

# 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**

meat 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



GLOWBALGROUP.COM

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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

# 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-

### Chicken Breast Supreme

potato gratin, seasonal vegetables, thyme au jus

## DESSERT

### Chocolate Fudge Cake

hazelnut crumble, chocolate mousse  
caramelized marshmallow

# 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  
mâitre 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 E | \$60<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

maître 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 F | \$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 consomme

-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