

# GLOWBAL

BRUNCH MENU A | \$25<sup>00</sup>  
add a mimosa to the menu for \$5<sup>00</sup>

## To Start

**Mini Donuts**  
-and-  
**Mini Berry Smoothie**  
-and-  
**Coffee or Tea**

## ENTRÉE

**Avocado Toast**  
avocado, soft boiled eggs, prosciutto, roasted tomatoes, sourdough  
-or-

**Rigatoni Bolognese**  
beef ragu, tomatoes, basil, parmigiano reggiano  
-or-

**Original Benny**  
canadian back bacon, poached eggs, hollandaise, potato hash  
-or-

**West Coast Benny**  
rock shrimp & roasted peppers, poached eggs  
hollandaise, potato hash

## DESSERT

**Petite Fours**  
selection of mini desserts for the table to share



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# GLOWBAL

LUNCH MENU B | \$30<sup>00</sup>

ADD SATAY PLATTER TO ANY MENU - \$15 PP  
VEGETARIAN OPTION AVAILABLE

## APPETIZER

### Sablefish Chowder

wild mushrooms, double smoked bacon, cream, fresh herbs

## ENTRÉE

### Rigatoni Bolognese

meat ragu, tomatoes, basil, parmigiano reggiano

-or-

### Prawn & Quinoa Salad

cucumber, avocado, tomatoes, almonds  
goat's cheese, herb buttermilk dressing

## DESSERT

### Vanilla Bean Cheesecake

berry coulis, white chocolate, macarons



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# GLOWBAL

LUNCH MENU C | \$40<sup>00</sup>

ADD SATAY PLATTER TO ANY MENU - \$15 PP  
VEGETARIAN OPTION AVAILABLE

## APPETIZER

### Market Green Salad

baby greens, beets, tomatoes, corn, shaved carrots  
champagne vinaigrette

-or-

### Sablefish Chowder

wild mushrooms, double smoked bacon, cream, fresh herbs

## ENTRÉE

### Pan Seared Salmon

roasted fingerling potatoes, seasonal vegetables  
lemon beurre blanc

-or-

### Roasted ½ Chicken

potato gratin, seasonal vegetables, thyme au jus

## DESSERT

### Chocolate Fudge Cake

hazelnut crumble, chocolate mousse  
caramelized marshmallow



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# GLOWBAL

LUNCH MENU D | \$55<sup>00</sup>

ADD SATAY PLATTER TO ANY MENU - \$15 PP  
VEGETARIAN OPTION AVAILABLE

## APPETIZER

### Beef Carpaccio

thinly shaved beef, garlic herb loaf, dijon-horseradish aioli

-or-

### Caprese Salad

buratta cheese, heirloom tomatoes, basil, extra virgin olive oil

## ENTRÉE

### Angus Reserve Beef Tenderloin Steak

potato gratin, seasonal vegetables, red wine jus  
maitre d' butter

-or-

### Seared Ahi tuna

roasted fingerling potatoes, seasonal vegetables  
lemon beurre blanc

## DESSERT

### Vanilla Bean Cheesecake

berry coulis, white chocolate, macarons



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# GLOWBAL

DINNER MENU E | \$45

ADD SATAY PLATTER TO ANY MENU - \$15 PP

VEGETARIAN OPTION AVAILABLE

## APPETIZER

### Caesar Salad

crisp romaine lettuce, croutons, lemon & caper vinaigrette

-or-

### Sablefish Chowder

wild mushrooms, double smoked bacon, cream, fresh herbs

## ENTRÉE

### Pan Seared Salmon

roasted fingerling potatoes, seasonal vegetables  
lemon beurre blanc

-or-

### Roasted ½ Chicken

potato gratin, seasonal vegetables, thyme au jus

## DESSERT

### Chocolate Fudge Cake

hazelnut crumble, chocolate mousse  
caramelized marshmallow

# GLOWBAL

DINNER MENU F | \$58<sup>00</sup>

ADD SATAY PLATTER TO ANY MENU - \$15 PP

VEGETARIAN OPTION AVAILABLE

## APPETIZER

### Sablefish Chowder

wild mushrooms, double smoked bacon, cream, fresh herbs

-or-

### Beef Carpaccio

thinly shaved beef, garlic herb loaf, dijon-horseradish aioli

## ENTRÉE

### Angus Reserve Beef Tenderloin Steak

potato gratin, seasonal vegetables, red wine jus  
maitre d' butter

-or-

### Seared Ahi tuna

roasted fingerling potatoes, seasonal vegetables  
lemon beurre blanc

## DESSERT

### Vanilla Bean Cheesecake

berry coulis, white chocolate, macarons

# GLOWBAL

DINNER MENU G | \$70<sup>00</sup>

ADD SATAY PLATTER TO ANY MENU - \$15 PP

VEGETARIAN OPTION AVAILABLE

## APPETIZER

### Caprese Salad

buratta cheese, heirloom tomatoes, basil, extra virgin olive oil

-or-

### Ahi Tuna Poke

ahi tuna, mango, sesame, cilantro, wonton cup

## MID COURSE

### Rigatoni Pomodoro

tomato ragu, basil, pecorino cheese, extra virgin olive oil

## ENTRÉE

### Miso Sablefish

soba noodle salad, asian vegetables, mushroom consommé

-or-

### Angus Reserve Beef Tenderloin Steak

potato gratin, seasonal vegetables, red wine jus  
maitre d' butter

## DESSERT

### Chocolate Fudge Cake

hazelnut crumble, chocolate mousse  
caramelized marshmallow