

# 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

#SEASALTSEMINYAK

## CHEF'S MENU

Signature Menu | 4-course crafted signature menu by Chef Vivian Vitalis 575

Including Beverage Pairing | Combination of crafted cocktails and wine 1,100

## CATCH OF THE DAY

Special Seafood of the Day | Please ask your Seasalt host 295

## MORE THAN RAW

Ruby Snapper Tartare | Carrot-orange reduction, cucumber, pomelo, rice crispies, gari ginger 165

7 Days Aged Hamachi | Kintamani grapes, pickled shallots, tosazu dressing, almond togarashi oil 125

Blue Swimmer Crab Tartare | Pickled honeydew, avocado, wasabi, balsamic caviar 210

## VEGETABLES

Kyoto Hummus (VG) | Edamame, broccoli, avocado, romaine lettuce, moshio 145

Salt Baked Potato (VG) | Baked in aromatic sea salt, smoked cream, mustard, pickled shallot, dill 85

Asparagus & Cauliflower (V) | Broccoli stem, black sesame goma-ae, ponzu 165

Roasted Root (VG) | Carrot, beetroot, sweet potato, carrot miso puree 110

Agedashi Tofu (V) | Fried tofu, wakame, spring onion, goma-ae, lime shoyu dressing 125

Tomato Salad (VG) | Two year matured black miso, tofu, fermented soybeans, moshio salt 110

## LOCAL SPECIALS

Gulai Ikan | Barramundi, spice paste, kemangi, tomato, lemongrass 275

Pepes Ikan | Mahi-mahi, tomato, chili, salam leaf 275

Soup Kepala Ikan | Clear fish broth, ladyfinger, pineapple, fried fish cheek 275

Udang Bakar Jimbaran | Grilled prawn, tomato sambal, lime, lemongrass shallot dressing 285

## SEAFOOD & FISH

Snapper in Seasalt (S) | Whole snapper baked in aromatic salt, side salad 285

5 Hours Steamed Octopus "Tentacle" (S) | Octopus legs, wakame, goma-ae, eggplant, yuzu radish 235

Crispy Prawn Miso | Soyu mushroom, miso butter, pickled carrot, wakame 235

Spicy Barramundi | Steamed, ginger flower, pumpkin puree, eggplant 210

"Off The Bone" | Grilled pompano, smoked salt, black garlic, lime 210

## MEAT & POULTRY

Chicken Teppan Roulade | Garlic butter, shoyu, fried garlic, cabbage kimchi 195

"72 hours" Wagyu Short Rib (S) | 120gr/180gr | Wasabi-mashed potato, pickled pumpkin, edamame 350 / 435

"14 Days Aged" Striploin Tokusen Mb5 | Kuro grilled, ginger miso jus, garden salad 365

"14 Days Aged" USDA Angus Short Ribs 'Kirubi' | Kuro grilled, ginger miso jus, garden salad 325

Shoyu Yaki Pork Belly | Barbeque soy glaze, apple kombucha reduction, green apple salad 195

## SIDES

Red Rice Miso (V) | Spring onion, sesame seed 85

Bacon Fried Rice | Egg, cured yolk, pork bacon, leek, corn 110

Aged Beef Spaghettini | Oba leaf, garlic, chili, olive oil, coriander 165

Aged Beef Bacon Mashed Potato | Spring onion, parmesan cream, fried shallot 165

## DESSERT

Chocolate Fondant (V) | Valrhona manjari moelleux, salted caramel, brown butter 135

Brûlée (V) | Chantilly cream, apple compote, micro sponge 110

Passion Coco (V) | Passion cream, sago pearl, passion sponge, cocoa crumble, coconut milk sorbet 115

Matcha (V) | Green tea namelaka, green tea cake, red bean ice cream 125