







THE GLASSHOUSE

DELI • PATISSERIE

SALADS




Vitality Superfood Bowl   12
A vibrant mix of superfoods: blueberry, creamy avocado, and organic quinoa, paired with fresh greens and a refreshing lemon dressing.

Classic Caesar with Poached Egg  14
Classic Caesar salad with tender grilled chicken, crispy bacon, and a poached egg, finished with crunchy croutons and shaved Parmesan.


Grilled Prawn & Avocado Salad    16
Grilled prawns with creamy avocado, fresh cucumber, and green apple slices, all tied together with a delicate apple cider and coconut dressing.


*All salads are served with slices of Sourdough Bread.


RICE BOWLS

Crispy Korean Spicy Chicken Bowl    15
Crispy Korean-style fried chicken with a kick of spice, paired with a refreshing cabbage salad, crunchy peanuts, and house-made radish pickles.


Deluxe Haemul Bibimbap Bowl   18
A vibrant Korean rice bowl with prawns, scallops, and calamari, topped with assorted fresh veggies, a fried egg, crispy seaweed, and savory soy bibim sauce.

Pacific Seafood Poke Bowl  18
An artful bowl of seared tuna, shrimp, and local crab with creamy avocado, edamame, and crisp cucumber, drizzled with a tangy wasabi dressing.


Japanese-Style Marinated Salmon Rice Bowl  16
Delicately marinated salmon with fluffy egg omelette, topped with briny ikura and pickled ginger, served with wasabi and spring onion on Japanese rice.



Cambodian Beef Lok Lak Bowl  16
A taste of Cambodia with tender Australian beef striploin in rich Lok Lak sauce, accented with Kampot green pepper, cresson, and palm sugar. Topped with a fried egg on fragrant jasmine rice.

SANDWICHES & BURGER

Smoked Salmon & Avocado Tartine  18
Layers of silky smoked salmon, creamy avocado, and tangy lemon-infused cream cheese, crowned with salmon roe on rustic sourdough.

Classic Reuben Melt 16
A classic Reuben: savory beef pastrami, tangy sauerkraut, and melted raclette, topped with a crisp gherkin pickle for the perfect bite.

Gourmet Raclette Cheeseburger  18
Juicy Australian beef, smoky pork bacon, and rich raclette cheese, complemented by crisp lettuce, tomato, and a tangy pickle, served with a choice of fries or salad.


Plant-Based Burger   15
Plant-based patty on a gluten-free bun with fresh lettuce, ripe tomato, and smoky romesco sauce, accompanied by house-made pickles for a guilt-free delight.

*All sandwiches and burgers served with your choice of Mixed Green Salad or French Fries

PASTA


Fiery Black Tiger Prawn Fusilli   18
Spicy black tiger prawns tossed with fusilli in a rich garlic confit, olive oil, and a hint of chili - a bold fusion of flavors.




Slow-Braised Beef Ragu Penne 18
Hearty, slow-cooked beef ragu with tender green peas and freshly grated Parmesan, coating penne pasta in a rich, savory sauce.

Garden Fresh Ricotta Spaghetti  14
Al dente spaghetti in a rich tomato sauce, garnished with homemade ricotta, grilled eggplant, zucchini, and cherry tomatoes, for a burst of garden freshness.

MAINS


Authentic Pork Carnitas Tacos   12
Tender, slow-cooked pork with a zesty avocado purée, topped with vibrant salsa verde, fresh coriander, and a splash of lime to bring out the flavors.

Gobernadoras-Style Shrimp Tacos   12
Succulent shrimp wrapped in creamy mozzarella, drizzled with smoky chipotle salsa, crisp green pepper, and fresh coriander - a luxurious twist on a classic.


Grilled Sea Bass with Mango Relish    16
Grilled to perfection, our sea bass steak pairs with tangy green mango pickle and a hint of chili, served alongside aromatic jasmine rice.


SOUP

Rustic Roasted Tomato Bisque  10
Roasted tomato soup with a hint of sweet basil, served with a golden Parmesan-crusted bread - comforting and flavorful.

Creamy Pumpkin & Herb Soup  10
Velvety pumpkin soup with a touch of sour cream, garnished with sundried tomatoes, pumpkin seeds, and fresh parsley.

DESSERTS

Tropical Passion Fruit Pavlova  6
A light, airy pavlova with vibrant passion fruit, accompanied by smooth coconut sorbet and luscious custard cream, topped with pineapple confiture, crispy tuile, and fresh mint for a refreshing finish.

Choco-Coffee Shaved Ice Delight  6
Shaved ice infused with rich chocolate, layered with decadent brownie, coffee ice cream, and crunchy almonds, finished with fresh blueberries for a delightful, refreshing treat.

Strawberry Fields Shaved Ice  6
Sweet strawberry shaved ice topped with whipped cream, strawberry compote, honeycomb ice cream, and a hint of fresh mint - a delightful, summery indulgence.

Prices are quoted in US dollars and subject to Service Charge and applicable Government Taxes



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COFFEE

Regular Coffee	4
Espresso	4
Macchiato	4
Double Espresso	5
Cappuccino	5
Café Latte	5
Special Iced Coffee on Request	5

SPECIALTY COFFEE

Classic Khmer Coffee	5
<i>Smooth Cambodian coffee sweetened with condensed milk, available hot or iced.</i>	
Jasmine-Infused Champa Coffee	5
<i>A fragrant blend of Cambodian coffee and jasmine tea, sweetened with condensed milk; served hot or iced.</i>	
The Signature Glasshouse Coffee	5
<i>Signature Cambodian coffee with condensed milk and cream. Choose hot or iced.</i>	
Tropical Iced Coconut Coffee	5
<i>Espresso with coconut water and milk for a refreshing tropical twist.</i>	

FINE TEAS

English Breakfast	4
Earl Grey	4
Darjeeling	4
Sencha Green	4
Jasmine	4
Rose Scented	4
Cherry Blossom	4
Detox Tea	4
<i>Energising or Calming Tea</i>	

ICED TEAS

Black Honey Iced Tea	4
Arnold Palmer	4
Classic Lemon	4
Butterfly Iced Tea	4
Lychee Iced Tea	4

HEALTHY JUICES

Vitality Body Juice	5
<i>Beetroot, cucumber, carrot, and apple blend to refresh and recharge.</i>	
Calm Mind Smoothie	5
<i>Smoothie with strawberry, pear, banana, and almonds - a soothing treat.</i>	
Immunity Boost Juice	5
<i>A juice blend of orange, pineapple, apple, and ginger for an immune boost.</i>	

FRESH JUICES

Orange	4
Lime	4
Carrot	4
Pineapple	4
Watermelon	4
Passion Fruit	4
Roasted Coconut Juice	4

SMOOTHIES

Coconut Smoothie	5
<i>Coconut and yogurt with a hint of sugar cane - tropical and creamy.</i>	
Mango Tropical Bliss	5
<i>Ripe mango, carrot, apple, and papaya with a touch of ginger and yogurt.</i>	
Passion Fruit Yogurt Smoothie	5
<i>Tangy passion fruit blended with homemade yogurt.</i>	

FRAPPE

Matcha	5
Thai Tea	4
Strawberry Soya	5
Caramel	4
Vanilla	4
Khmer Coffee	4

STILL AND SPARKLING WATER

Aqua Panna 500 ml	5
Aqua Panna 750 ml	7
San Pellegrino 500 ml	5
San Pellegrino 750 ml	7

SOFT DRINKS

Coke	4
Diet Coke	4
Coke Zero	4
Ginger Ale	4
Sprite	4
Fanta	4
Soda	4
Tonic	4

BEERS

Angkor Draft, Cambodia	3
Cambodia, Cambodia	4
Heineken, Netherland	4
Corona, Mexico	4
Hoegaarden, Belgium	4

SIGNATURE COCKTAILS

Lemongrass Gin and Tonic	9
<i>Seekers Mekong gin with lemongrass, lime, and tonic for a fresh local twist.</i>	
Hemingway's Signature Daiquiri	10
<i>A daiquiri inspired by Hemingway with rum, lime, and grapefruit.</i>	
New York Sour with a Twist	12
<i>Bold bourbon sour with a red wine float.</i>	
Angkor Tamarind Rum Cooler	11
<i>A cool mix of Samai rum with tamarind, lime, and palm sugar.</i>	