



SUNDAY CARVERY 周日烤肉

Sundays are all about the roast at glo. We hope you will enjoy eating it as much as we do preparing it.

A superb choice of roasts with all the trimmings, freshly steamed & roasted vegetables, traditional Yorkshire puddings, variety of stuffing, onion rings, chipolatas & traditional gravy.

Carvery of the day 每日特选	¥ 125
2 Course Carvery 2道	¥ 178
3 Course Carvery 3道	¥ 198

Select a starter:
Please ask your server for today's selection.

Select from our regular meats:
Slow-roasted Seasoned Beef
Slow-baked Pork with Crisp Crackling

Select a dessert:
Please ask your server for today's selection.

Wine Pairing Tasting Special 特选精配葡萄酒	¥ 50
This special is giving you an opportunity not only to try our mouthwatering meats but also to taste our selected wines from our vast menu. Select from the courses above & our London wine specialist will match an appropriate wine to accompany each course.	per course per person

AFTERNOON TEAS 英式下午茶

Spend your afternoon with us & enjoy one of our traditional London teas.

Price is per person.

glo Cream Tea 奶茶 **¥ 58**
Freshly baked raisin & apple scones served with strawberry preserve & our homemade cream. Select any tea.

glo Afternoon Tea 下午茶 **¥ 108**
Selection of thinly-sliced sandwiches, freshly-baked raisin & apple scones served with strawberry preserve, our homemade cream & assortment of afternoon tea pastries. Select any tea.

glo Champagne Tea 香槟午茶 **¥ 188**
Selection of thinly-sliced sandwiches, freshly-baked raisin & apple scones served with strawberry preserve, our homemade cream & assortment of afternoon tea pastries complemented by a glass of champagne. Select any tea.

glo Celebration Tea (24 hour notice required) 午茶嘉年华 **¥ 200**
Selection of thinly sliced-sandwiches, freshly-baked raisin & apple scones served with strawberry preserve, our homemade cream, assortment of afternoon tea pastries complemented by a glass of champagne & our special birthday cake delivered to your table. Select any tea.

TEAS 茶

English Breakfast 英式早安茶
Full-bodied & robust black tea blend. Traditional English best accompanied with milk.

Afternoon Darjeeling 大吉岭午茶
Thin-bodied, light-coloured tea with a floral aroma from the Darjeeling region in West Bengal.

Earl Grey 伯爵茶
A famous tea blend with a distinctive flavour & aroma derived from the addition of the fragrant bergamot orange oil.

Organic Chamomile 洋柑菊
Appreciated by many for its comforting, soothing taste & delicate aroma. Since it is naturally caffeine free, it makes the ideal afternoon drink.

Raspberry & Vanilla Tea 香草覆盆子
Indulgent Vanilla aroma, a sweet infusion of natural fruits & flowers.

LUNCH PLATTERS 英伦风情午餐

Our lunch specials are designed to give you everything you need on one plate.

Select 2 or 3 courses from the sections below.

2 Course (Starter & main) 2道	¥ 78
3 Course (Starter, main & dessert) 3道	¥ 100
Tea, coffee or soft drink.	¥ 20
Freshly squeezed apple, orange or carrot juices.	¥ 30

Served Monday to Friday, 11.30am until 4.30pm.

Starters 开胃菜

Soup of the day 每日例汤

Our Chef's special soups served with freshly baked garlic croutons.
Please ask your server for today's selection.

Chickpea & Chargrilled Vegetables 鹰嘴豆、碳烤时蔬色拉
Slow-cooked chickpeas, grilled seasonal vegetables, sun-dried tomatoes, wild mushrooms, olives, asparagus & crisp mixed leaves tossed in our homemade dressing.

Satay Chicken 鸡肉沙爹
Chargrilled chicken breast marinated in spicy peanut, chilli & coconut sauce.

Duck Confit Samosas 法式鸭肉卷
Spiced duck samosas served with apple ginger chutney.

Chilli & Coriander Calamari 辣味香菜炸鱿鱼
Lightly-dusted calamari pan-fried with fresh chilli, garlic, coriander & soy sauce. Served with lime & sweet chilli sauce.

Mains 主菜

Chargrilled Chicken, Chickpea & Vegetables

碳烤鸡肉、鹰嘴豆及蔬菜色拉

Chargrilled chicken breast, slow-cooked chickpeas, grilled seasonal vegetables, sun-dried tomatoes, wild mushrooms, olives, asparagus & crisp mixed leaves tossed in our homemade dressing.

Classic Sicilian Pizza 风情西西里批萨

Vine tomatoes, Italian pepperoni, torn buffalo mozzarella, sliced mushrooms, marinated black olives, fresh basil & capers, drizzled with house chilli oil.

Duck & Five Spice Roasted Plums Pizza 鲜嫩鸭肉五香烤李子味匹萨

Tender duck pieces with roasted plums, red peppers & shallots, drizzled with caramelised plum sauce. Served topped with crisp spring onions & cucumber.

Cosmopolitan Green Curry 英伦绿咖喱

An authentic aromatic green curry flavoured with lemongrass, lime leaf, green chilli, ginger, garlic & coconut milk. Served with steamed rice.

London-style Chicken Tikka Curry 英伦风情咖喱鸡

Tender chicken pieces in tikka sauce flavoured with fresh garlic, cardamom, coriander & fresh chilli. Served with steamed rice.

Beer-battered Cod 英式炸鳕鱼

Traditional battered cod served with pea purée, homemade tartar sauce, grilled lemon & our hand-cut steak chips.

Desserts 甜品

Freshly Baked Scone 新鲜烘焙松饼

Traditional English scone served with cream & homemade preserve.

Bread & Butter Pudding 奶香面包布丁

Baked bread pudding with raisins, nutmeg & vanilla pod. Served warm covered with strawberry jam & custard.

Strawberry Cheesecake 草莓芝士蛋糕

London-style cheesecake made with mascarpone, fresh whipped cream & fresh strawberries, served on a biscuit base.

SET BRUNCH 早午餐

Our set brunch menu is available Saturdays & Sundays until 4pm.

Individual (Please see the item price) 单价

2 Courses 2道	¥ 148
3 Courses 3道	¥ 188
Tea, coffee or soft drink.	¥ 20
Freshly squeezed apple, orange or carrot juices.	¥ 30

First Course 第一道

Breakfast Booster 麦片香蕉蜂蜜奶昔 **¥ 48**
Muesli, banana & honey.
Revitaliser 橙子、奇异果、蓝莓奶昔 **¥ 48**
Orange juice, kiwi & blueberries.
Mango & Passionfruit 芒果百香果奶昔 **¥ 48**
Passionfruit & mango.

Second Course 第二道

Coconut Milk Porridge 椰奶麦片 **¥ 65**
With raspberries & maple syrup.
Crispy Caesar 凯撒色拉 **¥ 70**
Crunchy giant croutons, soft poached quails' egg, bacon & olives tossed with crisp cos leaves in our unique Caesar dressing. Topped with fresh parmesan shavings, anchovies & fresh avocado.

Fresh Fruit Salad with Yoghurt & Honey-Lime Dressing 鲜果色拉配酸奶 **¥ 73**
Ask your server for today's selection of fruit.

Honey & Pecan Toast 枫糖胡桃吐司 **¥ 78**
Toast topped with honey butter, pecan nuts, roasted banana & grilled bacon.

Pancakes Stack 班戟 **¥ 78**
Served warm topped with fresh strawberries, bananas & fresh whipped cream.

Third Course 第三道

English Omelette 英式煎蛋卷 **¥ 88**
Served with rocket, mushroom, onions, blue cheese, tomatoes & asparagus.

or
Parmesan, cherry tomatoes, onions, bacon, mushrooms & asparagus.

Mushrooms on Toast 蘑菇吐司 **¥ 88**
Marinated mushrooms & onions slow-roasted in garlic & cream on freshly & thick sliced toast. Served with sautéed herb potatoes.

Scrambled Eggs with Smoked Salmon 烟熏三文鱼炒蛋 **¥ 98**
Served with fresh chives, homemade pesto & sautéed bacon potatoes.

glo English Breakfast 英式早茶 **¥ 98**
With a combination of grilled homemade sausage, grilled cured bacon, grilled tomatoes, baked beans, hash browns, egg & pan-roasted bread.

glo Vegetarian English Breakfast 招牌英式素食早餐 **¥ 98**
With a combination of grilled homemade vegetable sausage, grilled tomatoes, baked beans, hash browns, grilled mushroom, two eggs & pan-roasted bread.

Eggs Benedict 班尼迪克蛋 **¥ 98**
Two poached eggs with grilled bacon or smoked salmon topped with hollandaise sauce. Served with sautéed herb potatoes.

glo Big Breakfast 招牌超级早餐 **¥ 118**
With a combination of two grilled homemade sausages, grilled cured bacon, grilled tomatoes, baked beans, hash browns, grilled mushroom, two eggs & pan-roasted bread.

SMALL PLATES 开胃小食

Great for sharing or for individual snacking!

Breads & Dips Set 面包和蘸酱套餐

A selection of freshly baked breads served with our house speciality dips.

¥ 45

Selection of Hand-cut Steak Chips 自制薯条

Two baskets of our unique hand-cut steak chips individually flavoured. Select from:

- Garlic & Parmesan
- Chilli
- House Pesto

¥ 50

Bruschetta 意式香蒜波谢塔

Chargrilled ciabatta rubbed with fresh garlic, drizzled with extra virgin olive oil & topped with cherry tomato, shallot rings, olives, basil, shaved parmesan, fresh rocket leaves & house pesto.

¥ 55

London Cheese on Toast 英伦芝士吐司

A London all-time classic. Fresh & thick sliced toast with traditional house cheese topping.

¥ 60

Vol au Vent 法式酥盒

Individual light puff pastry cases, select one of the following:
Chicken & Wild Mushroom
Thai Green Chicken
Chicken Tikka

¥ 60

Satay Chicken 鸡肉沙爹

Chargrilled chicken breast marinated in spicy peanut, chilli & coconut sauce.

¥ 60

Chilli & Coriander Calamari 辣味香菜炸鱿鱼

Lightly-dusted calamari pan-fried with fresh chilli, garlic, coriander & soy sauce. Served with lime & sweet chilli sauce.

¥ 65

Duck Confit Samosa 法式鸭肉卷

Trio of spiced duck samosas served with apple ginger chutney.

¥ 65

Crab Croquettes 香草蟹饼

Hand-picked crab meat mixed with freshly chopped herbs, onions, garlic, chilli & creamy potato. Accompanied with lime & sweet chilli sauce.

¥ 70

Lamb Kebabs 烤羊肉串

Lean lamb with red onions, ginger, garlic, green chilli, cardamom & fresh coriander. Served with kal cucumber.

¥ 78

Chargrilled Lemon Honey Tiger Prawns 碳烤柠檬蜂蜜老虎虾

Tiger prawns marinated in our special lemon honey marinade.

¥ 88

Antipasti 开胃双人分享碟

Selection of prosciutto, salami, pepperoni, anchovies, fresh buffalo mozzarella, stuffed olives, grilled seasonal vegetables, garlic mushrooms & sun-dried tomatoes. Served with a selection of breads & house dips. (For 2 to share)

¥ 158

SOUPS 汤

Our Chef's special soups served in freshly baked garlic bread loaves.

Please ask your server for today's selection.

¥ 48

LEAVES 色拉

Produce sourced daily to bring you the finest & freshest ingredients possible.

Asparagus & Feta Cheese 芦笋, 菲达芝士色拉

Asparagus, feta cheese, toasted pine nuts, cherry tomatoes, wild mushrooms, red onion rings & crisp mixed leaves tossed in our homemade dressing.

¥ 68

Chickpea & Chargrilled Vegetables 鹰嘴豆, 碳烤时蔬色拉

Slow-cooked chickpeas, grilled seasonal vegetables, sun-dried tomatoes, wild mushrooms, olives, asparagus & crisp mixed leaves tossed in our homemade dressing.

¥ 70

Crispy Caesar 凯撒色拉

Crunchy giant croutons, soft poached quails' egg, bacon & olives tossed with crisp cos leaves in our unique Caesar dressing. Topped with fresh parmesan shavings, anchovies & fresh avocado.

¥ 70

Blue Cheese, Pear & Avocado 蓝芝士, 梨, 牛油果色拉

Torn blue cheese, fresh pear & avocado, toasted walnuts, red onion rings, cucumber & crisp mixed leaves tossed in house pesto dressing & garnished with crunchy giant croutons.

¥ 80

Top your salad with any of our meats below 色拉额外配料:

Pan-fried Calamari 鱿鱼

¥ 40

Chargrilled Mixed Herb Chicken 碳烤鸡胸

¥ 40

Chargrilled Lemon Honey Salmon 碳烤柠檬蜜三文鱼

¥ 50

Chargrilled Ginger Lamb Chops 碳烤姜味羊排

¥ 60

Chargrilled Lemon Honey Tiger Prawns 碳烤蜂蜜柠檬大虾

¥ 60

PIZZAS 披萨

We strive to make your dining experience exceptional. For that purpose we use only fresh produce, the choice quality meats & imported cheese topped on our unique homemade on site dough prepared fresh each morning.

Margherita Supreme 特级玛格丽特

Sun-dried tomatoes & crushed garlic. Finished with fresh parmesan shavings, rocket leaves & house pesto.

¥ 88

Classic Sicilian 经典西西里

Vine tomatoes, pepperoni, torn buffalo mozzarella, sliced mushrooms, marinated black olives, fresh basil & capers, drizzled with house chilli oil.

¥ 100

Mushroom & Blue Cheese 蘑菇蓝芝士

Whole marinated mushrooms slow-roasted in garlic & herb oil, asparagus, roasted garlic, red onions & olives. Finished with torn blue cheese, fresh rocket & apple ginger chutney.

¥ 100

Duck & Five Spice Roasted Plums 鲜嫩鸭肉五香烤李子

Tender duck pieces with roasted plums, red peppers & shallots, drizzled with caramelised plum sauce. Served topped with crisp spring onions & cucumber.

¥ 100

Parma Ham 帕尔马火腿

A classic. Tomato, torn buffalo mozzarella, olives, marinated mushrooms slow-roasted in garlic & herb oil. Finished with slices of Parma ham, fresh rocket leaves & a drizzle of extra virgin olive oil.

¥ 118

The Ultimate 尊享至尊

The real meat-lovers dream. A classic topped full of pepperoni, salami, crispy bacon, sweet green & red peppers, olives, mushrooms & green chillies. Topped with crushed garlic.

¥ 125

Cosmopolitan Mixed Seafood (House Speciality) 海鲜什锦

Unique combination of tiger prawns & calamari, sweet green & red peppers, asparagus, red onion rings & mango. Topped with crisp spring onion & fresh coriander.

¥ 125

Design Your Own Pizza 自选披萨组合

Decorate the classic margherita with any three toppings from the options below. Enjoy!

¥ 110

Extra toppings:

Option 1

Sun-dried tomatoes, fresh garlic, olives, wild mushrooms, red onion, banana, cashew nuts, red & green peppers, fresh rocket leaves, fresh basil & house pesto.

¥ 10

Option 2

Spiced lamb, chicken breast, tender duck pieces, crispy bacon, Italian pepperoni, salami, calamari, blue cheese, mozzarella & asparagus.

¥ 15

Each

SIZZLING GRILLS 招牌碳烤

Our London Chefs have years of experience. They understand the utmost importance of quality ingredients & have created this menu with care, adding their personal touch to every dish.

We only use the most tender meat. All our steaks are prime cuts. Our marinades flavour them for 24 hours to produce our signature aroma & mouth-watering taste. All dishes are chargrilled to your specific requirements & served with our unique hand-cut steak chips, battered onion rings, roasted cherry tomatoes, chargrilled mushroom & crisp mixed leaves.

Ginger Lamb Chops 姜味风情羊排

Freshly-marinated lamb chops, chargrilled & accompanied with kal cucumber.

¥ 218

Chargrilled Honey & Coriander Sea Bass 碳烤蜜汁香莱鲈鱼

Whole sea bass marinated in coriander, cumin, ginger, Manuka honey & fresh chillies.

¥ 220

Manuka Steaks 新西兰蜂蜜牛排

Manuka honey is produced by honeybees, which gather nectar from the flowers of wild Manuka bushes, indigenous to New Zealand. This particular honey is distinctively flavoured with a rich taste & dark appearance. Together with black sesame seeds & spices, we add it to our marinades to give a unique texture & aroma to our steaks.

Sirloin 沙朗牛排

Simply tender, juice & tasty.

¥ 228

Fillet 菲力

The most tender cut. Delicate, sweet & delicious.

¥ 238

Ribeye 眼肉

The juiciest cut by far, tender & full of flavour. Best served medium.

¥ 258

T-Bone 丁骨

Sirloin & fillet matured on the bone.

¥ 298

Surf & Turf 海陆大餐

Choose any of the steaks above & add chargrilled lemon honey tiger prawns.

¥ 85

Speciality Sharing Fish Platter for 2 双人份海鲜拼盘

A combination of our house specials, allowing you the opportunity to sample several specialities including chargrilled lemon honey salmon, beer-battered cod, sea bass fillet & chargrilled lemon honey tiger prawns.

¥ 548

Speciality Sharing Meat Platter for 2 双人份肉类拼盘

A combination of our house special steaks including Manuka Fillet steak, half BBQ chicken, half slab of BBQ baby back ribs & our unique chargrilled ginger lamb chops.

¥ 548

Sides 配菜

Unique Hand-cut Steak Chips

Battered Onion Rings

Crisp Mixed Leaves

Creamed House Mash

Pea Purée

Sautéed Garlic Mushrooms

Sautéed Garlic Broccoli

¥ 25

Add sauce to your dish

请选择调料:

Peppercorn

HICKORY BBQ 招牌烟熏BBQ

Available every evening from 5pm.

Our house special chicken & ribs are rubbed with fresh herbs, slow-cooked to tenderness in our hickory oak burning smoke pit, finished on the chargrill then smothered in our homemade BBQ sauce. All our meats are served with our unique hand-cut steak chips, battered onion rings, roasted cherry tomatoes, chargrilled mushroom & crisp mixed leaves.

Chicken 烤鸡

Half Chicken 半只

¥ 130

Whole Chicken 整只

¥ 248

Baby Back Ribs 烤猪肋排

Half Slab 半份

¥ 145

Whole Slab 整份

¥ 248

Combos 总汇拼盘

Whole Chicken & Whole Slab of Baby Back Ribs

¥ 438

烤鸡 (整只), 烤猪肋排 (整份)

Two Whole Chickens & Two Whole Slabs of

¥ 798

Baby Back Ribs

烤鸡 (两只), 烤猪肋排 (两份)

INTERNATIONAL FAVOURITES 国际美食

The world is full of unique flavours, rich aromas & textures. Each culture has their own special tastes & original meals. However, some dishes are so exceptional they have transcended to other countries, cultures & continents to become London International Favourites. Savour the cosmopolitan London taste right for these international favourites.

Classic Lasagne 经典千层面

Layers of fresh pasta, lean mince, tomato ragù & creamy béchamel, topped with fresh parmesan shavings. Served with our unique hand-cut steak chips & crisp mixed leaves.

¥ 115

Cosmopolitan London Green Curry 都会绿咖喱

An authentic aromatic green curry flavoured with lemongrass, lime leaf, green chilli, ginger, garlic & coconut milk. Served in a vol au vent as a platter with poppadoms, kal cucumber, toasted coconut & apple ginger chutney.

¥ 118

London-style Chicken Tikka Curry 英伦风情咖喱鸡

Tender chicken pieces in tikka sauce flavoured with fresh garlic, cardamom, coriander & fresh chilli. Served in a vol au vent as a platter with poppadoms, kal cucumber, toasted coconut & apple ginger chutney.

¥ 118

Lamb & Feta Burger 羊肉 & 菲达芝士汉堡

Our lightly seasoned lean lamb burger with feta, sliced vine tomatoes, red onion rings, crisp mixed leaves & olives topped with kal cucumber. Served with our hand-cut steak chips.

¥ 138

Beer-battered Cod 英式炸鳕鱼

Traditional battered cod served with pea purée, homemade tartar sauce, grilled lemon & our hand-cut steak chips.

¥ 148

INDULGENT DESSERTS 甜品

This London selection is stimulating for the palette & something to talk about for a perfect finish to your meal.

Bread & Butter Pudding 奶香面包布丁

Baked bread pudding with raisins, nutmeg & vanilla pod. Served warm covered with strawberry jam & custard.

¥ 50

Jam Roly-Poly 果酱卷

An old-time favourite, traditionally hand-rolled sponge cake smothered in raspberry jam & covered in custard.

¥ 50

Sticky Toffee Pudding 浓郁太妃布丁

Steamed sponge cake made with finely chopped dates. Served warm with soft honeycomb ice cream & lashings of creamy toffee sauce.

¥ 58

Strawberry Cheesecake 草莓芝士蛋糕

London-style cheesecake made with mascarpone, fresh whipped cream & fresh strawberries, served on a biscuit base.

¥ 58

Hot Chocolate Brownies 热巧克力布朗尼

This is the ultimate pudding for chocolate lovers with a fudgy texture & chocolate chip frosting. Served with soft honeycomb ice cream & fresh whipped cream.

¥ 60

The Guy Fawkes 烟花甜酒什锦冰淇淋

Traditional London ice cream dessert with toasted almonds, chocolate ice cream, freshly whipped cream, crushed shortbread, chocolate shavings, mini marshmallows, chocolate brownies, vanilla ice cream & topped with shaved peanut butter ice cream. (For 2 to share)

¥ 98

Sharing Platter 甜品拼盘

The chef's choice combination of 3 desserts served with freshly whipped cream & chocolate shavings. Ask your server for the daily combination. Served with all the accompaniments. (For 2 or more to share)

¥ 148