

SEASALT

3-Course Gathering Menu | IDR 515,000++ per person

FIRST COURSE

Ruby Snapper Tartare

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

or

Garden Salad (VG, N)

Heart lettuce, pistachio granola, calamansi dressing

SECOND COURSE

Akami Black Bass

Steamed fish, ginger flower, pickled roots, crispy kale

or

Soba Spicy Buttermilk (D, G)

Tobiko, soft shell crab tempura, chili

DESSERT

Tape

Fermented glutinous rice, champagne gel, miso ice cream

or

Passion Coco (G)

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

(V) Vegetarian

(VG) Vegan

(G) Gluten

(D) Dairy

(N) Nut

(P) Pork

SEASALT

4-Course Gathering Menu | IDR 615,000++ per person

FIRST COURSE

Tuna Tataki (G)

Skipjack Chu-toro, Pasco quinoa, burnt orange, Nikkei dressing

or

Fennel and Apple Salad (V, D)

Cream cheese, chive, bee pollen, sudachi dressing

SECOND COURSE

Ruby Snapper Tartare

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

or

Violet Beetroot Salad (VG)

Hokkaido tofu custard, mango, ponzu tamarind dressing

THIRD COURSE

Akami Black Bass

Steamed fish, ginger flower, pickled roots, crispy kale

or

Smoked Octopus (S)

Rice puff, pickled wakame, bonito, spicy goma

DESSERT

Tape

Fermented glutinous rice, champagne gel, miso ice cream

or

Passion Coco (G)

Passion Cream, sago pearl, cocoa crumble, coconut milk sorbet

(V) Vegetarian

(VG) Vegan

(G) Gluten

(D) Dairy

(N) Nut

(P) Pork

SEASALT

5-Course Gathering Menu | IDR 750,000++ per person

FIRST COURSE

Violet Beetroot Salad (VG)

Hokkaido tofu custard, mango, ponzu tamarind dressing
or

Fennel and Apple Salad (V, D)

Cream cheese, chive, bee pollen, sudachi dressing

SECOND COURSE

Tuna Tataki (G)

Skipjack Chu-toro, Pasco quinoa, burnt orange, Nikkei dressing
or

Ruby Snapper Tartare

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

THIRD COURSE

Akami Black Bass

Steamed fish, ginger flower, pickled roots, crispy kale
or

Smoked Octopus (S)

Rice puff, pickled wakame, bonito, spicy goma

FOURTH COURSE

Corn Fed Duck (G, D)

Braised plum bean & grains, char lettuce, bebek gyoza
or

“72 hours” Wagyu Short Rib (D)

Polenta wasabi, rice crackers, pickle butter

DESSERT

White Chocolate Yuzu Crèmeux (G, N)

Brandy snap, citrus marmalade, pistachio ice cream
or

Passion Coco (G)

Passion Cream, sago pearl, cocoa crumble, coconut milk sorbet

(V) Vegetarian

(VG) Vegan

(G) Gluten

(D) Dairy

(N) Nut

(P) Pork