

YOUR EASTER BRUNCH INCLUDES... 750

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

EASTER 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

2 FOR 1 BLOODY MARY

Seasalt's Bloody Mary 150

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

The Caesar 150

Vodka, house bloody mary mix, shrimp broth, horseradish, prawn, lemon

Bloody Maria 150

Tequila, Tex-Mex mix, lime, salt rim

Smoky Barbecue Mary 150

Smoked vodka, house bloody mary mix, bacon

COCKTAILS ON THE GO...

Passion Fruit Bellini 150

Passion fruit, citrus, sparkling

Moscow Mule 150

Vodka and homemade ginger beer

From Mexico with Love 150

Tequila, citrus, chilli, passion fruit

Coconut and Lime Daiquiri 150

Rum, lime, coconut cream, coconut shred

RAW

Cold Section | Sumbawa Oyster // Chilled Prawn // Ceviche

Sashimi | Mahi-mahi // Hamachi // Gindara

SUSHI ROLLS

California Roll | Tomato, cucumber, tobiko roe

Spicy Tuna Maki Roll | Togarashi, skipjack tuna, soy dressing

Avocado Roll | Wasabi mayo, nori furikake, frisee lettuce

Cucumber Roll | Wasabi mayo, nori seaweed

SALAD COUNTER

Potato Salad | Herb mayo, edamame, nori furikake

Smoked Chicken Salad | Romaine lettuce, pickled shimeji, goma-ae dressing

Tuna Niçoise Salad | Tomato miso dressing, quail egg, black olive

Kyoto Hummus | Broccoli, string bean, edamame miso

SANDWICH CORNER

Crab Mayo Brioche | Cocktail dressing, spring onion, furikake

Wagyu Beef Slider Burger | Miso braised wagyu beef, pickled cucumber, mustard

Egg & Chicken Ham Sandwich | 5 hours smoked egg, spring onion, sliced chicken ham

EASTER SPECIAL

Roasted Garlic Rosemary Lamb Shoulder | Chimichurri sauce, mustard mayo

Lemon Thyme Roasted Chicken | Roasted potato, mushroom sauce

APPETISER

Skipjack Tuna Tartare | Avocado hash, cucumber, wasabi yuzu

Smoked Black Pepper Mackerel | Wasabi aioli, potato salad, edamame

Smoked Cured Beef | Beetroot relish, walnut, arugula salad

Easter Egg Salad | Arugula salad, string bean, sweet corn

MAIN COURSE

Grilled Hamachi | Tomato brown miso relish, lemon gel, arugula greens, olive oil

Oven Baked Barramundi | Salsa verde, mashed pumpkin, micro herbs

Wagyu Short Ribs | Creamy mashed potato, miso shallot glaze, pickles

Smoked Chicken Drumstick | Smoked paprika, egg mayo herb, Seasalt spicy tomato sauce

SIDE

Mac and Cheese | Poached egg, spring onion, parmesan cheese

Broccoli and Almond Butter | Roasted garlic, roasted almond, herbs

Ginger Cinnamon Pumpkin | Pumpkin seeds, walnut oil, parsley

Ginger Miso Roasted Potato | Fried shallot, leek, corn

DESSERT

Easter Dessert Station