

SEASALT LUNCH MENU

SPECIAL OF THE WEEK

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

SALADS

Garden Salad (VG, N) Heart lettuce, pistachio granola, calamansi dressing	105
Fennel and Apple Salad (V, D) Goat cheese, bee pollen, sudachi dressing	145
Watercress Sesame Salad (V, G) Carrot, organic daikon, rice vinaigrette	137
Violet Beetroot Salad (VG) Hokkaido tofu custard, mango, ponzu tamarind dressing	145

SOUP

Amai Clam Soup (G) Organic tofu, bonito, pickled mushroom, daikon	149
Butternut and Miso Soup (VG, G, N) Coconut milk, candied hazelnut, sourdough crouton	157

VEGAN & VEGETARIAN

Baked Brie Cheese (V, G, N) Bee polen, grape jams, nuts, ageru bread	259
Grains Stew (VG) Chickpeas, lentil, butternut, tsukemono	189
Robata Aubergine (VG, N) White miso, pomegranate, cashew cream	180

SASHIMI, MAKI & PLATTER

Seafood Platter On Ice M/L (D, G) Hokkaido scallop, Sumbawa oyster, prawn, sashimi, flower crab, black mussels, signature sauce	420/690
Sashimi and Maki Platter Hokkaido scallop, hamachi, skipjack, assorted maki	475
Avocado Maki Cucumber, nori, sesame, wakame	100
Skipjack Tuna Maki Lettuce, daikon, soyu	138
*Wasabi, pickled ginger, soya sauce	

FISH

Ruby Snapper A La Grenobloise (D, G) Tsukemono brown butter, capers, honey pumpkin, crouton	255
Pan Seared Kaci Fish (D, G) Corn fricassee, katsuobushi, eggplant, black garlic	250
Poke Bowl (G) Skipjack tuna, wasabi mayo, cucumber, pickled ginger gel	139

SHELLFISH & OCTOPUS

Udon Fried Noodles (G) Octopus, black pepper, capsicum, bonito	175
Soba Spicy Buttermilk(D, G) Tobiko, soft shell crab tempura, chili	225
Ageru Prawn (G, D, N) Tomato verjus, spicy miso, tsukemono	269
Oyster Rockefeller (D, G) Fish roe, spinach, wasabi mornay sauce	290

Prawn Fried Rice (G) Free range egg, tobiko, spring onion, mushroom	160
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MEAT & POULTRY

Chicken Sandos (G) Pickled young corn, togarashi, panko, tongkatsu	99
Chicken Skewer (G) Ginger teriyaki, wakame, spring onion, lime	100
Gold Label Angus Sirloin Robata mushroom, poached pear, lemon kosho, signature peppers sauce	649

LOCAL SEAFOOD SPECIALTIES

Udang Masak Lemak Prawn, kemangi, pineapple, lemongrass	295
Ocean Bali platter Fish of the day, prawn, flower crab, octopus, corn, sambals	579
Soup Kepala Ikan Clear fish broth, lady finger, fried fish cheek	285
Laksa Ibu Tuti Mackerel fish, prawn, bihun, tofu, pineapple	288

TEMPURA

Pumpkin Tempura (V, G) Wasabi cabbage slaw, togarashi mayo, sea vegetable salad	70
Oyster Tempura OR Prawn Tempura (G) Wasabi cabbage slaw, togarashi mayo, sesame	149
Tempura Platter (G) Prawn, oyster, pumpkin, asparagus, sea vegetable salad	310

SEAFOOD | JAPANESE TOUCH

SIDES

Stir Fry Pakchoi Garlic, oyster sauce	85
Edamame Kusamba salt	70
Nori Fries Seaweed, sea salt	70
Creamy Spinach (D) Aged cheese, nutmeg, demi sel butter	145
Sauteed Mushroom (VG) Truffle oil, thyme, garlic	115

DESSERT

Tape Fermented glutinous rice, champagne gel, miso ice cream	120
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
Sorbet Mango, coconut, passion fruit, lime	85