

# THE FOREST

## BANQUET MENU 105PP (MIN 2)

### TO START

#### HONEY AND SESAME FOCACCIA

House-made sesame,  
honey & garlic focaccia,  
whipped chicken skin butter

#### GRILLED HOKKAIDO SCALLOPS

Apple caramel, nduja & black  
garlic butter, chervil

#### BURRATA

Green tomato,  
harissa, radicchio

#### MUSHROOM ARANCINI

Truffle, mushroom,  
mozzarella, parmesan,  
parsley

### MAINS

#### DRY-AGED MURRAY COD

Marinière, mussel,  
drop pepper, caviar

#### MAYURA MB7+ RUMP EYE MEDALLION

Four pepper  
sauce

#### PUMPKIN GNOCCHI

Roasted pumpkin,  
pecorino, pumpkin  
agrodolce, sage, hazelnut

### SERVED WITH

#### PERSIMMON SALAD

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

#### STEAK CUT CHIPS

Umami salt

### DESSERT

#### CITRUS TART

Yuzu curd, calamansi,  
maple ice cream