

# 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 FREE FLOW BEVERAGES 1,100

- \*) unlimited to order
- Free flow of prosecco
- Imported white, red, rose
- Beers
- Selected cocktails
- Soft drinks and juices

## SPECIALS

### 2 FOR 1 BLOODY MARY

#### Seasalt's Bloody Mary 150

Vodka, house bloody mary mix, celery, spicy salt rim, and olive

#### The Caesar 150

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

#### Bloody Maria 150

Tequila, Tex-Mex mix, lime, salt rim, baby corn, and lime decoration

#### Smoky Barbecue Mary 150

Vodka, house bloody mary mix, and bacon

## COCKTAILS ON THE GO...

#### Passion Fruit Bellini 150

Passion fruit, citrus, and sparkling

#### Moscow Mule 150

Vodka and homemade ginger beer

#### From Mexico with Love 150

Tequila, citrus, chilli, and passion fruit

#### Coconut and Lime Daiquiri 150

Rum, lime, coconut cream, and shred

## LIVE STATION

- Sushi and Sashimi
- Ceviche
- Sumbawa Oysters and Prawns
- Crispy Pork Belly
- Catch of the Day

## SMOKED, CURED & SALADS

Smoked Gindara | Potato crisp and cured egg yolk

Cured Bonito | Dashi mayonnaise, green tomato, and wasabi

Beetroot Cured Fish | Poached apple, orange caviar, sudachi gel

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

## SANDWICH CORNER

Crab Mayonnaise | Brioche and furikake

Tuna | Sesame bun, pickles, and okonomi sauce

Miso Pork Belly | Steamed bun and pickled ginger

## VEGETABLES - TO ORDER

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 | Oyster mushroom, pickled shimeji, duxelles, seared button, goma-ae

## MEAT & POULTRY - TO ORDER

Wagyu Short Rib | Mustard, miso, and ginger jus

Chicken Teppan | Garlic butter shoyu, fried garlic, white cabbage

## FISH & SEAFOOD - TO ORDER

Tuna Tartare | Black rice crackers and wasabi

Cured Smoked Salmon | Grated fresh wasabi

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

Calamari | Tartare sauce, nori

Baramundi | Steamed served with grated ginger, and green tomato

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

Prawn Cocktail | Lemon vinaigrette, crispy, furikake

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

wasabi garlic aioli

## DESSERT

Please ask your Seasalt host for Dessert