

# SEASALT

GATHERING | IDR 515,000++ PER PERSON

## FIRST COURSE

### Ruby Snapper Tartare

Carrot-orange reduction, cucumber, pomelo, rice crispy, gari ginger

or

### Quinoa and pomegranate salad (VG, G)

Crunchy vegetable, sweet potato, pomelo

## SECOND COURSE

### Spicy Wild Seabass

Steamed fish, ginger flower, pickled roots, crispy kale

or

### Charcoal Chicken Mochi (G)

Fermented vegetables, mustard sauce, pickled carrot

## DESSERT

### Passion Coco

Passion cream, sago pearl, passion sponge, cocoa crumble, coconut milk sorbet

or

### Jackfruit & Kemangi (N)

Coconut, lemon basil gel, caramel walnut, jackfruit sorbet

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(V) Vegetarian

(VG) Vegan

(G) Gluten

(N) Nut

# SEASALT

GATHERING | IDR 615,000++ PER PERSON

## FIRST COURSE

### Ruby Snapper Tartare

Carrot-orange reduction, cucumber, pomelo, rice crispy, gari ginger

or

### Violet Beetroot Salad (VG)

Hokkaido tofu custard, apricot, ponzu tamarind dressing

## SECOND COURSE

### Call Me "FLOWER" (V)

Cauliflower sesame, tsukemono floret, sea vegetables

or

### Midori Hummus (VG)

Edamame, broccoli, avocado, purple lettuce

## THIRD COURSE

### Spicy Wild Seabass

Steamed fish, ginger flower, pickled roots, crispy kale

or

### Charcoal Chicken Mochi (G)

Fermented vegetables, mustard sauce, pickled carrot

## DESSERT

### Passion Coco

Passion cream, sago pearl, passion sponge, cocoa crumble, coconut milk sorbet

or

### Tape

Fermented glutinous rice, champagne gel, miso ice cream

# SEASALT

GATHERING | IDR 750,000++ PER PERSON

## FIRST COURSE

### Ruby Snapper Tartare

Carrot-orange reduction, cucumber, pomelo, rice crispy, gari ginger

or

### Orange & Aged Hamachi

Grilled asparagus, edamame, citrus emulsion

## SECOND COURSE

### Call Me "FLOWER" (V)

Cauliflower sesame, tsukemono floret, sea vegetables

or

### Midori Hummus (VG)

Edamame, broccoli, avocado, purple lettuce

## THIRD COURSE

### Spicy Wild Seabass

Steamed fish, ginger flower, pickled roots, crispy kale

or

### Sustainable Crispy Prawn (G)

Prawn crackers, miso butter, wakame, grilled lemon

## FOURTH COURSE

### Charcoal Chicken Mochi (G)

Fermented vegetables, mustard sauce, pickled carrot

or

### "72 hours" Wagyu Short Rib (S)

Edamame porridge, sake cheese, pickle butter

## DESSERT

### Passion Coco

Passion cream, sago pearl, passion sponge, cocoa crumble, coconut milk sorbet

or

### Jackfruit & Kemangi (N)

Coconut, lemon basil gel, caramel walnut, jackfruit sorbet

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(V) Vegetarian

(VG) Vegan

(G) Gluten

(N) Nut