

# SEAMSTRESS

## Set Lunch Menu

### Entrée

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

Or

Duck betel leaf, roasted cashews, 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-hoisin sauce &  
beetroot pickled cabbage

Or

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

### Dessert

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

Or

Peanut & mango chocolate brownie, elderflower & white chocolate  
mousse, chili choc shards

**2 courses & a glass of wine \$35**

**3 courses & a glass of wine \$45**