



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 Purée,
Nuts, Crackers & Baguette

Ask your server about today's cheese selection.



DESSERTS

Honey Toast 14

Whipped Mascarpone, Blueberry Compote,
Lemon Curd, Poppy Seeds

Cheesecake 14

Digestive & Soy Bean Crust, Strawberry Compote,
Soy Bean Powder, Pistachio

Chocolate Coconut Panna Cotta 14

Chocolate Soil, Shaved Coconut,
Orange Saffron Oil

Apple Tarte Tatin 14

Calvados Cream Cheese Sauce,
Candied Walnut, Bay Leaf Oil





STIRLING

APPETIZERS

Scallops 27

Chestnut Purée, Maple Syrup, Apple,
Pancetta, Watercress

Foie Gras Ganache 25

Toasted Brioche, Raisin & Juniper Purée,
Sauternes Wine Jelly,
Tomato and Apricot Chutney

Cured Salmon Mosaic Roll 25

Fennel Cream, Parsley Sponge,
Nori, Carrot & Chive Oil

Pumpkin Veloute 23

Wild Mushrooms, Pumpkin Seeds,
Truffle, Chives

Cauliflower Florets 21

Yeasted Cauliflower Purée, Grapes, Capers,
Mint Oil, Cauliflower Textures

Smoked Duck 21

Pickled Blueberries, Orange Segments,
Caramelized Walnuts, Date & Orange Purée,
Rolled Dates, Pickled Endive

ENTRÉES

Beef Tenderloin 59

Creamed Mushrooms, Soubise Sauce,
Butternut Squash,
Celeriac Remoulade, Red Wine Jus

Lamb Sirloin 65

Pearl Barley, Caramelized Celeriac & Parmesan Purée,
Charred Zucchini, Glazed Carrots, Jus

Poached Lobster 58

Pan Fried Gnocchi, Spinach, Fennel,
Champagne Beurre Blanc

Monk Fish Tail 53

Creamed Leeks, Picked Crab, Fried Capers,
Burnt Corn, Peppercorn Sauce

Beetroot Risotto 33

Burnt Orange Segments,
Caramelized Walnuts,
Roasted Beetroot, Crispy Sage

Parsnip Croquette 34

Poached Pear, Pickled Endive,
Crushed Hazelnuts,
Caramelized Onion Purée, Blue Cheese

