

SEASALT

With a focus on sustainability, Seasalt sources seafood that is wild caught and sustainably harvested from the waters around Indonesia, and partners with Bali Sustainable Seafood, a local social enterprise that provides high quality seafood that is sustainably fished.

Dishes are seasoned with traditional organic Kusamba sea salt from East Bali, where a small community of salt farmers continues a centuries-old tradition of producing 100% natural salt by sun and wind evaporation.

Seafood cuisine with a Japanese touch

Vivian Vitalis
Chef de cuisine



SCAN FOR SEASALT PROMOTION

CHEF'S MENU

Signature Menu 4-course crafted signature menu by Chef Vivian Vitalis	520
Including Beverage Pairing Combination of crafted cocktails and wine	920

MORE THAN RAW

Ruby Snapper Tartare Carrot-orange reduction, cucumber, pomelo, rice crispies, gari ginger	150
7 Days Aged Hamachi Kintamani grapes, pickled shallots, tosazu dressing, almond togarashi oil	105
Blue Swimmer Crab Tartare Pickled honeydew, avocado, wasabi, balsamic caviar	145

VEGETABLES

Kyoto Hummus (v) Edamame, broccoli, avocado, romaine lettuce, moshio	125
Salt Baked Potato (v) Baked in aromatic sea salt, smoked cream, mustard, pickled shallot, dill	70
Asparagus & Cauliflower (v) Broccoli stem, black sesame goma-ae, ponzu	140
Roasted Root (v) Carrot, beetroot, sweet potato, carrot miso puree	95
Agedashi Tofu (v) Fried tofu, wakame, spring onion, goma-ae, lime shoyu dressing	105
Tomato Salad (v) Two year matured black miso, tofu, fermented soybeans, moshio salt	95

LOCAL SPECIALS

Gulai Ikan Barramundi, spice paste, kemangi, tomato, lemongrass	265
Pepes Ikan Mahi-mahi, tomato, chili, salam leaf	250
Soup Kepala Ikan Clear fish broth, ladyfinger, pineapple, fried fish cheek	250
Udang Bakar Jimbaran Grilled prawn, tomato sambal, lime, lemongrass shallot dressing	275

