

THE FOREST

BANQUET MENU 105PP (MIN 2)

TO START

HOUSE MADE CHARCOAL FOCACCIA

House made garlic and herb focaccia,
whipped chicken skin butter

GRILLED HOKKAIDO SCALLOPS

Apple caramel,
black pudding, chervil

BURRATA

Green tomato,
harissa, radicchio

CHARRED SHISHITO PEPPER

Smoked goat curd, tamarind,
macadamia, Aleppo pepper

MAINS

DRY-AGED MURRAY COD

Mariniere, mussel,
drop pepper, caviar

MAYURA MB7+ RUMP EYE MEDALLION

Four pepper
sauce

MUSHROOM CAPPELLETTI

Mushroom, truffle & ricotta,
roasted vegetable broth,
hazelnut oil

SERVED WITH

PERSIMMON SALAD

Persimmon, Persian fetta,
pepitas, golden raisin,
mandarin dressing

STEAKCUT CHIPS

DESSERT

CITRUS TART

Yuzu curd, calamansi,
maple ice cream