

THE FOREST

BANQUET MENU 105pp (MIN 2)

TO START

SESAME & HONEY FOCACCIA

house-made sesame, honey &
garlic focaccia, smoked butter

BURRATA

green tomato jam,
apple molasses, radicchio

GRILLED HOKKAIDO SCALLOPS

nduja butter,
garlic pangrattato

TUNA TARTARE

shottsuru, wasabi crème
fraiche, house furikake

MAINS

MURRAY COD

Champagne & caviar
beurre blanc, grilled
leek, mussels

TAJIMA RUMP MBS6+ 300G

umami butter, chive

RICOTTA GNOCCHI

seasonal mushrooms,
Parmesan, sage, pine
nuts

SERVED WITH

PEAR & RADICCHIO SALAD

pomelo, fennel seed dressing

STEAK CUT CHIPS

umami salt

DESSERT

TIRAMISU PARFAIT

vanilla & coffee parfait, Kahlúa & dark chocolate
ganache, feuilletine, cocoa nibs