

SEAMSTRESS

\$65 Banquet Menu

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

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

Coconut & roasted peanut betel leaf with pickled mango & coconut cream

Crispy soft shell crab, wasabi mayo, red cabbage & papaya slaw with nam jim dressing

Crispy Brussels sprouts, white miso glaze & togarashi

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

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

Flame wok tossed vegetables, okonomi sauce & toasted sesame

Steamed jasmine rice

A shared banquet of the above

\$65.00pp

SEAMSTRESS

\$80 Banquet Menu

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

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

Coconut & roasted peanut betel leaf with pickled mango & coconut cream

Crispy soft shell crab, wasabi mayo, red cabbage & papaya slaw with nam jim dressing

Crispy Brussels sprouts, white miso glaze & togarashi

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

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

Flame wok tossed vegetables, okonomi sauce & toasted sesame

Steamed jasmine rice

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

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

A shared banquet of the above

\$80.00pp