

SEAMSTRESS

Set Lunch Menu

Entrée

Scallop ceviche, avocado crème fraiche, shaved fennel
& orange gel

Or

Duck betel leaf, roasted peanuts, Balinese sambal,
coconut cream & dried shallots

Or

Snake bean & sweet potato poached wonton w/
green pea puree, coriander foam

Main

Roasted pork belly, cos lettuce & ssamjang pineapple salsa

Or

Braised beef short rib in plum choya sauce
& beetroot pickled cabbage

Or

Mapo tofu, shiitake & enoki mushrooms in chili oil w/ Jasmine rice

Dessert

Pumpkin & coconut custard, cocoa crumble, salted caramel,
coconut & pandan gelato

Or

Peanut & mango chocolate brownie, Cointreau mousse
chili choc shavings

2 courses & a glass of wine \$35

3 courses & a glass of wine \$45