

Cold Appetizers

Garden Salad with Dressing	\$50
Parma Ham, Mozzarella Cheese & Water Melon	\$80
(Thin slices of parma ham with mozzarella cheese, watermelon and mesclun lettuce)	
Smoked Salmon, Baby Asparagus, with Egg Salad	\$90
Smoked Chicken Breast & Avocado Salad	\$70
Roasted Beef Salad with Mango Yoghurt Dressing	\$70
Prawn and Mixed Melon Salad with Cocktail Sauce	\$80
Caesar Salad with:	
Chicken	\$70
Smoked Salmon	\$80
(Served with romaine lettuce, crispy bacon, parmesan croutons & caesar dressing)	
Zetland Hall Dress Crab	\$90
(Fresh crab meat served in shell, garnished with egg yoke & white)	

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Soups Corner

Potato & Leek Soup	\$50
Spinach & Coconut Soup	\$50
Tomato Soup	\$50
Minestrone	\$55
Wild Mushroom Soup with Crispy Bacon	\$55
Mussel Chowder	\$60
Scotch Broth	\$60
Beef & Barley Soup	\$60
Prawn Bisque	\$60
Bostonian Clam Chowder	\$60
Cream of Broccoli with Blue Stilton	\$60

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Zetland Hall Specialties

Haggis, Neeps & Tatties.....\$90(Appetizer)/\$135(Main Course)

Famous Scottish dish, which needs no further praise with Scottish whiskey

Beef Wellington.....\$200

Fillet of Beef coated with pate de foie & baked in a light pastry, served with potato & vegetable

Steak & Kidney Pie.....\$135

Traditional English dish, served with boiled potato & peas

Shepherd's Pie.....\$115

Baked Z.H. Pork Chops Rice.....\$110

Seafood Delights

Baked Barramundi Fillet with Apple Pesto Sauce.....\$145

Served with seasonal vegetable & roasted potato

Pan Fried Salmon with Pumpkin Puree & Ginger Sauce.....\$135

Served with seasonal vegetable & Lyonnais potato

Grilled Tuna With Cherry Tomato and Clam Jus.....\$155

Served with seasonal vegetable & Tagliatelle

Baked Halibut Steak with Saffron Sauce.....\$155

Served with seasonal vegetable & boiled potato

Baked Seabass Fillet with Meuniere Sauce.....\$160

Baked Seabass with Lemon Butter Sauce

Asian Corner

Thai Style Red or Green Curry with Choice of:

Chicken.....	\$110
Pork.....	\$110
Fish.....	\$110
Duck.....	\$110
Prawn.....	\$125
Served with steamed rice	

Indian Curry Choice of Sauces:

Masala, Vindaloo, Korma, Makhani or Classic	
Chicken.....	\$110
Fish.....	\$110
Lamb.....	\$125
Prawn.....	\$125
Served with papadum & steamed rice	

Fried Rice Wrapped with Assorted Seafood & Meat in Lotus Leaf.....\$100

Wok Fried Pork Ribs with Thousand Island Sauce.....\$110

Served with steamed rice

Wok Fried Sliced Duck with Pineapple.....\$110

Served with steamed rice

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Entrees

From the grill:

U.S. Prime Rib Eye Steak (180g).....\$250

U.S. Fillet of Beef.....\$260

Choice of Sauces: Spicy Black Pepper, Red Wine, Bearnaise & Wild Mushroom sauce

Grilled Chicken Steak with Coconut Sauce.....\$130

Served with seasonal vegetable & roasted potato

Chicken/ Pork/ Veal Corden Bleu.....\$130/\$130/\$140

Served with seasonal vegetable & potato

Braised Veal Shank with Red Wine Sauce.....\$155

Served with seasonal vegetable & steamed Rice

Roasted Leg of Lamb.....\$155

Served with sautéed potato, seasonal vegetable & rosemary sauce

Grilled Rack of Lamb.....\$190

Served with seasonal vegetable & mint gravy

Roasted Spring Chicken with Garlic & Rosemary.....\$145

Served with seasonal vegetable & mashed potato

Baked Ham.....\$130

Served with roasted potato, seasonal vegetable & pineapple sauce

Roasted U.S. Pork Loin with Funnel Cream Sauce.....\$140

Served with seasonal vegetable & roasted potato

Roasted Baby Back Ribs with BBQ Sauce.....\$150

Served with seasonal vegetable & mashed potato

Vegetarian Flavors

Vegetable Wellington..... \$110

Wild Mushroom & Cheese Risotto..... \$110

Deep Fried Tofu with Thai Chili Paste..... \$90

Served with steamed rice

Broccoli & Cauliflower Gratin..... \$90

Mixed Vegetable Fried Rice..... \$90

Desserts

American Cheese Cake..... \$55

Served with strawberry sauce

Cherry Jubilee..... \$55

Served with ice cream

U.S. Apple Pie..... \$55

Served with ice cream

Strawberry Strudel..... \$55

Tiramisu Cake \$55

Pineapple Panna Cotta..... \$55

Crème Brulee..... \$55

Peach/Apple/Cherry Crumble..... \$55

Served with ice cream

Bread Pudding..... \$55

Served with vanilla sauce

Cheese Corner

Platter of Selected Cheeses (Per Board) \$330

Choice of 4 cheeses from the followings:

Stilton, Danish Blue, Camembert, French Brie, Emmental, Double Gloucester,
Cheddar, Boursin Garlic, Cambozola or Smoked Cheese

(All cheeses are served with assorted savoury biscuits & vegetable stick)

Coffee / Tea

Regular Coffee/English Tea \$21

Irish Coffee \$50

Coffee with Whisky & whipped cream

Coffee Royal \$50

Coffee with Brandy & whipped cream

Decaffeinated Coffee \$32

Espresso \$26

Double Espresso \$42

Cappuccino \$32

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