

# SEASALT LUNCH MENU

## SPECIAL OF THE WEEK

<b>Farmer Greens</b>	<b>159</b>
Please ask your Seasalt host	
<b>Fishermans Catch</b>	<b>290</b>
Please ask your Seasalt host	

## SALADS

<b>Garden Salad (VG, N)</b>	<b>105</b>
Heart lettuce, pistachio granola, calamansi dressing	
<b>Fennel and apple salad (V, D)</b>	<b>159</b>
Goat cheese, bee pollen, sudachi dressing	
<b>Violet Beetroot Salad (VG)</b>	<b>160</b>
Hokkaido tofu custard, mango, ponzu tamarind dressing	
<b>Bean Mole Salad (VG)</b>	<b>177</b>
Sudachi honey caviar, black garlic, roots vegetables	

## MORE THAN RAW

<b>Skipjack Tuna Maki</b>	<b>140</b>
Lettuce, daikon, soyu	
<b>Ruby Snapper Tartare</b>	<b>199</b>
Carrot-orange reduction, cucumber, pomelo, rice crispy, gari ginger	
<b>Sashimi and Maki Platter</b>	<b>488</b>
Hokkaido scallops, hamachi, skipjack, assorted maki	
<b>Seafood Platter on Ice (D, G) M/L</b>	<b>420 / 699</b>
Hokkaido scallops, Sumbawa oysters, prawns, sashimi, flower crab, black mussels, wasabi mayonnaise, Marie rose sauce, mignonette sauce	

## SOUP

<b>Coconut Prawn Soup</b>	<b>149</b>
Mushroom, tomato, pickled chili oil	
<b>Butternut and miso soup (VG, G)</b>	<b>157</b>
Coconut milk, candied hazelnut, sourdough crouton	

## VEGAN & VEGETARIAN

<b>Robata Aubergine (VG, N)</b>	<b>190</b>
White miso, pomegranate, cashew cream	
<b>Tomato Entrecôte (N, VG)</b>	<b>229</b>
Capsicum, velvet shallot, goma romesco sauce	
<b>Baked Butter Avocado (G, VG)</b>	<b>225</b>
Herb mushroom, charcoal bread, akai quinoa	
<b>Smoked Heirloom Tomato Tart (V, G, N, D)</b>	<b>238</b>
Smoked vegetables, tofu custard, walnuts	
<b>Baked Brie Cheese (V, G, N)</b>	<b>259</b>
Bee pollen, grape jam, nuts, ageru bread	

## FISH

<b>Poke Bowl (G)</b>	<b>160</b>
Skipjack tuna, wasabi mayo, cucumber, pickled ginger gel	
<b>Ruby Snapper A La Grenobloise (D, G)</b>	<b>255</b>
Tsukemono brown butter, capers, honey pumpkin, crouton	
<b>Branzino Brioche (G, D)</b>	<b>320</b>
Seafood wasabi blanquette, fennel, citrus segment	
<b>Haute Gold Donburi (D)</b>	<b>899</b>
Premium scallops, organic black rice, black truffle butter	

## SHELLFISH & OCTOPUS

<b>Udon Fried Noodles (G)</b>	<b>175</b>
Octopus, black pepper, capsicum, bonito	
<b>Ageru Prawns (G, D, N)</b>	<b>269</b>
Tomato verjus, sp icy miso, tsukemono	
<b>Rockefeller Oyster (D, G)</b>	<b>290</b>
Fish roe, spinach, wasabi momay sauce	
<b>Prawn Fried Rice (G)</b>	<b>160</b>
Free-range egg, tobiko, spring onion, mushroom	
<b>Papua Crab Risotto (D)</b>	<b>299</b>
Green strawberry, parmesan aioli, tarragon	
<b>Tempura Platter (G)</b>	<b>310</b>
Prawns, oysters, pumpkin, asparagus, sea-vegetable salad	

## MEAT & POULTRY

<b>Chicken Sandos (G)</b>	<b>150</b>
Pickled young corn, togarashi, panko, tonkatsu slaw	
<b>Roasted Bone Marrow (G)</b>	<b>269</b>
Gold label beef marmalade, mushroom, pink pepper corn	
<b>Robata Lamb Loin (G)</b>	<b>350</b>
Aromatic vegetables, mitsuryō pear, sesame	
<b>"72-hour" Wagyu Short Rib (D) 180gr</b>	<b>440</b>
Wasabi polenta, aged cheese, pickle butter	

## LOCAL SEAFOOD SPECIALTIES

<b>Udang Masak Lemak</b>	<b>295</b>
Prawn, kemangi, pineapple, lemongrass	
<b>Ocean Bali Platter</b>	<b>599</b>
Catch of the day, prawn, flower crab, octopus, corn, sambal, rice	

## SEAFOOD | JAPANESE TOUCH

<b>Soup Kepala Ikan</b>	<b>285</b>
Clear fish broth, lady finger, fried fish cheek	
<b>Laksa Ibu Tuti</b>	<b>288</b>
Mackerel fish, prawn, bihun, tofu, pineapple	
<b>SIDES</b>	
<b>Stir Fry Pakchoi</b>	<b>85</b>
Garlic, oyster sauce	
<b>Edamame</b>	<b>70</b>
Kusamba salt	
<b>Nori Fries</b>	<b>70</b>
Seaweed, sea salt	
<b>Creamy Spinach</b>	<b>145</b>
Aged cheese, nutmeg, demi sel butter	
<b>Sautéed Mushroom</b>	<b>135</b>
Truffle oil, thyme, garlic	
<b>Citrus Glazed Baby Carrot (G, N)</b>	<b>150</b>
Parsley, walnut, red shallot	
<b>DESSERT</b>	
<b>Bavarian Strawberry Cake (D, G)</b>	<b>155</b>
Berries, maple cream, calamansi ice cream	
<b>Passion Coco (G)</b>	<b>130</b>
Passion cream, sago pearl, cocoa crumble, coconut milk sorbet	
<b>White Chocolate Yuzu Crèmeux (G, N)</b>	<b>146</b>
Brandy snap, citrus marmalade, pistachio ice cream	
<b>Seasonal Fruit Platter</b>	<b>100</b>
Mixed tropical fruits	
<b>Sorbet</b>	<b>99</b>
Mango, coconut, passion fruit, lime	