

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

SPECIAL OF THE WEEK	
Farmers Greens Please ask your Seasalt host	159
Fisherman Catch Please ask your Seasalt host	290

MORE THAN RAW

Ruby Snapper Tartare Carrot-orange reduction, cucumber, pomelo, rice crispy, gari ginger	199
Crab Salad (G, N) Mango togarashi, heirloom tomato, apple slaw	220
Nouvelle Hokkaido Scallop Grape caviar, wild tomato, wakame salad, smoked cream	289
Tuna Tataki (G) Skipjack Chu-Toro, Pasco quinoa, burnt orange, Nikkei dressing	199
Seafood Platter On Ice M/L (D, G) Hokkaido scallop, Sumbawa oyster, prawn, sashimi, flower crab, black mussels, signature sauce	420/690

SALADS

Cusco Quinoa Hummus (VG, G) Aged miso, edamame, orange, crispy nori	169
Avocado & Strawberry Tiradito (VG) Preserved lemon, chia seeds, Auman chili	155
Violet Beetroot Salad (VG, G) Hokkaido tofu custard, mango, ponzu tamarind dressing	172
Char Hearts Lettuce (D, V) Aged cheese, lemon gari dressing, toasted quinoa, daikon	165
Heirloom Tomato Ceviche (VG, G) Citrus essence, passion fruit, coriander	168

SOUP

Butternut & Miso Soup (VG, N) Candied hazelnut, sourdough crouton, pumpkin oil	157
Coconut Prawn Soup Mushroom, tomato, pickled chili oil	149

FISH

Akami Black Bass Steamed fish, ginger flower, pickled roots, crispy kale	259
Crusted Kusamba Salt Barramundi (G, D) Lemon parsley, grilled asparagus, ponzu butter	330
En Papilotte Red Cubera (G, D) Aromatic vegetables, soyu, citrus butter	270
Pan Seared Rouge Pomfret (G, D) Wakame su miso, chili, pumpkin	265
Grilled Seabream 140g (D) Pomegranate salsa, tsukemono butter, grilled lemon, micro herb	249
Pan Seared Kaci Fish (D, G) Corn fricassee, katsuobushi, eggplant, black garlic	250

SHELLFISH & OCTOPUS

Ageru Prawn (G, D, N) Tomato verjus, spicy miso, tsukemono	269
Soba Spicy Buttermilk(D, G) Tobiko, soft shell crab tempura, chili	225
Slow Cooked Octopus “Tentacle” (G, N) Rice puff, pickled wakame, sesame sauce	274
Oyster Rockefeller (D, G) Fish roe, spinach, wasabi mornay sauce	290

MEAT & POULTRY

Corn Fed Duck (G) Beetroot ponzu glazed, brocolli, coriander seeds	249
Pork Belly (P, G) Javanese apple and black pepper, pickled pineapple, crackling pork skin, garlic aioli	220
“72 hours” Wagyu Short Rib (D) 120gr/180gr Edamame porridge, aged cheese, pickle butter	369 / 440
Gold Label Angus Ribeye Robata mushroom, poached pear, brown butter beamaise, signature peppers sauce	950

VEGAN & VEGETARIAN

Baked Brie Cheese (V, G, N) Bee polen, grape jams, nuts, ageru bread	259
Grains Stew (VG) Chick peas, sweet potato, tsukemono	189
Robata Eggplant (VG, N) White miso, butternut, pomegranate, cashew cream	180

LOCAL SEAFOOD SPECIALTIES

Udang Masak Lemak Prawn, kemangi, pineapple, lemongrass	297
Soup Kepala Ikan Clear fish broth, lady finger, fried fish cheek	288
Laksa Ibu Tuti Mackerel fish, prawn, bihun, tofu, pineapple	288
Ocean Bali platter Fish of the day, prawn, flower crab, octopus, corn, sambals	579

HOT SIDES

Red Rice Miso (G) Spring onion, anchovies, fermentation soya	95
Grilled Asparagus (V) Demi sel butter, thyme, moshio	115
Sauteed Mushroom (VG) Shiitake, green peppercorn, garlic	115
Robata Sweet Corn (V) Avocado, jalapeño, sudachi	129
Mashed Sweet Potato (D) Truffle oil, cream, moshio	140
Creamy Spinach(D) Aged cheese, nutmeg, mornay cream	145

DESSERTS

Tape Fermented glutinous rice, champagne gel, miso ice cream	120
Chocolate Fondant (G) Valhona manjari moelleux, salted caramel, brown butter	158
Passion Coco (G) Passion cream, sago pearl, cocoa crumble, coconut milk sorbet	130
White Chocolate Yuzu Crèmeux (G, N) Brandy snap, citrus marmalade, pistachio ice cream	146
Seasonal Fruit Platter Mixed tropical fruits	100
Ice Cream 2 Scoop (D) Salted caramel, Bedugul strawberry, vanilla chocolate	99
Sorbet Mango, coconut, passion fruit, lime	85