

Cold Appetizers

Garden Salad with Dressing	\$50
Parma Ham, Mozzarella Cheese and 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	\$68
Roasted Beef Salad with Mango Yoghurt Dressing	\$68
Prawn and Mixed Melon Salad with Cocktail Sauce	\$80
Caesar Salad with:	
Chicken	\$68
Smoked Salmon	\$78
(Served with romaine lettuce, crispy bacon, parmesan croutons & caesar dressing)	
Zetland Hall Dress Crab	\$85
(Fresh crab meat served in shell, garnished with egg yoke & white)	

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Soups Corner

Potato and Leek Soup	\$52
Spinach & Coconut Soup	\$52
Wild Mushroom Soup with Crispy Bacon	\$52
Minestrone	\$52
Tomato Soup	\$52
Mussel Chowder	\$57
Scotch Broth	\$57
Beef & Barley Soup	\$57
Prawn Bisque	\$57
Bostonian Clam Chowder	\$57
Cream of Broccoli with Blue Stilton	\$57

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Zetland Hall Specialties

Haggis, Neeps & Tatties.....\$85

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

Beef Wellington.....\$190

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

Steak & Kidney Pie.....\$130

Traditional English dish, served with boiled potato & peas

Shepherd's Pie.....\$110

Baked ZH Pork Chops Rice.....\$105

Seafood Delights

Baked Barramundi Fillet with Apple Pesto Sauce.....\$140

Served with seasonal vegetable & roasted potato

Pan Fried Salmon with Pumpkin Puree & Ginger Sauce.....\$130

Served with seasonal vegetable & Lyonnais potato

Grilled Tuna With Cherry Tomato and Clam Jus.....\$150

Served with seasonal vegetable & Tagliatelle

Baked Halibut Steak with Saffron Sauce.....\$150

Served with seasonal vegetable & boiled potato

Baked Seabass Fillet with Meuniere Sauce.....\$155

Baked Seabass with Lemon Butter Sauce

Asian Corner

Thai Style Red or Green Curry with Choice of:

Chicken.....	\$105
Pork.....	\$105
Fish.....	\$105
Duck.....	\$105
Prawn.....	\$120
Served with steamed rice	

Indian Curry Choice of Sauces:

Masala, Vindaloo, Korma, Makhani or Classic	
Chicken.....	\$105
Fish.....	\$105
Lamb.....	\$120
Prawn.....	\$120
Served with papadum & steamed rice	

Fried Rice Wrapped with Assorted Seafood and meat in Lotus Leaf.....\$98

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:

US Prime Rib Eye Steak (180g).....\$240

US Fillet of Beef.....\$250

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

Grilled Chicken Steak with Coconut Sauce.....\$125

Served with seasonal vegetable & roasted potato

Chicken/ Pork/ Veal Corden Bleu.....\$120/\$120/\$135

Served with seasonal vegetable & potato

Braised Veal Shank with Red Wine Sauce.....\$148

Served with seasonal vegetable & steamed Rice

Roasted Leg of Lamb.....\$148

Served with sautéed potato, seasonal vegetable & rosemary sauce

Grilled Rack of Lamb.....\$185

Served with seasonal vegetable & mint gravy

Roasted Spring Chicken with Garlic & Rosemary.....\$138

Served with seasonal vegetable & mashed potato

Baked Ham.....\$125

Served with roasted potato, seasonal vegetable & pineapple sauce

Roasted US Pork Loin with Funnel Cream Sauce.....\$135

Served with seasonal vegetable & roasted potato

Roasted Baby Back Ribs with BBQ Sauce.....\$ 145

Served with seasonal vegetable & mashed potato

Vegetarian Flavors

Vegetable Wellington..... \$105

Wild Mushroom & Cheese Risotto..... \$105

Deep Fried Tofu with Thai Chili Paste..... \$85

Served with steamed rice

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

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

Desserts

American Cheese Cake..... \$52

Served with strawberry sauce

Cherry Jubilee..... \$52

Served with ice cream

U.S. Apple Pie..... \$52

Served with ice cream

Strawberry Strudel..... \$52

Tiramisu Cake \$52

Pineapple Panna Cotta..... \$52

Crème Brulee..... \$52

Peach/Apple/Cherry Crumble..... \$52

Served with ice cream

Bread Pudding..... \$52

Served with vanilla sauce

Cheese Corner

Platter of Selected Cheeses (Per Board) \$315

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 \$20

Irish Coffee \$48

Coffee with Whisky & whipped cream

Coffee Royal \$48

Coffee with Brandy & whipped cream

Decaffeinated Coffee \$30

Espresso \$25

Double Espresso \$40

Cappuccino \$30

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