



Master Menu 2020



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Appetizers

Escargot de Bourgogne.....	\$70
San Daniele Ham, Chorizo Sausage Ball, French Rosette with Melon.....	\$90
Beef Tartar with Garden Salad and Toast.....	\$80
Caesar Salad with Tiger Prawn and Anchovy.....	\$70
Pan-fried Goose Liver with Red Onion confit and French Toast.....	\$98
French Smoked Eel with Arugula Salad.....	\$108
Norwegian Smoked Salmon with Condiments.....	\$80
Warm Goat Cheese, Lettuce, Haricot Bean, Cherry Tomato, Olives Salad... 	\$80
Cucumber and Roquefort Cheese Mousse with Toast.....	\$70
Potted Shrimps with Toast.....	\$90

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(excluding Sat/Sun & Public Holidays) ahead of the event/function. Thank you!**

Soups Corner

Potato & Leek Soup.....	\$50
Green Pea Soup.....	\$50
Roasted Tomato Soup.....	\$50
Minestrone.....	\$50
Yellow Pumpkin Soup	\$50
Scotch Broth.....	\$60
Cream of Mussel Soup.....	\$60
Cream of Oyster and Sweet Corn Soup.....	\$60
Lobster Bisque.....	\$65
French Onion Soup.....	\$65

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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

Steak & Kidney Pie.....\$145

Traditional English dish, served with boiled potato & peas

Shepherd's Pie.....\$145

Cottage Pie.....\$145

Fish Pie.....\$145

Seafood Delights

Cajun Grilled Barramundi Fillet and King Prawn with Lobster Sauce.....\$168

Served with seasonal vegetables & boiled potato

Pan-fried Salmon Fillet with Sun-dried Tomato Crust and.....\$148

Chive Cream Sauce

Served with seasonal vegetables & boiled potato

Grilled Seabass Fillet and Scallop with Braised Garlic and.....\$168

White Wine Sauce

Served with seasonal vegetables & mashed potato

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Entrees

Beef Wellington.....\$230

Served with seasonal vegetables & roasted potato

Grilled U.S. Prime Angus Beef Striploin Steak.....\$250

Choice of Sauces: Black Pepper Corn Gravy or Red Wine Gravy

Served with seasonal vegetables & roasted potato

Grilled U.S. Prime Angus Beef Rib Eye Steak.....\$250

Choice of Sauces: Black Pepper Corn Gravy or Red Wine Gravy

Served with seasonal vegetables & roasted potato

Roasted French Corn Fed Spring Chicken Provencale.....\$150

Served with seasonal vegetable & truffle mashed potato

Wagyu Beef Tail Stewed in Port Wine.....\$208

Served with seasonal vegetables & mashed potato

Roasted Australian Lamb Rack with Herb Crust, Rosemary Gravy.....\$260

Served with seasonal vegetables & lyonnaise potato

Grilled Iberico Pork Rack with Glazed Apple, Port Wine Reduction.....\$208

& Peach Sauce

Served with seasonal vegetables & potato gratin

Grilled Angus Beef Striploin with Blue Cheese Cream Sauce..... \$168

Served with seasonal vegetables & new potato

Beef Rib Finger Stewed in Red Wine.....\$150

Served with seasonal vegetables & mashed potato

Osso Buco.....\$198

Served with seasonal vegetables & mashed potato

Roasted Cajun Duck with Eggplant and Sweet Potato Gravy.....\$185

Served with dirty rice

U.K. Dry Aged Lamb Sirloin Wellington with Rosemary Gravy.....\$230

Served with seasonal vegetables & potato gratin

Vegetarian Flavors

Vegetable Wellington.....	\$120
Fusilli with Assorted vegetables in a Pesto Sauce.....	\$120
Mushroom and Cheese Lasagne.....	\$130
Penne with Assorted Vegetables with Cheese Sauce Au-Gratin.....	\$130
Mixed Vegetable Fried Rice.....	\$120

Desserts

New York Cheese Cake with Berries Compote.....	\$59
Cherry Jubilee with Vanilla Ice-cream.....	\$65
Chocolate Lava Cake with Vanilla Ice-cream.....	\$69
Blueberry and Blackberry Mousse Cake.....	\$59
Passion Fruit Yoghurt Mousse Cake.....	\$59
Hazelnut Chocolate Crunchy Cake.....	\$62
Crème Brulee.....	\$59
Apple Crumble with Vanilla Ice-cream.....	\$62
Tiramisu Cake.....	\$59
Pineapple Panna Cotta.....	\$59

Cheese Corner

Platter of Selected Cheeses (Per Board).....\$350

Platter of Selected Cheeses (Per Half Board) \$175

Choice of 4 cheeses from the followings:

Blue Stilton, Camembert, French Brie, Emmental, White Cheddar, Boursin Garlic, Cambozola, Gorgonzola, Ripened Goat Cheese, Bresse Bleu

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

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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