

SEAMSTRESS

Banquet Menu 3 (sweet)

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

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

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

Crispy soft shell crab, fish mousse, 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

Asian garden herb salad with nuoc cham dressing

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

SEAMSTRESS

Banquet Menu 4 (savoury)

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

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

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

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

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

Grass fed 'Red Gum' porterhouse, toasted nori salt & firecracker sauce

Asian garden herb salad with nuoc cham dressing

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

Flame wok tossed vegetables, okonomi sauce & toasted sesame

Crispy Brussels sprouts, white miso glaze & togarashi

Steamed jasmine rice

A shared banquet of the above
\$80.00pp