

# 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, G)

Heart lettuce, pistachio granola, calamansi dressing

## SECOND COURSE

### Akami Black Bass

Steamed fish, ginger flower, pickled roots, crispy kale

or

### Soba Spicy Buttermilk (G)

Tobiko, soft shell crab tempura, chili

## DESSERT

### Tape (VG)

Fermented glutinous rice, champagne gel, miso ice cream

or

### Passion Coco (G, VG)

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

---

(G)  
GLUTEN

(N)  
NUTS

(VG)  
VEGAN

(V)  
VEGETARIAN

# 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)

Goat 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, G)

Hokkaido tofu custard, mango, ponzu tamarind dressing

### THIRD COURSE

#### Akami Black Bass

Steamed fish, ginger flower, pickled roots, crispy kale

or

#### Smoked Octopus (G, N)

Rice puff, pickled wakame, bonito, spicy goma

### DESSERT

#### Yuzu Mousse (VG)

Orange rosemary sauce, lemon and peach sorbet

or

#### Passion Coco (G, VG)

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

---

(G)  
GLUTEN

(N)  
NUTS

(VG)  
VEGAN

(V)  
VEGETARIAN

# SEASALT

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

## FIRST COURSE

### Violet Beetroot Salad (VG, G)

Hokkaido tofu custard, mango, ponzu tamarind dressing  
or

### Fennel and Apple Salad (V)

Goat 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 (G, N)

Rice puff, pickled wakame, bonito, spicy goma

## FOURTH COURSE

### Corn Fed Duck (G)

Beetroot ponzu glazed, broccoli, coriander seeds  
or

### "72 hours" Wagyu Short Rib

Polenta wasabi, rice crackers, pickle butter

## DESSERT

### White Chocolate Yuzu Crèmeux (G, N)

Brandy snap, citrus marmalade, pistachio ice cream  
or

### Passion Coco (G, VG)

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

---

(G)  
GLUTEN

(N)  
NUTS

(VG)  
VEGAN

(V)  
VEGETARIAN