SEASALT

With a focus on sustainability, Seasalt sources seafood that is wildly 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

THE JOURNEY SIGNATURE MENU

Five Course Tasting Menu	*800 per person*
Crafted Cocktail Beverage Pairing	*1,350 per person*

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

Fennel & Black Garlic Soup
Japanese scallop tartare, pink peppercorn, pickled butter

Sorbet
Sudachi sorbet, peach brûlée

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

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

(G) GLUTEN (N) NUTS (VG) VEGAN

SPECIAL OF THE WEEK

Farmer Greens *159*
Please ask your Seasalt host

Fishermans Catch *290*
Please ask your Seasalt host

SALADS

Char Hearts Lettuce (D, V, G) *168*
Aged cheese, lemon gari dressing, toasted quinoa, daikon

Bean Mole Salad (VG) *177*
Sudachi honey caviar, black garlic, root vegetables

Heirloom Tomato Ceviche (VG, G) *170*
Citrus essence, passion fruit, coriander

Violet Beetroot Salad (VG, G) *172*
Hokkaido tofu custard, mango, ponzu tamarind dressing

MORE THAN RAW

Pastrami Gindara Fish (G) *199*
Apple essence, fennel seeds, kafir lime oil

Tuna Tataki (S, G) *199*
Skipjack Chu-toro, Pasco quinoa, burnt orange, Nikkei dressing

Crab Salad (G, N) *280*
Mango togarashi, heirloom tomato, apple watercress slaw

Nouvelle Hokkaido Scallops *289*
Grape caviar, wild tomato, wakame salad, smoked cream

Seafood Platter on Ice M/L (D, G) *425/695*
Hokkaido scallops, Sumbawa oysters, prawns, sashimi, flower crab,
black mussels, signature sauce

SEAcuterie Platter *850*
Japanese scallop tataki, black garlic aioli smoked oyster, crab yuzu remoulade,
tsukemono orange prawns, pastrami gindara, O-toro tartare, condiments

SOUP

Coconut Prawn Soup *149*
Mushroom, tomato, pickled chili oil

Green Peas Soup (D, G) *169*
Goat's cheese, citrus panko, salted butter

(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.

VEGAN & VEGETARIAN

Robata Aubergine (VG, N) *190*
White miso, pomegranate, cashew cream

Tomato Entrecôte (N, VG) *229*
Capsicum, valvet shallot, goma romesco sauce

Baked Butter Avocado (G, VG) *225*
Herbs mushroom, charcoal bread, akai quinoa

Smoked Heirloom Tomato Tart (V, G, N, D) *238*
Smoked vegetables, tofu custard, walnuts

Baked Brie Cheese (V, G, N) *259*
Bee polen, grape jam, nuts, ageru bread

FISH

Akami Black Bass *270*
Steamed fish, ginger flower, pickled roots, crispy kale

Grilled Seabream 140g (D) *269*
Pomegranate salsa, tsukemono butter, grilled lemon, micro herbs

Red Ruby (G) *282*
Foie de Poisson, beta vulgaris kombucha sauce

Branzino Brioche (G, D) *320*
Seafood wasabi blanquette, fennel, citrus segment

Crusted Kusamba Salt Barramundi (G, D) *330*
Lemon parsley, grilled asparagus, ponzu butter

SHELLFISH & OCTOPUS

Soba Spicy Buttermilk (D, G) *255*
Tobiko, soft shell crab tempura, chili

Ageru Prawns (G, D, N) *269*
Tomato verjus, spicy miso, tsukemono

Slow Cooked Octopus Tentacle (G) *274*
Rice puff, pickled wakame, eggplant, spicy goma

Oyster Rockefeller (D, G) *290*
Fish roe, spinach, wasabi mornay sauce

Papua Crab Risotto (D) *299*
Green strawberry, parmesan aioli, tarragon

Pan Seared Hokkaido Scallop Vichyssoise (D, G) *450*
Golden caviar salt, pink peppercorn, katsuobushi, charcoal croutons

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LOCAL SEAFOOD SPECIALTIES

Udang Masak Lemak *297*
Prawn, kemangi, pineapple, lemongrass

Soup Kepala Ikan *288*
Clear fish broth, lady finger, fried fish cheek

Laksa Ibu Tuti *288*
Mackerel fish, prawn, bihun, tofu, pineapple

Ocean Bali Platter *599*
Catch of the day, prawn, flower crab, octopus, corn, sambal, rice

MEAT & POULTRY

Corn Fed Duck (G, D) *279*
Ponzu glazed beetroot, broccoli, coriander seeds

Free Range Chicken Stew (G, D) *265*
Malang apple, aromatic vegetables, sesame bread

Pork Belly (P, G) *249*
Javanese apple and black pepper, pickled pineapple, crackling pork skin, garlic aioli

Signature "72-hour" Wagyu Short Rib (D) | 120gr/ 180gr *369 / 440*
Edamame porridge, aged cheese, pickled butter

M9 Australian Ribeye *1,400*
Robata mushroom, mitsuryo pear, brown butter bearnaise, tare sauce

Grand Meat Platter *1,599*
M9 Kiwami cuberoll, Australian lamb loin, shio duck, bone marrow butter, signature sauce, condiments

HOT SIDES

Red Rice Miso (G) *95*
Spring onion, anchovies, fermentation soya

Grilled Asparagus (V) *115*
Demi sel butter, thyme, moshio

Robata Sweet Corn (V) *129*
Avocado, jalapeño, sudachi

Sautéed Mushroom (VG) *135*
Shiitake, green peppercorn, garlic

Mashed Sweet Potato (D) *140*
Truffle oil, cream, moshio

Creamy Spinach (D) *145*
Aged cheese, nutmeg, mornay cream

Citrus Glazed Baby Carrot (G, N) *150*
Parsley, walnut, red shallot

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DESSERTS

White Chocolate Yuzu Crémeux (G, N) *159*
Brandy snap, citrus marmalade, pistachio ice cream

Chocolate Fondant (G) *158*
Valhona manjari moelleux, salted caramel, brown butter

Bavarian Strawberry Cake (D, G) *155*
Berries, maple cream, calamansi ice cream

Passion Coco (G) *130*
Passion Cream, sago pearl, cocoa crumble, coconut milk sorbet

Seasonal Fruit Platter *100*
Mixed tropical fruits

Ice Cream 2 Scoops (D) *99*
Salted caramel, Bedugul strawberry, vanilla chocolate

Artisanal Cheese Platter (D, G) *180*
Cheese of the day, lavosh, dry nuts and fruits

Dessert Platter (D, G) *429*
Chocolate Fondant, yuzu mousse, passion fruit blanket, salted caramel ice cream

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