

SEAMSTRESS

Set Lunch Menu

Entrée

Scallop ceviche, avocado crème fraiche, shaved fennel
& orange gel (c) (l)

Duck betel leaf, roasted cashews, peanuts, balinese sambal,
coconut cream & dried shallots (l)

Snake bean & sweet potato poached wonton w/
green pea puree, coriander foam (v) (l)

Main

Roasted pork belly, cos lettuce & ssamjang pineapple salsa (c) (l)

Braised beef short rib in plum-hoisin sauce &
beetroot pickled cabbage (c) (l)

Mapo tofu, shiitake & enoki mushrooms in chili oil w/ Jasmine rice (v) (l)

Dessert

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

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