

SEASALT

SEASALT SPECIALS

150 each

Seasalt Bloody Mary
Vodka, tomato, Seasalt spice mix

Balinese Mary (Spicy)
Tequila, jalapeno infused vodka, tomato, bloody mary mix

Crème De Coco
White rum, mango liquor, calamansi, passion fruit, mint, coconut foam

Jalapeno Breeze (Spicy)
Tequila, jalapeno infused vodka, agave nectar, lemon

The Spritz
Gin, calamansi, passion fruit, prosecco

Bee Knees
Citrus gin, honey, lemon

CLASSICS

150 each

Espresso Martini
Vodka, Nusantara coffee liquor, salted caramel

Red Sangria
Vodka, orange liquor, pinot noir, fruits

Bellini
Prosecco, vodka, peach

Aperol Spritz
Aperol, prosecco, soda water

SUNDAY WINES

La Gioiosa, Prosecco Treviso 800

Baron de Ley, Viura, Rioja, 2019 800

Rose, Ramon Bilbao, Grenache, Rioja Rosado, 2019 800

Baron Philippe de Rothschild, Pinot Noir, Pays d'Oc, 2020 700

Seafood Brunch

Lazy Sunday by the Sea

SEAFOOD BRUNCH PACKAGE

550

*50% off for children under 12 years old
*Complimentary meal for children under 4 years old

- Welcome cocktail or mocktail
- Free flow of soft drinks, juices, mineral water

FREE FLOW COCKTAILS

additional 450

- Free flow cocktails & long drinks
- Bloody Mary's and beers

FREE FLOW WINE & COCKTAILS

additional 650

- Free flow Prosecco
- Baron de Ley, Viura
- Ramon Bilbao, Grenache
- Baron Philippe de Rothschild, Pinot Noir

TO ORDER

VEGETABLE

Kimchi (VG) | Black fermented, garlic

Baby Potato (VG) | Baked kelp, sesame

Roasted Broccoli (VG) | White hummus, almond, lemon dressing

Pumpkin and Ginger (VG) | Pumpkin seeds, micro herbs, wakame

Forest Mushroom (VG) | Oyster mushroom, sesame, pickled shimeji, duxelles, seared button

Agedashi Tofu (VG) | Dashimono, spring onion, sesame oil

FISH & SEAFOOD

COLD

Cold Somen Katsuobushi | Honey black miso, cucumber, onion, carrot, spring onion

Tuna Chirashi Don | Whipped avocado, gari ginger, umami salt

Smoked Prawn Cocktail | Pickled beetroot, furikake, crispy romaine

4 Hours Cold Smoked Sea Fish | Smoked sea salt

HOT

Cured Miso Shiro Sable Fish | Cucumber noodle, wasabi soy, carrot

Calamari Furai | Curry aioli, cracker crumb, nori salt

Steam Sea Bass | Ginger honey soy sauce, coriander, mashed garlic

Confit Fried Octopus | Goma-nara sauce, chili flake

DRY AGED

3 Days Aged Smoked Unagi Sumibiyaki | Fermented sweet black soy paste, spring onion, lemon kosho

5 Days Aged Grilled Shimaji Fish (Jack Mackerel) | Braised white radish, yamasa shoyu, salted kelp

7 Days Aged Green Job Fish | Baked, shimeji mushroom, leek, salted black bean, burnt lemon

MEAT & POULTRY

Wagyu Short Rib | Javanese black pepper, steamed broccoli, sesame seed

Lemon Chicken | Ginger sweet and sour sauce, spring onion, lemon

Crispy Poached Egg (V) | Aka miso, arugula

PASS AROUND

Sumbawa Oysters // Clams & Prawns

ON THE TROLLEY | Catch of The Day

CHEF'S DISPLAY

COLD

Sashimi | Mahi-mahi, hamachi, gindara

Maki Roll | California, spicy tuna, avocado, cucumber

Chilled Soup and Raw | Mahi-mahi ceviche, gazpacho, carrot soup with prawn

SALAD

Young Mango and Pomelo Salad | Nuac-cham dressing, fried shallot, coriander, fried ebi

Beetroot Salad (V) | Balsamic soy dressing, walnut, arugula, feta cheese

Chicken and Mushroom Salad | Baby romaine, mushroom, goma-ae dressing

Seaweed Salad (VG) | Sesame dressing, pickled carrot, freeze

CARVING STATION

Rosemary Garlic Roasted Chicken | Mushroom mustard jus, garlic fried rice

5-Spice Coffee Rub Pork Belly (P) | Spicy hoisin plum sauce, pickled cucumber

SANDWICH & SANDOS

Tempe Burger (V) // Vegetable Sandwich (V) // Smoked Gindara and Crab Brioche

DESSERT | Please ask your Seasalt team for Dessert