



KING'S TABLE PRIX FIXE MENU

All selections are served with Chef's
inspired bread & butter.

Three Course Menu \$90

Choice of One Appetizer, One Entrée, Cheese or Dessert

Three Course Vegetarian Menu \$70

Choice of One Appetizer, One Entrée, Cheese or Dessert

Five Course Menu \$125

Choice of Two Appetizers, One Entrée, Cheese and Dessert

Five Course Vegetarian Menu \$110

Choice of Two Appetizers, One Entrée, Cheese and Dessert

Wine Pairing

Elevate your evening with our exclusive Sommelier wine pairing,
meticulously curated to complement each course.

Three Course Wine Pairing

Standard \$35 per person | Premium \$65 per person

Five Course Wine Pairing

Standard \$55 per person | Premium \$105 per person



CHEESE

Cheese Flight 28

Three Artisan Cheeses, Fruit Puree,
Nuts, Crackers & Baguette

Ask your server about today's cheese selection.



DESSERTS

Pavlova 16

Egg Meringue, Kiwi, Mango Passion Fruit,
Strawberry, Chantilly Cream

Strawberry Shortcake 16

Gluten Free Sponge Cake Roll, Vanilla Cream,
Strawberries, Anglaise

Dark Chocolate Terrine 16

Whipped Cream, White Miso Caramel Sauce

Carrot Cake 16

White Chocolate Icing,
Carrot Chips, Coconut Flakes





STIRLING

APPETIZERS

Scallops 27

Corn Puree, Bacon Chutney, Corn Chips, Pickled Apple

Foie Gras 25

Braised Radish, Pickled Mustard Seeds, Yuzu

Albacore Tuna 25

Albacore Crudo, Cauliflower Puree, Wasabi, Caviar

Capellini 23

Tomato Water, Tomato Chips,
Tomato Lemon Chutney, Basil Oil

Canelons 23

Pasta, Duck Confit, Béchamel,
Orange Gremolata, Truffle, Demi-Glace

1995 Caesar Salad 21

Chopped Romaine, Parmesan Cheese Basket,
Long Crouton, Bacon, Confit Tomato, Balsamic Glaze

ENTRÉES

Beef Tenderloin 59

7oz Tenderloin, Roasted Carrot,
Potato Pave, Spiced Carrot Puree, Demi Glace

Lamb 65

Single Bone Lamb Loin, Anaheim Pepper, Bulgar Wheat,
Grilled Cucumber, Spiced Citrus

Lobster Gratin 58

Garlic Rice, Béchamel, Mozzarella,
Thyme Mustard Crumble, Asparagus

Seasonal White Fish 53

Prawn Mousse, Leek Terrine, Romesco,
Goat Cheese, Torn Bread, Garlic Oil

Mushroom Arancini 33

Herb Salad, Romesco, Grilled Broccolini, Goat Cheese

Cauliflower Phyllo 34

Roasted Cauliflower, Pickled Mustard Seed,
Swiss Chard, Herb Salad

ENHANCEMENTS

6oz Lobster Tail 40

2oz Foie Gras 15

4oz A5 Wagyu 110

Risotto 9

Grilled Carrots 10

Asparagus 10

