

Seafood Brunch

Lazy Sunday by the Sea

SEASALT

YOUR SEAFOOD BRUNCH INCLUDES... 485

- *) 50% off for children under 12 years old
- Welcome cocktail
- Free flow of soft drinks
- Juices
- Mineral water

SEAFOOD BRUNCH EXTRA BEVERAGES 1,100

- *) unlimited to order
- Free flow of sparkling
- Imported wines
- Beers
- Selected cocktails
- Soft drinks and juices

SPECIALS

2 FOR 1 BLOODY MARY

Seasalt's Bloody Mary 145
Vodka, house bloody mary mix, celery, spicy salt rime, and olive

The Caesar 145
Vodka, house bloody mary mix, clam broth, horseradish, prawn, and lemon

Bloody Maria 145
Tequila, Tex-Mex mix, lime, salt rime, baby corn, and lime decoration

Smoky Barbecue Mary 145
Vodka, dash of scotch whiskey, house bloody mary mix, spicy salt rime, bacon, and celery

COCKTAILS ON THE GO...

Passion Fruit Bellini 145
Passion fruit, citrus, and sparkling

Moscow Mule 145
Vodka and homemade ginger beer

From Mexico with Love 145
Tequila, citrus, chilli, and passion fruit

Coconut and Lime Daiquiri 145
Rum, lime, coconut cream, and shred

UNLIMITED TO ORDER FROM LIVE STATION

- Sushi and Sashimi
- Ceviche
- Cured Smoked Salmon with Grated Fresh Wasabi
- A Bucket of Oyster and Prawn
- Catch of the Day

RAW

Tuna Tartare | Black rice crackers and wasabi

Smoked Gindara | Potato crisp and cured egg yolk

Cured Bonito | Dashi mayonnaise, green tomato, and wasabi

Spanish Mackerel | Yuzu cured and ponzu dressing

SALADS

Potato Salad | Smoked butterfish, sour cream, edamame, boiled egg, and katsuobushi

Seasalt Salad | Prawn, smoked gindara, cured bonito, crab, tuna, and Calamansi dressing

Smoked Chicken | Green lettuce, shimeji mushroom, and sesame seed dressing

Niçoise | Tuna, quail egg, tomato, roast pepper, baby beans, katsuobushi, and

2-year-old black miso

VEGETABLES

Kyoto Hummus | Broccoli, avocado, romaine, moshio, and edamame

Pumpkin | Toasted pumpkin seed with ginger chili dressing

Seasalt Roasted Roots | Carrot, beetroot, sweet potato, and carrot-red miso puree

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

SANDWICH

Crab Mayonnaise | Brioche and furikake

Tuna Tartare | Sesame bun, pickles, and okonomi sauce

Miso Pork Belly | Steamed bun and pickled ginger

MEAT & POULTRY

Crispy Pork Belly | Steamed plantain and ponzu glaze

Wagyu Short Rib | Mustard, miso, and ginger jus

Duck Breast | Green tea smoked, beetroot relish, sweet potato, and wasabi-sour cream

FISH & SEAFOOD

Butterfish | Carrot puree, pickled carrot, citrus reduction, and miso-honey roasted

Red Snapper | Served with momotaro tomato, black olive, and 2-year-old black miso

Grilled Chilli Squid | Tomato, sudachi dressing

Baramundi | Steamed served with grated ginger, and green tomato

Grilled Hamachi | Tomato brown miso relish, cherry tomato, and garlic spinach

Blue Swimmer Crab | Crab mayonnaise and chawanmushi

Deep Fried Red Octopus | Sesame konbu dashi, anchovy's salt, cucumber, and wasabi garlic aioli

SIDES

Steamed Rice | Served with noritama

Fried Rice | Egg, cured yolk, bacon, leek, and corn

Steamed Red Rice with Miso

DESSERTS

Flexy Chocolate Ganache | Valrhona manjari ganache, mixed berry compote, cocoa sand

Brulee | Chantilly cream, apple compote, micro sponge

Passion Coco | Passion cream, passion pearl, passion blanket, coco crumble, coconut milk sorbet

Citrus | Bali lime sabayon, orange gel, lemon milk sorbet

Matcha | Green tea namelaka, green tea cake, red bean ice cream

Apple | Granny Smith apple confit, oatmeal flapjack, cinnamon ice cream

Dulcey | 32% Valrhona dulcey parfait, milk solids, salted ivoire caramel

Forest | Manjari mallow cake, cherry filling, chantilly cream, cocoa cream, beet root sorbet

Fondant | Valrhona manjari moelleux, salted caramel, brown butter ice cream