# SEASALT EASTER BRUNCH

**APPETISERS** 

Tuna Tartare

Black rice cracker, wasabi, sesame seed

**Cured Bonito** 

Dashi mayonnaise, green tomato, wasabi

Smoked Gindara

Potato crisp, pickled shallot, balsamic caviar

Seasalt Nicoise

Tuna, quail egg, roast pepper, baby beans, black miso

**EGG BENEDICT STATION** 

**Pulled Pork** 

Poach egg, mustard mayo, rucola, English muffin

Marinated Salmon

Poach egg, horseradish cream, lettuce, English muffin

Smoked Chicken

Poach egg, balsamic mayo, spinach, English muffin

Minced Beef

Poach egg, tomato sauce, parmesan, English muffin

Miso Mushroom

Poach egg, English muffin

#### **VEGETABLES**

Kyoto Hummus

Broccoli, avocado, romaine, moshio, edamame

Mushroom

Crispy oyster mushroom, pickled shimeji, duxelles, seared button, grilled shiitake, goma-ae dressing

Seasalt Roasted Roots

Carrot, beetroot, sweet potato, carrot-red miso puree

Pumpkin

Toasted pumpkin seed, ginger chili dressing

## **MAINS**

Wagyu Short Ribs

Wasabi mash, ginger miso sauce

Smoked Duck

Beetroot relish, roselle jus

Bonitonara

Cream bonito sauce

Barramundi

Steam ginger chili, lime juice

Pork Neck Steam Bun

Pickled cucumber, spring onion

Tuna Okonomi Burger

Pickled ginger, fresh cucumber

Spiced Lamb Shoulder

Potato mint gnocchi, chimichurri yoghurt

Crab Mayo Sandwich

Crab mayo, furikake, sesame seed

**CHEF'S STATION** 

Smoked Chicken // Cured Beef // Crispy Pork Belly // Cured Salmon // Sushi // Sashimi

Sides

Balsamic mayo, pickled cucumber, hoisin sauce, pickled ginger, mustard, lemon, soya sauce wasabi

PRAWN AND OYSTER BUCKET PASS AROUND

ASSORTED DESSERT FROM PASTRY WITH EASTER DAY CONCEPT



#### **BEVERAGE PACKAGE**

IDR 350++ per person
Starting from 12pm - 4pm

#### **LOCAL & IMPORTED BEERS**

#### SIGNATURE COCKTAILS

Passion Fruit Bellini | Passion fruit, citrus, orange juice, sparkling wine

Shiro | Gin, sake, pomelo, citrus,

Berry Margarita | Tequila, Crème de Cassis, raspberry, blueberry, lemon

Cocktail of The Month | Please ask Seasalt host for our Cocktail of The Month special

## **CLASSICS COCKTAILS**

Mojito | White rum, lime, mint, sugar, soda

Bloody Mary | Vodka, homemade bloody mary mix, lime, celery

Moscow Mule | Vodka, citrus, homemade ginger beer

### **SPARKLING & WINE PACKAGE**

IDR 750++ per person
Starting from 12pm - 4pm

SPARKLING BRUT & WINES LOCAL & IMPORTED BEERS

#### SIGNATURE COCKTAILS

Passion Fruit Bellini | Passion fruit, citrus, orange juice, sparkling wine

Shiro | Gin, sake, pomelo, citrus,

Berry Margarita | Tequila, Crème de Cassis, raspberry, blueberry, lemon

Cocktail of The Month | Please ask Seasalt host for our Cocktail of The Month special

## **CLASSICS COCKTAILS**

Mojito | White rum, lime, mint, sugar, soda

Bloody Mary | Vodka, homemade bloody mary mix, lime, celery

Moscow Mule | Vodka, citrus, homemade ginger beer