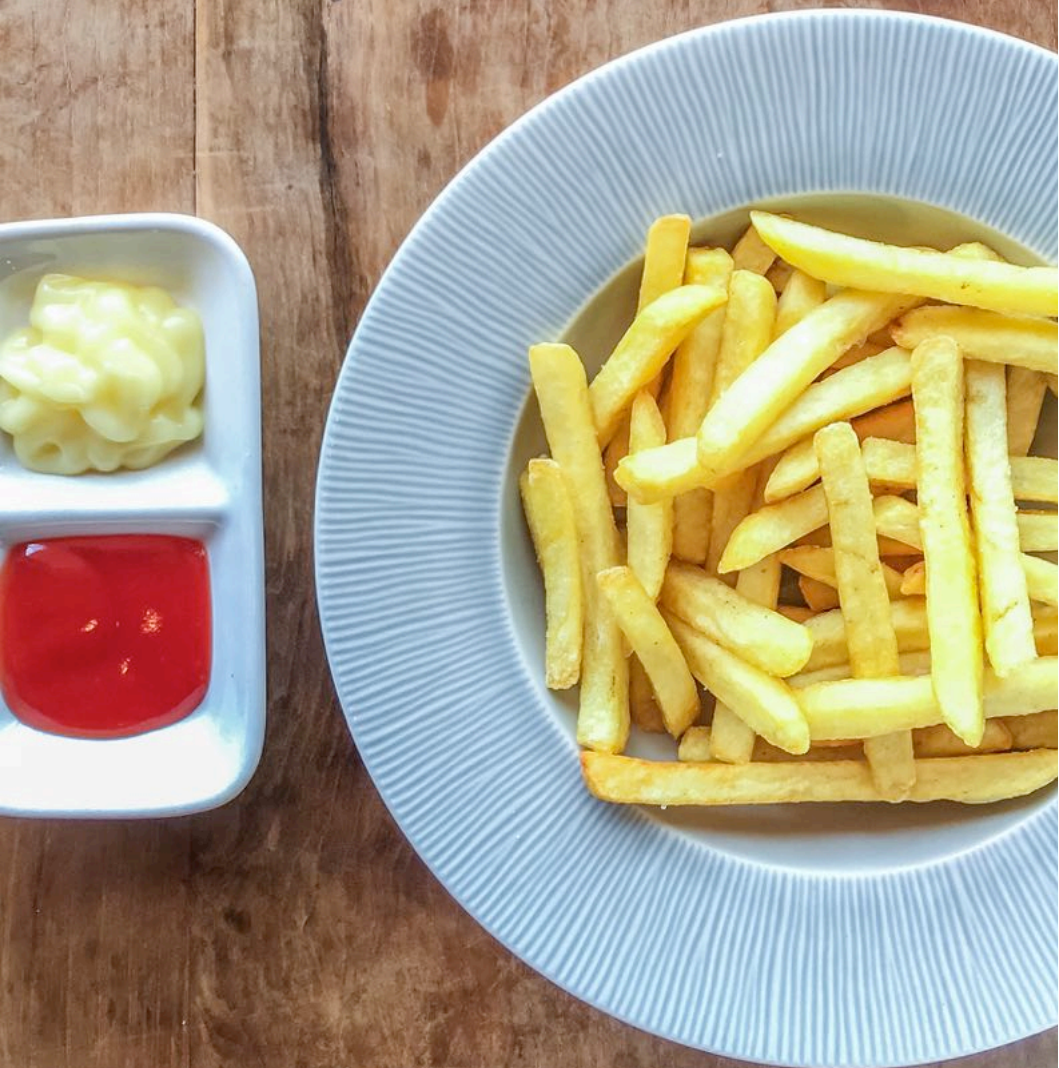
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Sides



SIDES

FRENCH FRIES

Vertically cut & deep fried potatoes

₹ 150.00

MASALA PEANUTS

Tasty, crunchy, roasted peanuts with a dash of spices sprinkled

₹ 150.00

MASALA PAPAD

Thin crisp disc made from black gram flour fried/roasted garnished with tomato, onion, cucumber and coriander

₹ 150.00



Sides

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The Glass House

24 HR MULTI CUISINE RESTAURANT



Appetizers INDIAN-VEGETARIAN

12:30 PM - 3:00 PM | 7:00 PM - 11:30 PM

INDIAN-VEGETARIAN

KEBAB PLATTER

Platter with choicest vegetarian starters (Paneer tikka, Hara bhara kabab, Tandoori aloo and Paneer malai tikka) served with mint coriander chutney

₹ 590.00

PANEER TIKKA

Cottage cheese squares marinated with hung curd and red chilli powder

₹ 320.00

PANEER MALAI TIKKA

Cottage cheese stuffed with creamy cashew nuts and marinated to perfection

₹ 320.00

PANEER KALIMIRCH TIKKA

Cottage cheese marinated and grilled with careful sprinkle of black pepper and selected Indian spices

₹ 320.00

PANEER PUDINA TIKKA

Cottage cheese marinated and grilled with careful sprinkle of fresh mint paste and Indian herbs

₹ 320.00

PANEER RESHMI TIKKA

Cottage cheese marinated with choicest herbs, spices with cashew paste

₹ 320.00

SUBZ SHEEK KEBAB

Combination of finely ground vegetables with goodness of potatoes and choicest spices

₹ 300.00

ALOO ADRAKI MUTTER KI TIKKI

Fresh peas and potatoes mashed, sprinkled with spices, grated ginger, chillies and coriander

₹ 300.00

HARA BHARA KEBAB

Healthy & delicious Indian vegetarian snack made with spinach, potatoes and green peas

₹ 300.00

TANDOORI ALOO

Potatoes marinated in a spiced yogurt mixture and then baked

₹ 300.00

TANDOORI MUSHROOM

Mushrooms marinated in a red chilli paste with fenugreek leaves and baked

₹ 300.00



Appetizers
INDIAN-VEGETARIAN

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Veg Non Veg Spicy Nuts

The Glass House

24 HR MULTI CUISINE RESTAURANT



Appetizers

INDIAN- NON VEGETARIAN

12:30 PM - 3:00 PM | 7:00 PM - 11:30 PM

INDIAN-NON VEGETARIAN

KEBAB PLATTER

Platter with choicest starters (Fish amritsari, Murgh malai tikka, Gosht seekh kabab, Prawns haryali) served with mint coriander chutney

₹ 750.00

GOSHT SEEKH KEBAB

Minced mutton, onions and a blend of Indian spices placed on a skewer and baked to perfection

₹ 500.00

TANDOORI CHICKEN

Chicken breast and leg delicacy prepared by rich yogurt marination with Indian spices and baked

₹ 450.00

MURGH MALAI TIKKA

Bite sized pieces of chicken, cooked in a creamy marinade with yoghurt, cheese, ginger, garlic & chilli and baked

₹ 375.00

MURGH AFGANI TIKKA

Boneless chicken pieces marinated with cashew-nut paste, sour cream, cheese, oil, salt and a sprinkle of cardamom, salt and pepper & grilled

₹ 375.00

MURGH BANJARA

Bite sized boneless chicken pieces marinated with yogurt, cilantro, mint and cumin & grilled

₹ 375.00

CHICKEN LASOONI TIKKA

Bite sized boneless chicken pieces marinated with ginger and garlic & baked

₹ 375.00

CHICKEN RESHMI KEBAB

Boneless chicken pieces marinated with a juicy mixture of curd, sour cream, cashew nuts, sprinkled with spices and baked

₹ 400.00

ROZALI KEBAB

Portions of chicken kabab infused with minced chicken and cheese with choicest Indian spices

₹ 400.00

CHICKEN AMRAPALI TIKKA

Chicken cubes marinated with hung curd and red chilli powder and cooked

₹ 400.00



Appetizers
INDIAN-NON VEGETARIAN

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 Veg  Non Veg  Spicy  Nuts

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Appetizers

INDIAN- NON VEGETARIAN

12:30 PM - 3:00 PM | 7:00 PM - 11:30 PM

INDIAN-NON VEGETARIAN

FISH AMRITSARI

Cubes of fish fried with coat of chickpea flour, carom seeds and spices

₹ 500.00

FISH LEMON TIKKA

Cubes of fish marinated and cooked with mild spices and lemon

₹ 500.00

FISH LASOONI TIKKA

Cubes of fish marinated and cooked with mild spices and ginger-garlic paste

₹ 500.00

FISH HARIYALI TIKKA

Cubes of fish marinated and cooked with mint, garlic paste, sprinkled with cumin, turmeric powder and finely chopped green chillies

₹ 500.00

TANDOORI PRAWNS

Tiger prawns marinated and cooked with Indian spices

₹ 600.00

TULSI AUR LAHSUN KE JHEENGE

Tiger prawns marinated and roasted with basil and garlic paste with a sprinkle of Indian spices

₹ 600.00



Appetizers
INDIAN-NON VEGETARIAN

25

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 Veg  Non Veg  Spicy  Nuts

Indian Curries



INDIAN CURRIES

PANEER PUDINA MASALA

Tender pieces of cottage cheese marinated in a mint paste with choicest Indian spices added

₹ 350.00

PANEER TAWA MASALA

Cottage cheese pieces grilled with tomato, onion, capsicum and slowly cooked with tomato based gravy, finessed with butter

₹ 350.00

TANDOORI PANEER TIKKA BUTTER MASALA

Cottage cheese cubes roasted in tandoori clay oven and then cooked in a rich spicy tomato gravy, finessed with butter

₹ 350.00

PANEER LABABDAR

Cottage cheese cooked slowly in rich tomato gravy with creamy sauce

₹ 350.00

PANEER LAHORI

Cottage cheese cooked in makhani (Indian) gravy, finessed with butter and sour cream

₹ 350.00

ACHARI PANEER MASALA

Cottage cheese cooked in tomato gravy along with achari masala (pure Indian spice paste)

₹ 350.00

PANEER BHURJI

Minced cottage cheese cooked with onion, tomato, garlic, green chillies and cooked in a pan, finessed with cilantro

₹ 330.00

PANEER METHI CHAMAN

Cottage cheese cooked in fenugreek leaves, cream sauce and finessed with fresh cream

₹ 350.00

PANEER PASANDA

Two big slices of cottage cheese stuffed with dried whole milk & dry fruits, deep fried and cooked slowly in a tangy, creamy sauce. Garnished with fresh cream and cherry

₹ 350.00

KAJU CURRY

Roasted cashew nuts cooked in a tomato, onion and spices based rich creamy sauce

₹ 350.00

NARGISI KOFTA

Stuffed vegetable dumpling cooked and served in a creamy sauce

₹ 350.00

VEG KOLHAPURI

A delicacy from the city of Kolhapur in Maharashtra, India. Consists of chopped and mixed vegetables in a thick, spicy Indian gravy

₹ 350.00



Indian Curries

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 Veg
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  Nuts

Indian Curries

INDIAN CURRIES

MAKAI MUTTUR

A curry made by using corn kernels and fresh fenugreek leaves

₹ 350.00

ALOO GOBI ADRAKI

Slow-cooked potato and cauliflower with ginger. Garnished with chopped coriander leaves

₹ 300.00

VEG DEEWANI HANDI

Assorted vegetables cooked in a cashew and onion gravy

₹ 350.00

VEG JALFREZI

Choicest vegetable cooked in spicy tomato gravy

₹ 350.00

VEG MAKHANWALA

A North Indian style gravy made with mixture of vegetables in a creamy sauce

₹ 350.00

BHUNI BOOTI KHEEMA

Cubes of lamb in spicy, minced meat gravy

₹ 500.00

MUTTON ROGAN JOSH

Lamb cooked in its own juice with brown onion and aromatic Indian spices

₹ 500.00

BHUNA GOSHT

Lamb chunks cooked in a pan with traditional Indian roasted spices

₹ 500.00

MURGH MAKHANI MASALA

Charcoal-grilled boneless chicken pieces cooked in tomato and fenugreek gravy

₹ 400.00

CHICKEN CURRY HOME STYLE

Pot of chicken packed with hot Asian spices and fragrant coriander leaves

₹ 450.00

MURGH KHADA MASALA

Slowly cooked chicken in whole Indian spices

₹ 400.00

CHICKEN TIKKA MASALA

Chunks of boneless roasted, marinated chicken cooked in a spicy curry sauce

₹ 400.00



Indian Curries

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Indian Curries

INDIAN CURRIES

KADAI CHICKEN

Chicken pieces served in thick gravy along with large chunks of onion, capsicum and tomatoes

₹ 400.00

MURGH KOLHAPURI

Chicken cooked in hot and spicy Kolhapur (a city in Maharashtra) spices

₹ 400.00

MACHLI KALI MIRCH

Slices of Basa fish simmered in coarsely-crushed pepper and cashew gravy

₹ 450.00

GOAN FISH CURRY

Tender fish marinated in lemon and cooked in a rich spicy gravy

₹ 450.00

CHINGRI KA SALAN

Coriander and coconut -flavoured spicy prawn curry

₹ 600.00

LENTILS & CURRY

DAL MAKHANI

Black lentils slow-cooked with tomato purée, fresh cream, butter, kastoori methi and red chillies

₹ 275.00

DAL TADKA

Yellow lentils slow-cooked with turmeric and spices

₹ 250.00

GUJARATI KADHI

A traditional Gujarati preparation of a wonderful sweet & spicy curd mixture thickened with gram flour

₹ 175.00

PUNJABI KADHI

Deep fried gram flour and onion fritters, simmered in spicy-sour yogurt gravy

₹ 175.00



Indian Curries

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GUJARATI SPECIALITIES

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BATATA NI SUKHI BHAJI

Potato tossed in a wonderful combination of sesame seeds, curry leaves, ginger and green chilli paste

₹ 250.00

SEV TAMETA NU SHAAK

Tangy and sweet veggie preparation made from tomato and crispy sev (noodles of chickpea flour paste)

₹ 250.00

FLOWER VATANA NU SHAAK

Cauliflower and green peas cooked in homemade tomato gravy

₹ 250.00

BHINDA NU SHAAK

Traditional okra diced and cooked with turmeric, chilli and chosen Indian spices

₹ 250.00

PALAK NU SHAAK

Boiled spinach in tomato curry with choicest Indian spices

₹ 250.00



GUJARATI SPECIALITIES

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RICE CUISINES

RICE

Ghee / Peas / Jeera / Onion / Plain

₹ 200.00

KHICHIDI

DAL KHICHIDI

Preparation made with rice and lentils

₹ 220.00

PALAK MASALA KHICHIDI

Lentils and rice cooked with spinach and peanuts

₹ 220.00

BIRYANI

HYDERABADI DUM BIRYANI

(VEG/ CHICKEN/ MUTTON/ PRAWN)

₹ 350.00 /400.00 /500.00 /600.00

AWADHI DUM BIRYANI

(VEG/ CHICKEN/ MUTTON/ PRAWN)

₹ 350.00 /400.00 /500.00 /600.00

DUM BIRYANI

(VEG/ CHICKEN/ MUTTON)

₹ 350.00 /400.00 /500.00

RAITA

VEGETABLE RAITA

Yogurt mixed with finely-diced cucumber, tomato, onion, coriander and Indian spices

₹ 100.00

PINEAPPLE RAITA

Yogurt mixed with pineapple and Indian spices

₹ 100.00

BOONDI RAITA

Yogurt mixed with boondi (crisp, salted, tiny balls made of chickpea flour) and Indian spices

₹ 100.00

Rice cuisines



Rice cuisines

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Indian Breads

INDIAN BREADS

NAAN

Stuffed / Green chilli / Garlic / Cheese / Butter / Plain

₹ 75.00

PARATHA

Bharwan / Lachha / Ajwain aur mirch

₹ 100.00

ROTI

Missi / Khasta / Butter / Plain

₹ 50.00



Indian Breads

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Appetizers

ASIAN-VEGETARIAN

12:30 PM - 3:00 PM | 7:00 PM - 11:30 PM

ASIAN VEGETARIAN

HONEY CHILLI POTATO

Deep fried potatoes coated with chilli sauce, honey and a mixture of garlic, vinegar, salt, pepper and chilli flakes

₹ 250.00

PANEER CHILLI DRY

Made with crispy fried cottage cheese tossed with juliennes of ginger, garlic, chilli and soya sauce

₹ 300.00

VEGETABLE SALT & PEPPER

Crispy stir fried vegetables with red pepper, tossed with juliennes of ginger and soya sauce

₹ 300.00

AMERICAN CORN SALT & PEPPER

American corn deep fried with a coat of Chinese crisp batter and sautéed in pepper sauce

₹ 300.00

GOLDEN FRIED BABY CORN

Baby corn fried with a coat of batter and sautéed in hot sauce

₹ 300.00

DRAGON POTATO

Potato fingers deep fried with a coat of Chinese crisp batter and sautéed in red chilli & pepper sauce

₹ 300.00

CHEESY SPRING ROLL

Cabbage, cheese and carrot strands with sprinkle of salt and pepper, wrapped in a cylinder shaped thin rice sheets and fried golden yellow

₹ 300.00

CRISPY VEG

Choicest of vegetables like mushroom, baby corn, broccoli and cauliflower deep fried with a mix of plain and corn flour batter. Once crispy, they're then tossed with Manchurian sauce

₹ 300.00

DRY MANCHURIAN

Balls made of finely chopped cabbage, carrot, chosen vegetables, green chillies, red chilli sauce, garlic, coriander leaves and sprinkled with salt along with cornflour

₹ 300.00

VEGETABLE TEMPURA

Thin slices/ strips of choicest vegetables dipped in the batter, then briefly deep-fried. Served with Tempura sauce

₹ 300.00

POTATO, CORN & SPINACH FRITTERS WITH SWEET CHILLI SAUCE: THAI STYLE

Crunchy delicacy of corn, potatoes and spinach fritters topped with sweet chilli sauce

₹ 300.00



Appetizers
ASIAN VEGETARIAN

39

"Allow us to fulfill your needs- Please let one of your server know if you have any special dietary requirements, food allergies or food intolerances."

*5% service charges and taxes as applicable

 Veg  Non Veg  Spicy  Nuts

ASIAN-NON VEGETARIAN



Appetizers ASIAN-NON VEGETARIAN

12:30 PM - 3:00 PM | 7:00 PM - 11:30 PM

HONEY CHILLI LAMB

Deep fried lamb coated with red chilli sauce, honey and a mixture of salt, bell pepper and chilli flakes

 ₹ 500.00

SALT & PEPPER (CHICKEN / PRAWN)

Crispy stir fried chicken/prawns with red pepper, tossed with juliennes of ginger and soya sauce

 ₹ 400.00 / 600.00

CHICKEN TEMPURA

Thin slices/ strips of chicken dipped in the batter, then briefly deep-fried. Served with Tempura sauce

 ₹ 400.00

DRY CHICKEN MANCHURIAN

Balls made of bite sized chicken, green chillies, red chilli sauce, garlic and along with cornflour. Later tossed in soya sauce

 ₹ 400.00

DRY CHICKEN CHILLI

Made with crispy fried chicken pieces with juliennes of ginger, garlic, chilli and soya sauce

 ₹ 400.00

THAI FISH CAKE

A classic Thai dish made with mashed fish, long beans, red curry paste and kaffir lime leaves

 ₹ 500.00

CHILLI-GARLIC PRAWNS

Juicy prawns sautéed in a sweet, spicy, garlicky sauce. Served with garlic bread

 ₹ 600.00

PRAWN TEMPURA

Prawns dipped in the batter, then briefly deep-fried. Served with Tempura sauce

 ₹ 600.00



Appetizers
ASIAN-NON VEGETARIAN

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 Veg  Non Veg  Spicy  Nuts

The Glass House

24 HR MULTI CUISINE RESTAURANT

ASIAN

MAIN COURSE



ASIAN

MAIN COURSE

- THAI CURRY**   ₹ 350.00/ 450.00/ 600.00
(RED OR GREEN, VEGETABLES/ CHICKEN/ PRAWNS)
Flavoured with galangal, lemongrass and kaffir lime leaves in red or green curry paste
- TRADITIONAL NASI GORENG**   ₹ 350.00/ 450.00/ 600.00
(VEGETABLE/ CHICKEN/ SHRIMP)
Indonesian wok-fried rice with sweet soya sauce
- VEG/CHICKEN MANCHURIAN IN HOT GARLIC SAUCE**    ₹ 200.00/ 250.00
- WOK FRIED VEGETABLES/ CHICKEN WITH BLACK BEAN SAUCE**   ₹ 200.00/ 250.00
- VEGETABLES/CHICKEN IN GREEN PEPPER SAUCE**   ₹ 200.00/ 250.00
- VEGETABLES/CHICKEN IN HOISIN SAUCE**   ₹ 200.00/ 250.00
- VEGETABLES/CHICKEN IN SCHEZWAN SAUCE**   ₹ 200.00/ 250.00
- COTTAGE CHEESE (PANEER) IN HOT GARLIC SAUCE**    ₹ 200.00/ 250.00
- CHICKEN WITH THAI HERBS AND CHILLI PASTE**  ₹ 250.00
- STIR FRIED FISH IN GARLIC PEPPER SAUCE**  ₹ 275.00
- LAMB WITH BASIL AND CHILLI SAUCE**  ₹ 300.00
- WOK-FRIED RICE**   ₹ 250.00/ 350.00/ 450.00/ 600.00
(EGGS/ VEGETABLE/ CHICKEN/ PRAWNS)
Chinese-style wok-fried rice served with fresh lime
- HAKKA NOODLES**   ₹ 250.00/ 350.00/ 450.00/ 600.00
(EGGS/ VEGETABLE/ CHICKEN/ PRAWNS)
Chinese-style fried noodles with celery and rice vinegar



ASIAN

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 Veg  Non Veg  Spicy  Nuts

ASIAN

MAIN COURSE



ASIAN

MAIN COURSE

VEG SCHEZWAN FRIED RICE

Fried rice cooked with finely chopped fresh vegetables and tossed in chilli schezwan sauce

  ₹ 300.00

THAI FRIED RICE

Rice tossed in onion ,garlic, lemon grass, galangal, lemon leaves, Thai red curry & red chilli paste

  ₹ 300.00

KOREAN FRIED RICE

Rice tossed with green chilli, carrot, capsicum, white onion, garlic, spring onion & chilli sauce

  ₹ 300.00


VEG SCHEZWAN NOODLES

Seasonal vegetables stir fried and tossed with noodles in schezwan sauce

  ₹ 300.00

CHOWMEIN

Shredded cabbage stir fried with sliced onion, capsicum and carrot

 ₹ 300.00

VEG THAI NOODLES

Seasonal vegetable stir fried and tossed with noodles in a spicy Thai green curry paste

  ₹ 300.00

CHILLY GARLIC NOODLES

Noodles tossed in red chilli sauce with garlic

  ₹ 300.00

THAI STIR FRIED SOYA CHUNKS WITH NOODLES

Noodles with strips of soya chunks stir fried with garlic, ginger, onion, capsicum, tomato, soya sauce and garnished fresh basil leaves

  ₹ 300.00

SINGAPORE NOODLES

Noodles tossed with carrot, onion, garlic, celery, bell pepper, cabbage, hot red chilli powder and sprouts

 ₹ 300.00

HONG KONG NOODLES

Noodles topped with stir fried chopped vegetables

  ₹ 300.00

NOODLES IN GARLIC & PEPPER SAUCE

Noodles tossed with stir fried chopped vegetables, garlic and pepper sauce

 ₹ 300.00

CHOPUSEY (AMERICAN/ CHINESE)

Shredded cabbage, stir fried with sliced onion, carrot and bell pepper, cooked in sweet & sour sauce. Served on a bed of fried noodles and sprouts

 ₹ 350.00



ASIAN

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 Veg  Non Veg  Spicy  Nuts

The Glass House

24 HR MULTI CUISINE RESTAURANT

Continental

MAIN COURSE & APPETIZERS



CONTINENTAL

MAIN COURSE & APPETIZERS

BRUSCHETTA

An antipasto from Italy consisting of grilled bread, rubbed with garlic and topped with finely chopped tomato, onion, beans and cheese along with few drops of olive oil and a sprinkle of salt

₹ 275.00

COTTAGE CHEESE STEAK

Served with rösti potatoes, balsamic-flavoured vegetables and mushroom-pepper sauce

₹ 350.00

BAKED VEGETABLES

Vegetables in a cheesy sauce served with garlic bread

₹ 350.00

POULET PARISIENNE

Creamy mushroom chicken baked with the delicate flavours of sour cream and paprika served with sautéed spinach

₹ 400.00

FISH AND CHIPS

Buttered fillet served with tartar sauce and French fries

₹ 450.00



Continental

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 Veg  Non Veg  Spicy  Nuts

The Glass House

24 HR MULTI CUISINE RESTAURANT



Continental Pasta

CONTINENTAL

Pasta

PENNE VERDURE

Creamy cheese sauce with cherry tomatoes, broccoli, fresh basil and black olives

■ ₹ 350.00

SPAGHETTI MEATBALLS

Minced lamb meat balls in a spicy tomato sauce with fried eggplant

🍲 ■ ₹ 450.00

PASTA PENNE/ SPAGHETTI/ FUSILLI (VEG/ NON-VEG) WITH CHOICE OF SAUCE ARRABIATTA/ ALFREDO/ PESTO

■ ■ ₹ 350.00/ 400.00

LASAGNA

(VEGETABLE/ MUSHROOM/ CHICKEN/ MUTTON)

One of the oldest Italian casserole dishes, made with lasagne noodles, meat sauce, white sauce (Béchamel), and different types of cheeses such as mozzarella and parmesan

■ ■ ₹ 350.00/ 350.00/ 400.00/ 450.00

SPAGHETTI OLIO E AGLIO

(VEGETABLE/ CHICKEN)

A traditional Italian pasta dish from Naples, made by lightly sautéing sliced, minced, or pressed garlic in olive oil, with the addition of dried red chili flakes and tossed with spaghetti

■ ■ ₹ 350.00/ 400.00



Continental

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■ Veg ■ Non Veg 🍲 Spicy 🥜 Nuts

Desserts

DESSERTS

YOUR CHOICE OF ICE CREAM

Ask your server for today's flavours

₹ 75.00

GULAB JAMUN

Delicately fried dumplings made from thickened milk, soaked in rose-flavoured sugar syrup

₹ 75.00

BASUNDI

Sweetened milk cooked until thick and flavoured with cardamom and nutmeg

₹ 95.00

SHRIKHAND

Indian dessert made from strained yogurt and sugar, served with a dressing of grated almonds and pistachios

₹ 95.00

GAJAR KA HALWA

A delectable combination of grated carrot, milk and ghee

₹ 125.00

MOONG DAL HALWA

Rich creamy pudding-like dessert made with split yellow gram beans and ghee

₹ 125.00

FRESH FRUIT PLATTER

A selection of fresh seasonal fruits

₹ 150.00

CARAMEL CUSTARD

Custard topped with a soft layer of caramel. Served chilled

₹ 140.00

HOT CHOCOLATE BROWNIE

A classic brownie made with premium chocolate and cocoa

₹ 150.00



Desserts

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■ Veg
 ■ Non Veg
 🌶️ Spicy
 🌰 Nuts