## 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

## CATCH OF THE DAY

Special Seafood of the Day   Please ask your Seasalt host	275
SEAFOOD & FISH	
Snapper in Seasalt   Whole snapper baked in aromatic salt, side salad	270
5 Hours Steamed Octopus "Tentacle"   Octopus legs, wakame, goma-ae, eggplant, yuzu radish	215
Crispy Prawn Miso  Soyu mushroom, miso butter, pickled carrot, wakame	235
Spicy Barramundi  Steamed, ginger flower, pumpkin puree, eggplant	195
"Off The Bone"   Grilled pompano, smoked salt, black garlic, lime	195
Rice Koji Grilled Squid  Sesame emulsion, burnt lemon, garden herbs, togarashi salt	225
MEAT & POULTRY	
Chicken Teppan Roulade  Garlic butter, shoyu, fried garlic, cabbage kimchi	160
"72 hours" Wagyu Short Rib   120gr/180gr   Wasabi-mashed potato, pickled pumpkin, edamame	65 / 385
Shoyu Yaki Pork Belly  Barbeque soy glaze, apple kombucha reduction, green apple salad	175
SIDES	
Red Rice Miso (v)   Spring onion, sesame seed	70
Bacon Fried Rice  Egg, cured yolk, bacon, leek, corn	95
DESSERT	
Chocolate Fondant  Valrhona manjari moelleux, salted caramel, brown butter	120
Brûlée  Chantilly cream, apple compote, micro sponge	95
Passion Coco  Passion cream, sago pearl, passion sponge, cocoa crumble, coconut milk sorbet	90
Matcha  Green tea namelaka, green tea cake, red bean ice cream	110



