

the stirling hotel

VALENTINE'S DAY LUNCH + DINNER IN THE DINING ROOM

SATURDAY 14TH FEBRUARY

AMUSE BOUCHE

TUNA TARTARE, BLACK SESAME, NORI,
PICKLED GINGER, CURED EGG YOLK

ENTRÉE (SHARED)

WHOLE SPENCER GULF PRAWNS, WOMBOK,
MINT AND CORIANDER SALAD, MANGO NAM JIM, LIME LEAF

MAIN (CHOICE OF)

PAN ROASTED CHICKEN BREAST,
WARM SALAD OF HONEY & FENNEL ROASTED BABY CARROT,
SPRING ONION, ROCKET & BABY CHARD, BURNT ORANGE LABNEH

CHARGRILLED BEEF FILLET, PARSNIP CREAM,
ROASTED HEIRLOOM BEETROOT, SEEDED MUSTARD, CHIVES,
BABY CAPERS, JUS

BAKED GNOCCHI, PORCINI MUSHROOM, ROMESCO SAUCE,
ASPARAGUS, MASCARPONE, TRUFFLE OIL

DESSERT (SHARED)

SELECTION OF PETIT FOURS

SPECIALTY COCKTAILS AVAILABLE ON THE NIGHT