

SEAMSTRESS

express lunch menu

Entrée

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

Duck betel leaf, roasted cashews & peanuts, balinese sambal & dried shallots

Snake bean & sweet potato poached wonton w/green pea puree, coriander foam

Main

Roasted pork belly, cos lettuce & ssamjang pineapple salsa

Braised beef short rib in plum-hoisin sauce & beetrootpickled cabbage

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

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