

SEASALT

Seafood Brunch

Lazy Sunday by the Sea

YOUR SEAFOOD BRUNCH INCLUDES... 550

- *) 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

WITH FREE FLOW BEVERAGES 1,200

- *) unlimited to order
- Free flow of sparkling wine
- Imported white, red and 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, olive

The Caesar 150

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

Bloody Maria 150

Tequila, Tex-Mex mix, lime, salt rim, baby corn, lime decoration

Smoky Barbecue Mary 150

Vodka, mixed house bloody mary, bacon

COCKTAILS ON THE GO...

Passion Fruit Bellini 150

Passion fruit, citrus, sparkling

Moscow Mule 150

Vodka, homemade ginger beer

From Mexico with Love 150

Tequila, citrus, chilli, passion fruit

Coconut and Lime Daiquiri 150

Rum, lime, coconut cream, shred

PASS AROUND

Sumbawa Oysters

Clams and Prawns

ON THE TROLLEY

Catch of The Day

CHEF'S DISPLAY

COLD

Sashimi | Mahi-mahi, hamachi, gindara

 Maki Roll | California, spicy tuna, avocado, cucumber

Chill Soup and Raw | Mahi-mahi ceviche, gazpacho, honey melon soup

SALAD

Potato Salad | Smoked butterfish, sour cream, edamame, boiled egg, katsuobushi

Seasalt Salad | Prawn, smoked gindara, cured bonito, crab, tuna, calamansi dressing

Smoked Chicken | Green lettuce, shimeji mushroom, sesame seed dressing

 Chuka Wakame Salad | Sesame dressing, cherry tomato, cucumber

CARVING STATION

Roasted Chicken | Fried rice, roasted garlic

Roasted Pork | Hoisin, goma-ae

SANDWICH & SANDOS

Chicken Sandos

Seafood Sandos

Steamed Pork Bun

TO ORDER

FISH & SEAFOOD

COLD

Tuna Poke Bowl | Wasabi mayo, cucumber, gari ginger, furikake

Prawn Cocktail | Lemon vinaigrette, crispy, furikake

Smoked Fish | Homemade smoked sea salt

Beetroot Cured Fish | Poached apple, orange caviar, sudachi gel

HOT

Miso Yaki Gindara | Pickled carrot, sesame seed, lemon basil

Red Snapper | Served with momotaro tomato, black olive, 2-year-old black miso

Calamari | Wasabi mayo, togarashi, nori salt

Baramundi | Steamed baramundi, grated ginger, green tomato

Grilled Hamachi | Tomato, brown miso relish, cherry tomato, garlic spinach

Deep Fried Octopus | Sudachi goma-ae dressing


MEAT & POULTRY

Wagyu Short Rib | Mustard, miso, ginger jus

Yaki Tori | Chicken skewer, leek, lemon kosho

Pork Ramen | White radish, pork belly, spring onion

VEGETABLE

 Kyoto Hummus | Broccoli, avocado, romaine, moshio, edamame

 Pumpkin Tempura | Ginger soy dressing

 Tsukemono | Assorted pickled vegetables

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

 Agedashi Tofu | Dashimono, spring onion, sesame oil

DESSERT

Please ask your Seasalt team for Dessert