

# SEASALT LUNCH MENU

## SPECIAL OF THE WEEK

<b>Farmers Greens</b> Please ask your Seasalt host	<b>159</b>
<b>Fisherman Catch</b> Please ask your Seasalt host	<b>290</b>

## SALADS

<b>Garden Salad (VG, N)</b> Heart lettuce, pistachio granola, calamansi dressing	<b>110</b>
<b>Fennel and Apple Salad (V)</b> Goat cheese, bee pollen, sudachi dressing	<b>155</b>
<b>Citrus Salad (V)</b> Sudachi honey caviar, avocado mole, lemon balm	<b>185</b>
<b>Violet Beetroot Salad (S, VG)</b> Hokkaido tofu custard, mango, ponzu tamarind dressing	<b>179</b>

## SOUP

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

## VEGAN & VEGETARIAN

<b>Baked Brie Cheese (V, G, N)</b> Bee polen, grape jams, nuts, ageru bread	<b>259</b>
<b>Grains Stew (VG)</b> Chickpeas, lentil, butternut, tsukemono	<b>195</b>
<b>Robata Aubergine (VG, N)</b> White miso, pomegranate, cashew cream	<b>188</b>
<b>Smoke Heirloom Tomato Tart (VG, G, N)</b> Spirulina, tōfu custard, walnuts	<b>238</b>

## SASHIMI, MAKI & PLATTER

<b>Seafood Platter On Ice M/L</b> Hokkaido scallop, Sumbawa oyster, prawn, sashimi, flower crab, clam, signature sauce	<b>425/695</b>
<b>Sashimi and Maki Platter</b> Hokkaido scallop, hamachi, skipjack, assorted maki	<b>475</b>
<b>Avocado Maki (VG)</b> Cucumber, nori, sesame, wakame	<b>100</b>
<b>Skipjack Tuna Maki (G)</b> Lettuce, daikon, soyu	<b>138</b>
<b>*Wasabi, pickled ginger, soya sauce</b>	

## FISH

<b>Ruby Snapper A La Grenobloise (G)</b> Tsukemono brown butter, capers, pumpkin, crouton	<b>255</b>
<b>Pan Seared Kaci Fish (G)</b> Corn fricassee, katsuobushi, eggplant, black garlic	<b>269</b>
<b>Poke Bowl (G)</b> Skipjack tuna, wasabi mayo, cucumber, pickled ginger gel	<b>150</b>
<b>Teriyaki Tartare (G)</b> Skipjack, organic red rice roll, petite mesclun	<b>150</b>

## TEMPURA

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

## SHELLFISH & OCTOPUS

<b>Udon Fried Noodles (S, G)</b> Octopus, black pepper, capsicum, bonito	<b>175</b>
<b>Soba Spicy Buttermilk (G)</b> Tobiko, soft shell crab tempura, chili	<b>249</b>
<b>Ageru Prawn (S, G, N)</b> Tomato verjus, spicy miso, tsukemono	<b>269</b>
<b>Oyster Rockefeller (G)</b> Fish roe, spinach, wasabi mornay sauce	<b>290</b>
<b>Prawn Fried Rice (G)</b> Free range egg, tobiko, spring onion, mushroom	<b>160</b>

## MEAT & POULTRY

<b>Chicken Sandos (G)</b> Pickled young corn, togarashi, panko, tongkatsu	<b>99</b>
<b>Chicken Skewer (G)</b> Ginger teriyaki, wakame, spring onion, lime	<b>100</b>
<b>Lamb Loin Teriyaki (G)</b> Aromatic vegetables, mitsuryo pear, sesame	<b>350</b>
<b>"72h" Wagyu Short Rib 120gr/180gr (G)</b> Wasabi polenta, aged cheese, pickle butter	<b>369 / 440</b>

## LOCAL SEAFOOD SPECIALTIES

<b>Udang Masak Lemak</b> Prawn, kemangi, pineapple, lemongrass	<b>297</b>
<b>Ocean Bali Platter</b> Fish of the day, prawn, flower crab, octopus, corn, sambals	<b>589</b>
<b>Soup Kepala Ikan</b> Clear fish broth, lady finger, fried fish cheek	<b>288</b>
<b>Laksa Ibu Tuti (S, G)</b> Mackerel fish, prawn, bihun, tofu, pineapple	<b>288</b>

## SEAFOOD | JAPANESE TOUCH

## SIDES

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

## DESSERT

<b>Tape</b> Fermented glutinous rice, champagne gel, miso ice cream	<b>120</b>
<b>Passion Coco (G)</b> Passion cream, sago pearl, cocoa crumble, coconut milk sorbet	<b>130</b>
<b>White Chocolate Yuzu Crèmeux (G, N)</b> Brandy snap, citrus marmalade, pistachio ice cream	<b>146</b>
<b>Seasonal Fruit Platter (VG)</b> Mixed tropical fruits	<b>100</b>
<b>Sorbet (VG)</b> Mango, coconut, passion fruit, lime	<b>99</b>