

# NYS

## WINE BAR + DINING ROOM

### ENTRÉE SEAFOOD PLATE TO SHARE

PAN SEARED PROSCIUTTO ENCASED SCALLOPS,  
ROE SKORDALIA, PICKLED WATERMELON RIND (GF)

KATAIFI WRAPPED AUSTRALIAN PRAWNS,  
POMEGRANATE & YOGURT (GFA)

DILL CURED ATLANTIC SALMON,  
GRAPEFRUIT SALAD (GF)

### CHOICE OF MAIN

EYE FILLET,  
MUSHROOM VOLANT, TRUFFLE JUS (GFA)

SEARED YELLOW FIN TUNA,  
CRISPY CURD AND OLIVE FILLED ZUCCHINI FLOWER, SAUCE VIERGE (GF)

RACK OF LAMB,  
BUTTERED PEA PUREE, BURNT HONEY RED VINEGAR, JUS (GF)

### SERVED WITH

GRATIN DAUPHINOIS AND CITRUS DRESSED LEAF SALAD

### TO FINISH

GIANDUJA CHOCOLATE TART, BRANDY POACHED HILLS CHERRIES  
COCONUT PANNA COTTA, PALM SUGAR CARAMELISED MANGO PUREE (GF)  
SUMMER BERRY PUDDING, DOUBLE CREAM (GF)

the stirling hotel

