

SEASALT CHANDON BRUNCH

SEAFOOD BRUNCH WINE SELECTION

Chandon Brut, Yarra Valley N.V. Australia

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Sauvignon Blanc, Ventisquero Queulat Grand Reserve, Chile, 2018

Cabernet Sauvignon, Penfolds Koonunga Hill, South Australia, 2019

Merlot, Cabernet Sauvignon, Mouton Cadet, Bordeaux, France 2021

BEERS

Prost Pilsner // Prost Lager // Guinness Smooth

COCKTAIL SELECTION

Espresso Gula Aren Martini
Vodka, coffee liqueur espresso, gula aren

Jalapeno Margarita
Tequila jalapeno, orange liqueur, lemon, smoke salt

Rose G&T
Gin, lemon, rose cordial, rose, tonic

Caipirinha
Rum, lime, palm sugar

Classic Whiskey Sour
Bourbon whiskey, lemon, sugar, bitter

Red Sangria
Red wine, vodka, orange liqueur, chunk of fruits

Bloody Mary
Vodka, tomato, lemon, l&p, tabasco, salt pepper

MOCKTAILS

Coco Berry
Mix berries, pomegranate, coconut

Ginger Cooler
Ginger lemongrass & kafir lime cordial, lemon, splash sprite

SOFT DRINKS & WATER

Coca-Cola // Diet-Coke // Sprite // Tonic Water // Soda Water // Mineral Water // Sparkling Water

COLD DISPLAY

Fresh Sumbawa Oysters "Oyster Man"

Prawns, Crab, Clams, Scallops | Blanched on ice

Oyster Station | Echili Ezme oysters, Nam Jim oysters, Seasalt Mignonette oysters, Pepinillos Quinoa oysters

Passion Fruit Gazpacho (VG) | Calamansi, lime, mint

Coconut Ceviche | Seabass Otoro, cilantro, chili

MARINATED SALAD DISPLAY

Crudo Hamachi & Watercress | Orange emulsion, radish, green beans

Penne Pesto (V, N) | Basil, Parmesan, edamame

Tuscany Salad | Skipjack tuna, chickpeas, purple cabbage, sun-dried tomatoes

Glass Noodle Salad (N) | Lemongrass, tomato, coriander

SALAD BAR

Crunchy lettuce, beetroot noodles, corn, onion rings, pomelo, capsicum, edamame, nori, carrot noodles, cucumber

Extra virgin olive oil, balsamic vinegar, red vinegar, grape seed oil, honey mustard dressing, Caesar dressing, lemon dressing

ARTISANAL CHEESES & CHARCUTERIE

Aged Cold Cuts | Artisanal Balinese cold cuts, thyme, black garlic salt

Condiments | Gherkin, capers, croutons, balsamic mayo, wasabi mayo, lemon mayo

Malang Highland Fresh Milk Cheeses | Camembert, Provolone, Goats Cheese, Gorgonzola

Condiments | Crackers, dry fruits, nuts

CARVING STATION

BBQ Chicken (D, G) | Ratatouille, creamy mashed potato, mushroom sauce

Babi Guling (P) | Base gede fried rice, pickled pineapple, signature sauce

IDR 650,000++ per person (food only)
*50% off for children under 12 years old

Additional IDR 625,000++ per person
(Cocktails, Beer, Mocktails)

• Includes a welcome drink of Sparkling Chandon
• Free flow of soft drinks, juices, mineral water
• Complimentary smoothie selection from smoothie bar

Additional IDR 1,050,000++ per person
(Free flow Chandon, Wine, Cocktails, Beer)

Smoked Charcoal Seafood | Prawns, catch of the day, crab, oyster of the day, Balinese sambal matah, Javanese sambal seafood, garlic butter sauce

SANDWICH STATION

Mille Feuille Rillettes de Poisson (G) | Fish confit, layered tortilla, cornichons

Soft Crab Roll Brioche (G) | Cured roe, spring onion, moshio, lettuce

Pollo Pesto Wrap (G, N) | Chicken, basil, aged Parmesan

TO ORDER

VEGETABLES

Potato Salad (V) | Tsukemono, mustard, egg

Gado Gado Rice Wrap (G, N) | Javanese steamed salad, peanut sauce, sesame

Sauteed Wild Mushrooms (VG) | Truffle, sea salt, rice cracker

Winter Salad (G) | Poached pear, roasted pumpkin, quinoa

Tahu Sumbat (G) | Tofu stuffing, seasonal vegetables, plum chili sauce

PLANT BASED

Tempe Sliders (G) | Mixed pepper sauce, tomato, gherkin

Butternut Risotto | Candied hazelnut, olive oil, tsukemono

Avocado on Toast (G) | Sourdough, smashed avocado, tomato verjus, tofu

MEAT & POULTRY

Wagyu Short Rib (G) | Kalimantan black pepper, steamed broccoli, sesame seed

Chicken Mochi (G) | Wasabi chili aioli, robata lettuce, pickled carrots

Meatball (G) | Sweet potato mash, teriyaki, bonito flakes, chili oil

FISH & SEAFOOD

Chilled Poke Bowl (G) | Skipjack tuna, silken avocado, mochi rice

Octopus Fried Rice (G) | Fried anchovies, bunga kantan, carrots

Madras Crab Aranchini (G) | Curry, fennel seeds, coconut milk

HOT NOODLES & DUMPLING

Spicy Ramen Noodles (G) | Free range egg, bok choy, spring onion

Soup Kepala Ikan (V, G) | Egg Noodles, aromatic double broth, fried shallots

Seafood Dumpling Soup (G) | Seafood consommé, daikon, seaweed

CURED & DRY AGED

Cured Ruby Snapper (D) | Mediterranean salsa, chili, wakame

3-Day Aged Grilled Jack Mackerel (G) | Braised white radish, shoyu, salted kelp

3-Day Aged Smoked Unagi Chirashi (G) | Eel, sushi rice, spring onions

SELECTION TEMPURA

Ocean Platter (G) | Prawns, calamari, oysters

Farm-to-Table Ensemble (G) | Pumpkin, eggplant, mushroom

Steamed Basket (G) | Chicken dumplings, prawn gyoza, vegetable bao, plum sauce

Ocean & Farm-to-table platters all will be served together with soy sauce, wasabi, gari

Prices are in thousand Rupiah and subject to 21% tax and service charge.

(V) Vegetarian (VG) Vegan (G) Gluten

(D) Dairy (N) Nut (P) Pork