

# SEASALT

IDR 650,000++ per person (food only)  
additional IDR 1,350,000++ per person (beverage package)

## SEAFOOD BRUNCH WINE SELECTION

Cantine Reunite Maschio Spumante Pinot Grigio, Modena Italy  
2019, Sauvignon Blanc, Ventisquero Queulat Grand Reserve, Chile  
Cabernet Sauvignon, Penfolds Koonunga Hill, Australia  
2021, Grenache, Gerrad Bertrand Griss Blanc, P. d'Oc, France

## COCKTAIL SELECTION

### Espresso Gula Aren Martini

Vodka, coffee liqueur espresso, gula aren

### Jalapeno Margarita

Tequila jalapeno, orange liqueur, lemon, smoke salt

### Rose G&T

Gin, lemon, rose cordial, rose, tonic

### Caipirinha

Rum, lime, palm sugar

### Classic Whiskey Sour

Bourbon whiskey, lemon, sugar, bitter

### Red Sangria

Red wine in house, vodka, orange liqueur, chunk of fruits

### Bloody Mary

Vodka, tomato, lemon, l&p, tabasco, salt pepper

## MOCKTAILS

### Coco Berry

Mix berries, pomegranate, coconut

### Ginger Cooler

Ginger lemongrass & kafir lime cordial, lemon, splash sprite

## BEERS

Prost Beer Pilsner // Prost Beer Lager // Guinness Smooth

## SOFT DRINKS & WATER

Coca-Cola // Diet-Coke // Sprite // Tonic Water //  
Soda Water // Mineral Water // Sparkling Water

## COLD DISPLAY

### Fresh Sumbawa Oyster "Oyster Man"

Prawn, Crab, Mussels, Crab | Blanch, on ice

Sashimi | Red ruby, gindara, skipjack, Kikoman, wasabi,  
ginger pickled, lemon, lime

Maki Roll | California tuna, avocado tobiko, cucumber  
wasabi mayonnaise

Avocado Dill Gazpacho (VG) | Calamansi, lime, mint

Coconut Ceviche | Seabass o-toro, cilantro, wild tomato  
tsukemono

## SALADS DISPLAY

Watercress | Hamachi, orange segment, radish, edamame

Carrot Cinnamon (V, D) | Labneh, sudachi, olive oil,  
micro green

Watermelon Feta Cheese (V) | Pistachio, mint, yuzu dressing

Matcha hummus (V) | Tahina, olive oil, citrus

## SALADS BAR

Crunchy lettuce, beetroot noodles, corn, onion ring, pomelo,  
capsicum, edamame, nori, carrot noodles, cucumber

Extra virgin olive oil, balsamic vinegar, red vinegar, grape seed oil  
Honey mustard dressing, cocktail dressing, lemon dressing

## CARVING STATION

Roasted Lemon Mustard Chicken | Ratatouille,  
creamy mashed potato, mushroom sauce

Babi Guling (P) | Base gede fried rice, pickled pineapple,  
Balinese black pepper sauce

## SANDWICH STATION

Tamago Sandos (G) | Free range chicken, kewpie mayo, curry

Savory Bomboloni | Smoke mackerel, sesame, pickles

Crab Brioche Yorkshire (G) | Cured roe, spring onion,  
moshio, lettuce

## Lazy Sunday by the Sea

## CHEESE AND COLD CUTS DISPLAY

Cold Cuts | Smoke chicken, smoked duck, smoked  
pork ham, beef pastrami

Condiments | Gherkin, capers, croutons, balsamic  
mayo, wasabi mayo, lemon mayo

Bali Cheese | Sake, camembert, provolone, goat  
cheese, crackers, dry fruits and nuts

## TO ORDER

### VEGETABLES

Potato Salad (V) | Tsukemono, mustard, egg

Baked Sweet Potato (V) | Wasabi mayonnaise, sesame

Sautéed Wild Mushroom (VG) | Truffle, sea salt, hoba leaf

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

### PLANT BASED

Tempe Sliders (G) | Black pepper sauce, tomato, gherkin

Beetroot Risotto | Edamame, cashew cheese,  
olive oil, tsukemono

Sea Vegetables Miso Porridge (G) | Silken tofu,  
wakame, nori, spring onion

### BRUNCH EGG

Eggs en Cocotte (D, G) | Onsen egg, panko, creamy  
spinach, toast

Croque Madame (D, G) | Chicken smoke, mustard,  
quail egg

Prawn Scramble Egg (D, G) | Fluffy doughnut, free  
range egg, tsukemono butter

# Seafood Brunch

## MEAT & POULTRY

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

Chicken Mochi (G) | Wasabi chili aioli, robata lettuce,  
pickled carrot

Meatball | Sweet potato mashed, teriyaki, bonito  
flakes, togarashi oil

## FISH & SEAFOOD

Katsuobushi Rillettes (G) | Baguette, cucumber, nori

Poke Bowl (G) | Skipjack, silken avocado, mochi rice

Seafood Spring Roll (G) | Spicy tamarind, daikon, sesame

Prawn Dumpling | Gari, oyster sauce, coriander

Octopus fried rice (G) | Garlic, spring onion, shiitake  
mushroom

## CURED & DRY AGED

Cured Ruby Snapper (D) | Butter miso, chili, wakame

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

3 Days Aged Smoked Unagi Sumibiyaki (G) | Rice  
crackers, fermented sweet black soy paste, salt

## SELECTION TEMPURA

From the ocean: Fish, prawn, calamari, oyster (G)

From the farmer: Pumpkin, eggplant, mushroom,  
sweet potato, onion (V, G)

All served together with soy sauce, wasabi, gari