

Seafood Brunch

Lazy Sunday by the Sea

SEASALT

YOUR SEAFOOD BRUNCH INCLUDES... 485

- *) 50% off for children under 12 years old
- *) Complimentary meal for children under 4 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 sparkling wine
- 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

RAW, SUSHI AND MORE

- Sumbawa Oysters and Prawns
- Sashimi | Gindara, Mahi-Mahi, Hamachi
- Sushi | "Skipjack" Tuna, California roll, Avocado roll, Cucumber roll

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

SANDWICH

- Crab Mayonnaise** | Brioche and furikake
- Skipjack "Tuna"** | Sesame bun, pickles, and okonomi sauce
- Miso Pork Belly** | Steamed bun and pickled ginger

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

MEAT & POULTRY

- Wagyu Short Rib** | Mustard, miso, and ginger jus
- Chicken Teppan** | Garlic butter shoyu, fried garlic, white cabbage
- Crispy Pork Belly** | Housin sauce, cucumber pickled

FISH & SEAFOOD

COLD

- Skipjack "Tuna" & Avocado** | Avocado togarashi, gari ginger, sesame soy dressing
- Prawn Cocktail** | Lemon vinaigrette, crispy, furikake
- Smoked Fish** | Homemade smoked sea salt

HOT

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

DESSERT

Please ask your Seasalt host for Dessert

