

# SEAMSTRESS

## Set Lunch Menu

### Entrée

Sweet potato & snake bean poached wonton with green pea puree & coriander foam

OR

Scallop sashimi, avocado crème fraîche, shaved fennel & orange gel

OR

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

### Main

Crispy pork belly, fiery red dragon sauce, peanuts, cashews & Vietnamese mint salad

OR

Braised beef short rib, plum-hoisin sauce & beetroot pickled cabbage

OR

Mapo tofu, shiitake & enoki mushrooms in chili oil with steamed jasmine rice

### Dessert

Peanut & mango chocolate brownie, elderflower & white chocolate mousse,  
peanut brittle with bittersweet orange sauce

OR

Pumpkin & coconut custard, cocoa crumb, candied pepitas, salted caramel  
with coconut & pandan gelato

2 courses & a glass of wine \$35.00pp

3 courses & a glass of wine \$45.00pp