

SEASALT

BEVERAGE

YOUR CHRISTMAS BRUNCH INCLUDES... 800

*) 50% off for children under 12 years old
Welcome cocktail, free flow of soft drinks, juices

CHRISTMAS BRUNCH FREE FLOW BEVERAGES 1,400

*) unlimited to order
Free flow of sparkling wine, imported white, red, rose, beers, selected cocktails, soft drinks and juices

SPECIAL COCKTAILS

Bourbon and Cider 150
Bourbon, cider, lemon juice

Jack and Sally 150
Cacao butter washed vodka, cinnamon vermouth, white chocolate soda

A Toast with Santa 150
Gin, champagne syrup, Blanc de Blanc sparkling wine

Mulled Wine Martini Hot 150
Vodka, mulled wine, orange liqueur, aquafaba, lemon juice

Mulled Red Wine Hot 150
Red wine, clove, orange, cinnamon, star anise

COCKTAILS ON THE GO...

Passion Fruit Bellini 150
Passion fruit, citrus, and sparkling

Moscow Mule 150
Vodka, homemade ginger beer

Coconut and Lime Daiquiri 150
Rum, lime, coconut cream, shred

Seasalt's Bloody Mary 150
Vodka, house bloody mary mix, celery, spicy salt rim, olive

CHEF DISPLAY

COLD SECTION

Fresh Sumbawa Oysters "Oyster Man"

Prawns on Ice

Sashimi | Mahi-mahi, tuna, gindara, kikkoman, wasabi, pickled ginger

Maki Roll | California roll, spicy tuna, avocado, cucumber roll

IN-HOUSE SMOKED

Smoked Salmon | Cucumber, red onion, capers, fresh wasabi

Smoked Mackerel | Soyu, arugula, orange

Togarashi Smoked Gindara | Beurre blanc, togarashi

SALAD AND COLD CUTS

Salads | Baby romaine, arugula, cherry tomato, carrot curls, cucumber

Cold Cuts | Smoked beef, smoked duck, smoked pork loin, assorted rillette

Condiments | Balsamic mayo, wasabi mayo, lemon mayo, cocktail sauce, capers, thousand island, lemon vinaigrette, gherkin, crouton

HOT CHRISTMAS SPECIAL

Roasted Turkey | Bread stuffing, orange jus

Roasted Spiced Pork Belly | Apple sauce, red cabbage

Condiments | Poached pear, roasted baby potato

Christmas Brunch

TO ORDER

APPETISERS

Air-dried Beef Salad | Beetroot relish, walnuts, arugula

Christmas Green Salad | Broccoli, asparagus, edamame hummus

Tuna Tartare | Black rice crackers, wasabi

Hussar Salad | Ham, apple, potato, pickled gherkin

MAIN COURSES

Grilled Lamb Leg | Thyme, garlic, mint, yuzu soy vinaigrette

Miso Mustard Striploin | Yorkshire pudding, mushroom jus

Yuzu Honey Glaze Turkey Roulade | Nori seaweed, pickled cucumber

Oven Baked Shoyu Yaki Gindara | Sudachi aioli, sesame seed, shaved daikon

Beef Stew | Potato, carrot, red wine

SIDE STATION

Garlic Sesame Spinach

Cinnamon Roasted Pumpkin

Salted Baked Potato Salad

Butter Cumin Spiced Rice

DESSERT

Special Christmas Chef Display

