

SEASALT

3 COURSES - IDR 425++ PER PERSON

FIRST COURSE

“Star Fish” aka Raw Tuna | Raw tuna, black rice cracker, yuzu gel, micro herbs

or

Air-dried Koji Beef | Pickled cucumber, beetroot relish, wasabi mayo

SECOND COURSE

Hamachi | Grilled, tomato miso relish, garlic spinach, cherry tomato

or

Chicken Teppan Roulade | Garlic butter shoyu, fried garlic, cabbage kimchi

DESSERT

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

or

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

*Price above is in thousand rupiah and subject to 21% tax and service charge
Valid for minimum 8 persons and above
24-hour reservation in advance is required*

seasaltseminyak.com - Coastal Dining
For reservations call +62 361 3021 889
or email to hello@seasaltseminyak.com

SEASALT

4 COURSES - IDR 525++ PER PERSON

FIRST COURSE

“Star Fish” aka Raw Tuna | Raw tuna, black rice cracker, yuzu gel, micro herbs

or

Air-dried Koji Beef | Pickled cucumber, beetroot relish, wasabi mayo

SECOND COURSE

Asparagus & Cauliflower | Broccoli stem, black sesame goma-ae, ponzu

or

All Around The Mushroom | King oyster mushroom, koji shiitake, goma-ae dressing

THIRD COURSE

Hamachi | Grilled, tomato miso relish, garlic spinach, cherry tomato

or

Chicken Teppan Roulade | Garlic butter shoyu, fried garlic, cabbage kimchi

DESSERT

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

or

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

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SEASALT

5 COURSES - IDR 650++ PER PERSON

FIRST COURSE

“Star Fish” aka Raw Tuna | Raw tuna, black rice cracker, yuzu gel, micro herbs

or

Air-dried Koji Beef | Pickled cucumber, beetroot relish, wasabi mayo

SECOND COURSE

Asparagus & Cauliflower | Broccoli stem, black sesame goma-ae, ponzu

or

All Around The Mushroom | King oyster mushroom, koji shiitake, goma-ae dressing

THIRD COURSE

Hamachi | Grilled, tomato miso relish, garlic spinach, cherry tomato

or

Robotayaki Prawn | Cucumber noodle, sesame seed, wasabi mayo

FOURTH COURSE

Chicken Teppan Roulade | Garlic butter shoyu, fried garlic, cabbage kimchi

or

“72 hours” Wagyu Short Rib | Wasabi mash, pickled pumpkin, edamame

DESSERT

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

or

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

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