

# THE WOODVILLE

## BANQUET MENU 150pp (MIN 4)

### TO START

#### SESAME & HONEY FOCACCIA

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

#### GRILLED HOKKAIDO SCALLOPS

nduja butter,  
garlic pangrattato

#### KING PRAWN RISONI

XO butter,  
shellfish oil,  
tomato powder

#### STEAK TARTARE

wagyu rump, pomme paillason,  
burnt onion cream, condiments,  
parmesan, egg yolk

#### BURRATA

green tomato jam,  
apple molasses,  
radicchio

### MAINS

#### WHOLE JOHN DORY

shiro miso meuniere,  
capers, lemon

#### COLLINSON & CO DRY AGED TOMAHAWK

four pepper sauce

#### RICOTTA GNOCCHI

seasonal mushrooms,  
Parmesan, sage, pine nuts

#### SERVED WITH

#### PANZANELLA SALAD

basil, tamarind,  
croutons, goat's curd

#### TRIPLE-COOKED WAGYU FAT ROASTIES

garlic, rosemary,  
smoked sea salt

#### CHARRED CABBAGE

smoked labneh,  
harissa oil

### DESSERT

#### POPCORN

burnt white chocolate mousse,  
caramel popcorn ganache, popcorn  
cream, milk sponge, caramel popcorn

#### HATCH

white chocolate mousse,  
coconut ice cream, mango &  
passionfruit gel, pandan crumbs