

SEASALT

With a focus on sustainability, Seasalt sources seafood that is wild caught and sustainably harvested from the waters around Indonesia.

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.

Our menu is best enjoyed while shared with others.
The experience encourages you to sample the best of each specialty while you are at Seasalt.

Seafood cuisine with a Japanese touch

Hazwan Hamdan
Chef de Cuisine

#SEASALTSEMINYAK

Farmers Greens Please ask your Seasalt host	159
Fishermans Catch Please ask your Seasalt host	290

Ruby Snapper Tartare Carrot-orange reduction, cucumber, pomelo, rice crispy, gari ginger	195
Orange & Aged Hamachi Grilled asparagus, edamame, citrus emulsion	159
Nouvelle Hokkaido Scallop Grape caviar, wild tomato, wakame salad, smoked cream	260
Skipjack Tuna Tataki (G) Pasco quinoa, burnt orange, nikkei dressing	199

Midori Hummus (VG) Edamame, broccoli, avocado, purple lettuce	155
Call Me “FLOWER” (V) Cauliflower sesame, tsukemono floret, sea vegetables	175
Wild Tomato Ceviche (VG) Citrus essence, passion fruit, coriander	159
Violet Beetroot Salad (VG) Hokkaido tofu custard, apricot, ponzu tamarind dressing	175
Char Hearts Lettuce (D,V) Sake cheese, lemon gari dressing, toasted quinoa, daikon	169

Amai Clam Soup (G) Organic tofu, bonito, pickled mushroom, daikon	149
Coconut Prawn Soup Mushroom, tomato, pickled chili oil	149

Gulai Udang Spice paste, kemangi, tomato, lemongrass	295
Ikan Bakar Jimbaran Grilled white snapper, tomato sambal, lime, lemongrass shallot dressing	290
Soup Kepala Ikan Clear fish broth, ladyfinger, pineapple, fried fish cheek	285
Laksa Ibu Tuti Mackerel fish, bihun, tofu, pineapple	285
Bali Ocean Platter Grilled prawn, seabream, pompano, octopus, signature sambal	550

Sustainable Crispy Prawn (G) Prawn crackers, miso butter, wakame, grilled lemon	269
Spicy Wild Seabass 150g Steamed fish, ginger flower, pickled roots, crispy kale	235
Slow Cooked Octopus “Tentacle” (G) Rice puff, pickled wakame, eggplant, spicy goma	255
Sea Salt Crusted Barramundi 160g (G, D) Lemon parsley, grilled asparagus, ponzu butter	310
Cured Miso Pompano 130g (G, D) Charred spring onion, togarashi sweet potato, black garlic sauce	240
Grilled Seabream 140g (D) Pomegranate salsa, tsukemono butter, grilled lemon, micro herb	239

Charcoal Chicken Mochi (G) Fermented vegetables, mustard sauce, pickled carrot	239
Pork Belly (P, G) Javanese apple and black pepper, pickled pineapple, crackling pork skin, garlic aioli	215
“72 hours” Wagyu Short Rib (S) 120gr/180gr Edamame porridge, sake cheese, pickle butter	360/440
Aged Angus Striploin 200g (G) Hot stone, glazed asparagus, ginger miso jus	440
Grilled Rib Eye Steak 200g (S, G) Vine honey pear, ponzu sabayon, lava stone	499

Steamed Rice (V)	55
Red Rice Miso (V) Spring onion, sesame seed	95
Grilled Asparagus (V) Unsalted butter, thyme	99
Sauteed Mushroom (V) Truffle oil, green peppercorn, garlic	99
Robata Sweet Corn (V) Avocado, jalapeño, lime	120
Agedashi Tofu (V) Fried tofu, wakame, spring onion, goma-ae, lime shoyu dressing	135
Prawn Fried Rice (G) Free range egg, tobiko, spring onion, mushroom	149
Mashed Sweet Potato (D) Aged beef bacon, truffle oil, spring onion, moshio	179

Tape Fermented glutinous rice, champagne gel, miso ice cream	120
Yuzu Mousse Orange rosemary sauce, lemon and peach sorbet	145
Jackfruit and Kemangi (N) Coconut, lemon basil gel, caramel walnut, jackfruit sorbet	130
Chocolate Fondant (G) Valrhona manjari moelleux, salted caramel, brown butter	155
Passion Coco (G) Passion cream, sago pearl, passion sponge, cocoa crumble, coconut milk sorbet	130
Seasonal Fruit Platter Mixed tropical fruits	99
Ice Cream 2 Scoop (D) Salted caramel, Bedugul strawberry, vanilla, chocolate	99
Sorbet Mango, coconut, passion fruit, lime	80