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THE GLASS HOUSE

MULTI CUISINE RESTAURANT



DIETARY INDICATORS



VEG



NON VEG



SPICY



CHEF'S
SPECIAL



CONTAIN
NUTS

Allow us to fulfill your needs - Please let one of our servers know if you have any special dietary requirements, food allergies or food intolerances. Taxes as applicable.

**DIAL 81
FOR ORDERING**

BREAKFAST

(served from 07.00 to 10.00 hrs)

CHOICE OF PARATHA **180**

Aloo/Gobi / Paneer served with curd and pickle

POORI BHAJI **220**

Is mildly spiced and has a good aroma

IDLI SAMBHAR **170**

Steamed Cake And Served With Sambhar, A Vegetable Lentil Stew And Coconut Chutney

SOOJI UPMA **170**

Upma is savory porridge made with semolina, water and vegetables.

POHA **170**

Poha is flattened rice that is cooked with onion, potato, peanut, with namkeen sev.

CHOICE OF OMELETTE **200**

Masala / cheese / plain / fried egg / egg/and serve with bread slice

ROUND THE CLOCK

AVAILABLE ALL DAY



SANDWICHES & BURGER

350

White / Multigrain / Brown Bread.
Served with French Fries



EASTIN JUMBO CLUB SANDWICH

350

Toasted bread with Iceberg Lettuce,
Tomato, Cucumber, And Cheese



BOMBAY SANDWICH
(PLAIN OR GRILLED)

250

Slices Of bread with Butter, Green Coriander
& Mint Chutney, Vegetable Slices, Cheese.



CHEESE CHILLI TOAST

325

Toasted bread with Green Capsicum, Green Chillies
and Cheese



CURRIED EGG MAYO SANDWICH

350

Boiled Egg, Cucumber, Spring Onion,
And Lettuce Seasoned With Curry Powder.



EASTIN VEGGIE BURGER

350

Crispy Vegetable Patty, sliced Cheese Vegetables,



CHICKEN SALAD SANDWICH

350

Toasted bread with Shredded Chicken,
Lettuce, And Celery.



EASTIN CHICKEN BURGER

350

Crispy Chicken Patty, Fried Egg, Cheese

QUICKBITES



DAHI PURI

150



MASALA PAPAD

150



CHEESE MASALA PAPAD

175



ROASTED PAPAD

60



MASALA PEANUTS

200



FRENCH FRIES

200

SOUPS & SALADS

LUNCH: 12:30 TO 03.00 PM

DINNER: 07:00 TO 11.00 PM



FRESH GREEN SALAD 250

Cucumber, Carrot, Onion, And Tomatoes On A Bed Of Lettuce With Chef's Special Dressing.



LETTUCE PINEAPPLE SALAD 380

A Perfect Combination Of Lettuce, Pineapple, Processed Cheese Tossed In French Dressing.



GREEK SALAD 380

Romaine Lettuce, Diced Tomatoes, Cucumber, Mixed Bell Peppers, Red Onions, Olives, Marinated Feta Cheese Tossed In Greek Dressing.



CHEF'S SALAD 450

Mixed Lettuce Leaves, Grilled Shredded Chicken, Mixed Bell Peppers, Sauteed Mushroom, Olives & Sliced Onion Tossed With Creamy Garlic Herb Dressing.



ALMOND BROCCOLI SOUP 275

Broccoli And Almond Milk, Mildly Flavoured With Garlic.



MINESTRONE VERDURE 200

Traditional Italian Vegetable soup



THYME CHICKEN & MUSHROOM BISQUE 275

The Classic French Thick & Creamy Soup Made With Thyme - Flavoured Chicken & Mushrooms.



PALAK LASOON KA SHORBA 220

A Delicious Indian Style Soup Made With Fresh Spinach Puree And Mildly Flavoured With Garlic

TAMATAR DHANIYA SHORBA 220

Indian - Style Tangy Tomato Soup. Mildly Spiced With Cumin Seeds & Green Chilies.



MURGH BADAM KA SHORBA 250

A Flavorful Almond Milk And Chicken Soup With A Dash Of Indian Spices.



MURGH YAKHANI SHORBA 250

Aromatic Slow Cooked Chicken Stock Made With Yoghurt, Flavored With Spices & Mint.



HOT N SOUR SOUP (VEG / CHICKEN) 200/250

A traditional Asian Favorite spicy and sour soup with chilli, garlic, ginger & soy sauce.



MANCHOW SOUP (VEG / CHICKEN) 200/250

Broccoli And Almond Milk, Mildly Flavoured With Garlic.



LEMON CORIANDER SOUP (VEG / CHICKEN) 200/250

A Refreshing and Nutritious Clear soup With a Combination Of Lemon & coriander



TOM KHA (VEG / CHICKEN) 200/250

Coconut Milk, delicious with the fragrant Lemongrass, kaffir lime leaves and Galangal

APPETIZERS

LUNCH : 12:30 TO 03.00 PM

DINNER : 07:00 TO 11.00 PM

■ SUBZ KEBAB MANDI 750

Makhmali tikka - 3pcs, hara bhara kebab - 3pcs
& tandoori aloo - 1 pcs paneer tikka - 3pcs

■ Paneer Makhmali Tikka 450

Marinated Diced Cottage Cheese With
Hangcurd Elaichi Powder Slow Cooked
In A Clay Pot Oven.

■ PANEER TIKKA 400

Marinated Diced Cottage Cheese Delicately
With Capsicum, Tomatoes, And Onions,
Slow Cooked In A Clay Pot Oven.

■ PANEER PUDINA TIKKA 375

Cottage Cheese Marinated With Fresh Mint Paste
And Indian Herbs, Slow - Cooked In A Tandoor Oven.

■ MAKKI MALAI SEEKH KEBAB 385

Mouth-Watering Kebab Made With Sweet Corn,
Cottage Cheese, Khoya And Processed Cheese
Perfumed With Cardamom Cooked In
A Clay Pot Oven.

■ TANDOORI MUSHROOM 400

Button Mushroom Marinated With Mildly Spices
Slow Grilled In at Tandoor Oven.

■ HARA BHARA KEBAB 350

Minced Cottage Cheese, Vegetables, Spinach &
Green Chillies Flavoured With Freshly
Ground Indian Masala

▲ TANDOORI KHAZANA 1000

An Assorted Platter Of The Choicest Meat Starters
Served With Coriander Mint Chutney.
[Murgh Tikka - 3pcs, Tangdi Kebab - 2pcs,
Achari Winglets -3 Pcs,
And Dum Ke Seekh -1 Pc

▲ TANDOORI MURGH 800

Chicken Marinated In Thick Curd, Mildly
Flavoured With Indian Spices Slow Cooked
In A Tandoor Oven.

▲ MURGH TIKKA 550

Succulent Pieces Of Boneless Chicken
Marinated In Hung Curd With Native Spices,
Slow Cooked In A Clay Pot Oven.

▲ MURGH AFGHANI TIKKA 550

Boneless Chicken Pieces Marinated With
Cashew Nut Paste,
Cheese, Cream, Ginger - Garlic, Flavoured With
Cardamom, Slow Cooked In A Tandoor Oven.

▲ MURGH LASOONI TIKKA 550

Tender Chicken Fillets Marinated With
Hung Curd, Cashew Paste, Flavoured With
Garlic Slow Cooked In A Tandoor Oven.

▲ TANGDI KEBAB 550

Juicy Chicken Drumsticks Marinated In Mildly Spiced
Preparation And Slow Cooked In A Clay Pot Oven.

▲ MAHI SARSON TIKKA 650

Chunky Cubes Of Fish Marinated With Hung Curd, Grain
Mustard, Mustard Oil, Garlic And Crushed Pepper Corn
Slow - Cooked In a Tandoor Oven

CONTINENTAL

LUNCH : 12:30 TO 03.00 PM

DINNER : 07:00 TO 11.00 PM

■ BRUSCHETTA DI POMODORO 400

Bread, Layered With Tomato, Garlic, Olive Oil, Fresh Basil, And Parmesan Cheese.

■ BRUSCHETT A AL FUNGHI 400

Bread, Layered With Button Mushrooms, Garlic And Cheese Grilled Until Golden Brown.

■ BAKED MUSHROOM 450

Fresh Button Mushroom Stuffed With Garlic And Baked In The Oven Until Golden Brown.

■ CHEESE CHILLI POPPERS 450

Hot And Sweet Peppers Stuffed With Cheese, Coated With Breadcrumbs,

▲ SPIEDINI DI POLLO 500

Grilled Chicken Skewers With Bell Pepper, Onion And Cherry Tomatoes, Drizzled With Honey Mustard Sauce.

▲ FISH N CHIPS 550

Battered Fish Fillet Served With Tartar Sauce And French Fries.

▲ CHICKEN N CHIPS 500

Battered Chicken Fillet Served With Tartar Sauce And French Fries.

ASIAN

LUNCH : 12:30 TO 03.00 PM

DINNER : 07:00 TO 11.00 PM

■ PANEER CHILLI DRY 400

Crispy Fried Cottage Cheese Tossed With Ginger, Garlic, Chilli, And Soya Sauce.

■ HONEY CHILLI POTATO 350

Crispy Fried Potatoes Tossed With Garlic, Chilli And Honey

■ MANCHURIAN DRY 350

Mix Vegetable Balls Tossed With Ginger, Garlic, Chilli And Soya Sauce.

■ CRISPY VEG 350

Choicest Of Crispy Fried Vegetable Tossed With Sweet And Spicy Oriental Sauce.

■ SPRING ROLL 450

Stir - Fried Mixed Vegetable Filled In Spring Roll Wrapper, Crispy Fried To Golden Brown.

▲ CHICKEN SALT & PEPPER 🍳 550

Battered Fried Chicken Flavoured With Crushed Black Pepper.

▲ CHICKEN CHILLI DRY 🍳 550

Crispy Fried Chicken Tossed With Ginger, Garlic, Chilli And Soya Sauce.

▲ CRISPY KUNG PAO CHICKEN 🍳 600

Crispy Fried Chicken Cubes Tossed With Vegetables, Chilli Peppers, Soy Sauce And Cashew nuts

▲ CHILLI-GARLIC PRAWNS 750

Crispy Fried Prawns Sauteed In A Garlic Flavoured Sweet And Spicy Sauce.

MAIN COURSE

LUNCH : 12:30 TO 03.00 PM

DINNER : 07:00 TO 11.00 PM

INDIAN

■ PANEER TIKKA MASALA 🍴 450

Grilled Cubes Of Cottage Cheese Cooked In Rich Tomato Gravy.

■ PALAK PANEER 🍴 450

Cottage Cheese Cooked With Spinach, Spiced With Green Chillies, Finished With Kasuri Methi And Cream.

■ PANEER LABABDAR 🍴 450

Cottage Cheese Cooked Slowly In Rich, Creamy, Tomato Gravy.

■ PANEER PEPPER MASALA 🍴 450

Cottage Cheese Cooked In A Fragrant Curry Spiced With Crushed Black Pepper Corns.

■ KAJU MASALA/ KAJU CURRY 🍴 500

Fried Crispy Cashew Nuts Cooked In A Rich Creamy, And Mildly Spiced Gravy.

■ MALAI KOFTA CURRY 🍴 450

Crispy Potatoes And Cheese Croquettes Stuffed With Nuts And Raisin - Topped With Creamy, Onion Gravy Flavoured With Cardamom, Laced With Fresh Cream.

■ VEG KOLHAPURI 🍴 400

Mix Vegetables Cooked In Thick Spicy Tomato Gravy.

■ CHEESE BUTTER MASALA 500

Cooked In a rich cream & mildly Thick Spicy Tomato Gravy.

■ VEG DEEWANI HANDI 🍴 425

Mix Vegetables Cooked In A Rich Cashew And Onion Gravy.

■ DHINGRI MUTTER MASALA 400

A Delicious Combination Of Button Mushroom And Green Peas Cooked In A Rich Masala Gravy.

■ KASHMIRI DUM ALOO 400

Baby Potato Simmered In A Yogurt-Based Gravy Flavoured With Finest Aromatic Kashmiri Spices.

■ BHINDI DO PYAZA 350

Crispy Stir Fried Okra And Onion Cooked In Spicy Onion Gravy.

▲ CHICKEN TIKKA MASALA 550

Tandoori Flavoured Chicken Tikka Cooked With Onion, Tomatoes, Ginger, And Coriander Leaves Finished With Cream.

▲ MURGH MAKHANI 🍴 550

Boneless Pieces Of Tandoori Chicken Cooked In A Smooth Butter-Based Tomato Gravy Finished With Cream.

▲ HOME STYLE CHICKEN CURRY 550

Pot Of Chicken Packed With Flavourful Indian Spices And Aromatic Coriander Leaves.

▲ KADAI CHICKEN 🍴 550

Chicken Tossed With A Kadai - Roasted, Spiced Onion And Capsicum Gravy.

▲ KASHMIRI LAMB ROGAN JOSH 700

Tender Pieces Of Lamb Cooked Over a Slow Fire With Authentic Kashmiri Spices.

 BHUNA GOSHT **700**

Pan - Cooked Chunky Lamb Pieces Cooked With Roasted, Traditional Indian Spices.

 DABBA GOSHT **700**

Tender And Juicy Boneless Chunks Of Lamb Cooked With Native Masala

 MACCHI KALI MIRCH **650**

Slices Of Fish Simmered In a Cashew And Coarsely Crushed Pepper Gravy.

 JHINGA MASALA **750**

Prawns Cooked In A Chef's Special Masala Gravy.

 DAL TADKA / DAL PALAK / DAL HING MIRCH **275**

Yellow Lentil Tempered With Cumin Seeds, Garlic And Red Chillies.

 DAL MAKHANI **350**

Black Lentil And Red Kidney Beans Cooked Overnight On a Slow Fire With Tomatoes And Clarified Butter, Finished With Cream For The Rich Creamy Taste.

 PUNJABI PAKODA KADHI **250**

Crispy Fried Gram Flour And Onion Fritters, Simmered In Spicy-Sour Yoghurt Gravy.

 GUJARATI KADHI **250**

CONTINENTAL

LUNCH : 12:30 TO 03.00 PM DINNER : 07:00 TO 11.00 PM

 SPAGHETTI AGLIO, OLIO E PEPERONCINO **550**

Spaghetti Pasta Tossed With Olive Oil, Garlic & Chilli Flakes Finished With Fresh Parsley.

 PENNE ALFREDO/CHICKEN **550/650**

Penne Pasta Served In Rich White, Creamy Cheese Sauce Garnished With Fresh Basil.

 PENNE ALLA ARRABBIATA / CHICKEN **550/650**

Penne Pasta Served With Freshly Made Spicy Tomato Sauce Garnished With Fresh Basil.

 PENNE ALLA CARA PEPPANE / CHICKEN **550/650**

Penne Pasta Tossed With Mixed Bell Peppers And Chilli Flakes In Creamy Tomato Sauce.

 FETTUCINE CON POLLO E FUNGHI **550/650**

Penne Pasta With Chicken And Mushroom Made In a Creamy Cheese Sauce.

 LASAGNE VERDE / CONPOLLO **550/650**

Layers Of Lasagne Sheets Filled With Rich Creamy Sauce And Exotic Vegetables, Baked To Perfection.

 POLLO CON LEMONE **600**

Pan - Seared Chicken Breast Laced With Mildly Spiced Lemon Sauce & Served With Grilled Tomatoes & Mashed Potato.

 POLLO ALLA VALDOSTANA E FORMAGGIO **750**

Deep - Fried Crumb - Coated Supreme
Chicken Breast Grilled With Mozzarella Cheese,
Served With Sauteed Vegetables.

ASIAN

 THAI GREEN CURRY (VEGETABLE / CHICKEN) **550/650**

Deep - Fried Crumb - Coated Supreme
Chicken Breast Grilled With Mozzarella Cheese,
Served With Sauteed Vegetables.

 THAI RED CURRY (VEGETABLE / CHICKEN) **550/650**

Flavoured With Galanga!, Lemongrass,
And Kaffir Lime Leaves In Coconut Milk,
Red Curry Paste.

 STIR-FRIED VEG / CHICKEN IN HOT GARLIC SAUCE **550/650**

Stir - Fried Exotic Vegetables With Garlic Flavoured Spicy
Sauce..

 STIR FRIED VEG / CHICKEN IN SCHEZWAN SAUCE **550/650**

A Classic Dish Prepared With Garlic, Ginger, Chillies And
Schezwan Seasoning.

INDIAN BREADS

 TANDOORI ROTI / BUTTER **60/70**
Whole Wheat Bread Baked In a Tandoor Oven.

 MISSI ROTI **100**
A Savoury And Nutty Flavoured Flatbread Made With
A Mix Of Whole Wheat Flour, Gram Flour And Spices

 TANDOORI NAAN / BUTTER **70/90**
Leavened White Flour Flat Bread Baked In A Tandoor Oven

 CHILLI GARLIC NAAN **150**
Leavened White Flour Flat Bread Baked In A Tandoor Oven
Flavoured With Chopped Green-Chillies & Garlic.

 CHEESE NAAN **250**
Leavened Flat Bread Stuffed With Onion, Green Capsicum,
Green Chillies & Cheese Baked In A Tandoor Oven.

 LACHHA PARATHA **125**
Multi-Layered Whole Wheat Flat Bread Baked In
A Tandoor Oven.

 BUTTER LACHHA PARATHA **135**
Multi-Layered Whole Wheat Flatbread Baked In
A Tandoor Oven Generously Smearred With Butter

 VEGETABLE STUFFED KULCHA **200**
Leavened Flat Bread Stuffed With Spicy Mix
Vegetable Filling.

 PANEER STUFFED KULCHA **250**
Leavened Flat Bread Stuffed With Spicy Cottage
Cheese Filling.

RICE/ NOODLES

🍱🍴 **WOK FRIED RICE** **350/400/500/750**
(VEGETABLE / EGG /
CHICKEN / PRAWNS)
Chinese Style-Wok Fried Rice

🍱🍴 **WOK FRIED SCHEZWAN RICE**
(VEGETABLE / EGG /CHICKEN
/ PRAWNS) **350/400/500/750**
Fried Rice Cooked With Finely Chopped Vegetables
And Tossed In Chilly Schezwan Sauce.

🍱🍴 **HAKKA NOODLES**
(VEGETABLE / EGG / CHICKEN
/ PRAWNS) **350/400/500/750**

Leavened White Flour Flat Bread Baked
In A Tandoor Oven

🍱 **VEG CHILLY GARLIC NOODLES** **400**
A Delicious Indo - chinese Noodles Tossed With
Garlic And Chili Sauce.

🍱 **VEG SINGAPORE NOODLES** **400**
Noodles Seasoned With Curry Powder And Chilies.

🍱 **VEG HONG KONG NOODLES** **400**
Pan Fried Noodles Topped With Stir Fried Chopped
Vegetables.

🍱 **PLAIN RICE** **200**

🍱 **JEERA RICE** **200**

🍱 **PEAS RICE** **250**

🍱 **DAL KHICHDI** **250**
A Mix Preparation Made With Rice And Lentils,
Tempered With Native Indian Masala.

🍱 **PALAK MASALA KHICHDI** **250**
Lentils And Rice Cooked With Spinach Puree And Finest
Indian Spices.

🍱 **BIRYANI** **400/450**
HYDERABADI BIRYANI (Vegetable)

🍴 **BIRYANI** **550/650**
Chicken / Mutton)

🍱 **RAITA**
MIXED VEGETABLES **150**
PINEAPPLE **175**
BOONDI **175**

DESSERTS

LUNCH : 12:30 TO 03.00 PM DINNER : 07:00 TO 11.00 PM

CHOICE OF ICE CREAM 150
Ask Your Server For The Flavor Of The Day.

MOONG DAL HALWA / GAJAR KA HALWA 200/250
Lentils And Rice Cooked With Spinach Puree And Finest Indian Spices.

GULAB JAMUN 150

HOT CHOCOLATE BROWNIE 250
Chocolate Brownie, Served With A Scoop Of Vanilla Ice Cream And Chocolate Sauce.

BEVERAGES

YOUR CHOICE OF LASSI 150
(Sweet/Salted)

ICED TEA 200

CHILLED FRESH JUICE 200
(Orange/ Pineapple/ Watermelon)

MILK SHAKE 200
(Chocolate/ Vanilla /Strawberry/ Banana)

COLD COFFEE 200
(Chocolate/Coffee/Mocha)

HOT BEVERAGES

TEA 150
(Assam, Darjeeling, English, Earl Grey, Chamomile, Lemon, Ginger And Masala)

COFFEE 180
(Regular Coffee)

ENERGY DRINKS 180
(Hot Chocolate, Bournvita And Horlicks)

(THUMS UP / COKE / SPRITE) 110

MINERAL WATER 60

FRESH LIME SODA / WATER 100/60



THANK YOU