

# 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

## THE JOURNEY SIGNATURE MENU

Five Course Tasting Menu  
700 per person

Crafted Cocktail Beverage Pairing  
1,250 per person

Lima Corn Ceviche (VG, G)  
Passion fruits, crispy quinoa, shallot velvet

Fennel & Black Garlic Soup  
Japanese scallop tartare, pink pepper corn, pickles, butter

Sorbet  
Sudachi sorbet, peach brûlée

"72 hours" Miso Escolar Fish (G)  
Red rice puff, sea grapes, sudado cream sauce

Yuzu Mousse (N)  
Orange rosemary sauce, lemon and peach sorbet

### MORE THAN RAW

Ruby Snapper Tartare | Carrot-orange reduction, cucumber, pomelo, rice crispy, gari ginger 199  
Crab Salad (G) | Mango togarashi, heirloom tomato, apple slaw 280  
Nouvelle Japanese Scallop (G) | Grape caviar, wild tomato, wakame salad, smoked cream 289  
Tuna Tataki (S, G) | Skipjack Chu-toro, Pasco quinoa, burnt orange, Nikkei dressing 199  
Seafood Platter On Ice M/L (G) | Hokkaido scallop, Sumbawa oyster, prawn, sashimi, flower crab, black mussels, signature sauce 425/695  
SEAcuterie Platter (G) | Japanese scallop tataki, smoked oyster, black garlic aioli, crab yuzu remoulade, tsukemono orange prawn, kobujime citrus gindara, O-toro tartare 850

### SALADS

Avocado & Strawberry Tiradito (VG) | Preserved lemon, chia seeds, Auman chili 159  
Violet Beetroot Salad (S, G, VG) | Hokkaido tofu custard, mango, ponzu tamarind dressing 179  
Char Hearts Lettuce (V, G) | Aged cheese, lemon gari dressing, toasted quinoa, daikon 168  
Heirloom Tomato Ceviche (G, VG) | Citrus essence, passion fruit, coriander 170

### SOUP

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

### VEGAN & VEGETARIAN

Baked Brie Cheese (N, G, V) | Bee polen, grape jams, nuts, ageru bread 259  
Grains Stew (VG) | Chick peas, sweet potato, tsukemono 195  
Robata Eggplant (N, VG) | White miso, butternut, pomegranate, cashew cream 188  
Smoke Heirloom Tomato Tart (N, G, V) | Spirulina, tōfu custard, walnuts 238

### 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 (S) | Fish of the day, prawn, flower crab, octopus, corn, sambals 589

### SPECIAL OF THE WEEK

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

### FISH

Akami Black Bass | Steamed fish, ginger flower, pickled roots, crispy kale 270  
Crusted Kusamba Salt Barramundi (S, G) | Lemon parsley, grilled asparagus, ponzu butter 330  
Pan Seared Rouge Pomfret (G) | Wakame su miso, chili, pumpkin 280  
Grilled Seabream 140g (S) | Pomegranate salsa, tsukemono butter, grilled lemon, micro herb 260  
Pan Seared Kaci Fish (G) | Corn fricassee, katsuobushi, eggplant, black garlic 269

### SHELLFISH & OCTOPUS

Ageru Prawn (N, G) | Tomato verjus, spicy miso, tsukemono 269  
Soba Spicy Buttermilk (G) | Tobiko, soft shell crab tempura, chili 249  
Slow Cooked Octopus "Tentacle" (N, G) | Rice puff, pickled wakame, sesame sauce 274  
Oyster Rockefeller (G) | Fish roe, spinach, wasabi mornay sauce 290  
Pan Seared Hokkaido Scallop "Vichyssoise" (S, G) | Golden caviar salt, pink peppercorn, katsuobushi, charcoal crouton 439

### MEAT & POULTRY

Corn Fed Duck (G) | Beetroot ponzu glazed, broccoli, coriander seeds 260  
Pork Belly (G, P) | Javanese apple and black pepper, pickled pineapple, crackling pork skin, garlic aioli 230  
"72 hours" Wagyu Short Rib 120gr/180gr (S) | Wasabi polenta, aged cheese, pickle butter 369 / 440  
M9 Australian Ribeye | Robata mushroom, mitsuryo pear, brown butter beamaise, signature sauce 1,400  
Meat Platter (G) | M9 Kiwami cuberoll, Australian lamb loin, shio duck, signature sauce, condiments 1,450

### 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 135  
Mashed Sweet Potato | Truffle oil, cream, moshio 140  
Creamy Spinach | Aged cheese, nutmeg, mornay cream 145

### DESSERTS

Tape (G) | Fermented glutinous rice, champagne gel, miso ice cream 120  
Chocolate Fondant (G) | Varlhona manjari moelleux, salted caramel, brown butter 158  
Passion Coco (G) | Passion cream, sago pearl, cocoa crumble, coconut milk sorbet 130  
White Chocolate Yuzu Crèmeux (N) | Brandy snap, citrus marmalade, pistachio ice cream 149  
Seasonal Fruit Platter (VG) | Mixed tropical fruits 100  
Ice Cream 2 Scoop | Salted caramel, Bedugul strawberry, vanilla chocolate 99  
Cheese Platter (G, N) | Cheese of the day, lavosh, dry nuts and fruits 145  
Desserts Platter (G, N) | Chocolate fondant, yuzu mousse, passion fruit blanket, salted caramel ice cream 429