

SPECIAL OF THE WEEK

Farmer Greens Please ask your Seasalt host	159
Fishermans Catch Please ask your Seasalt host	290

SALADS

Char Hearts Lettuce (D, V, G) Aged cheese, lemon gari dressing, toasted quinoa, daikon	168
Violet Beetroot Salad (VG, G) Hokkaido tofu custard, mango, ponzu tamarind dressing	172

MORE THAN RAW

Pastrami Gindara Fish (G) Apple essence, fennel seeds, kafir lime oil	199
Crab Salad (G, N) Mango togarashi, heirloom tomato, apple watercress slaw	280
Seafood Platter on Ice M/L (D, G) Hokkaido scallops, Sumbawa oysters, prawns, sashimi, flower crab, black mussels, signature sauce	425/695

SOUP

Coconut Prawn Soup Mushroom, tomato, pickled chili oil	149
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VEGAN & VEGETARIAN

Robata Aubergine (VG, N) White miso, pomegranate, cashew cream	190
Baked Brie Cheese (V, G, N) Bee polen, grape jam, nuts, ageru bread	259

FISH & SHELLFISH

Grilled Seabream 140g (D, S) Pomegranate salsa, tsukemono butter, grilled lemon, micro herbs	269
Crusted Kusamba Salt Barramundi (G, D, S) Lemon parsley, grilled asparagus, ponzu butter	330
Slow Cooked Octopus Tentacle (G, N, S) Rice puff, pickled wakame, spicy goma	274
Papua Crab Risotto (D) Green strawberry, parmesan aioli, tarragon	299

(S) Signature Menu (V) Vegetarian (VG) Vegan (G) Gluten (D) Dairy (N) Nut (P) Pork

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

LOCAL SEAFOOD SPECIALTIES

Udang Masak Lemak (N) Prawn, kemangi, pineapple, lemongrass	297
Laksa Ibu Tuti (N) Mackerel fish, prawn, bihun, tofu, pineapple	288
Ocean Bali Platter (N, G, S) Catch of the day, prawn, flower crab, octopus, corn, sambal, rice	599

MEAT

Pork Belly (P, G) Javanese apple and black pepper, pickled pineapple, crackling pork skin, garlic aioli	249
Signature “72-hour” Wagyu Short Rib (D, G) 120gr/ 180gr Edamame, polenta, aged cheese, pickled butter	369 / 440

SIDES

Grilled Asparagus (V) Demi sel butter, thyme, moshio	115
Robata Sweet Corn (V) Avocado, jalapeño, sudachi	129
Sautéed Mushroom (VG) Shiitake, green peppercorn, garlic	135
Citrus Glazed Baby Carrot (G, N) Parsley, walnut, red shallot	150

DESSERTS

White Chocolate Yuzu Crèmeux (G, N, D) Brandy snap, citrus marmalade, pistachio ice cream	159
Bavarian Strawberry Cake (D, G) Berries, maple cream, calamansi ice cream	155
Passion Coco (G) Passion Cream, sago pearl, cocoa crumble, coconut milk sorbet	130
Artisanal Cheese Platter (D, G, N) Cheese of the day, lavosh, dry nuts and fruits	180