SEASALT

IDR 750,000++ per person (Food Only)
Additional IDR 450,000++ | Standard Beverage Package (Non-Alcoholic Beverages & Local Beer)
Additional IDR 750,000++ | Premium Beverage Package (Sparkling, House Wines, Non-Alcoholic & Beer)

Easter Brunch

EASTER WINE SELECTION

Sparkling | Cantine Reunite Maschio Spumante Gran Cuvee Extra Dry, Modena Italy

White Wine | Garnacha Blanca, Malvasia Baron de Ley Blanco, Rioja, Spain Sauvignon Blanc, Black Cottage, Marlborough, New Zealand

Red Wine | Viognier, Roussanne, Marsanne, Café Terrasse IGP Vaucluse Rouge, France Cabernet Sauvignon, Penfolds Koonunga Hill, South Australia

SPECIAL EASTER COCKTAIL SELECTION

Tomy Margarita 130
Tequila, lemon juice, agave cordial, salt on rock

Cosmo Magazine 130
Citrus vodka, orange liqueur, lemon, cranberry, orange peel

Mr. & Mrs. Alila 130
Gin, rosemary cordial, lemon, tonic

Frozen Mango Daiquiri 130
Rhum, orange liqueur, mango, lemon, gomme

Alila Bloody Mary 130
Vodka, tomato, capsicum, L&P sauce, tabasco, pepper, celery, red spice salt

Easter Sangria 130
House wine, rhum, pomegranate juice, cranberry juice, lemon, mint, chuck fruits

MOCKTAILS

Coco Mint // Coco Berry // Ginger Cooler

BEERS

Prost Pilsener // Prost Lager // Guiness Smooth

HOUSE OF SPIRIT

Vodka, Gin, Rhum, Tequila, Whiskey

NON-ALCOHOLIC

Water Still // Sparkling // Soft drink // Chill Juices

PASS AROUND

Seafood Donburi | Catch of the day, katsuobushi, tobiko

Luwak Coffee Trifle | Vanilla ice cream, cream Chantilly

COLD DISPLAY

Fresh Sumbawa Oyster "Oyster Man"

Prawn, Crab, Mussels, Crab | Blanch, on ice

Oyster Station | Echili ezme oyster, Nam jim oyster, SEASALT Mignonette oyster, Pepinillos quinoa oyster

Bloody Marie Gazpacho | Tomato, bonito fish, rosemary

Seafood Ceviche | Chia seeds, cilantro, chili

Sashimi | Red ruby, gindara, skipjack, Kikoman, wasabi, ginger pickled, lemon, lime

Maki Roll | California Skipjack Tuna (G), Crispy Prawn (G), Cucumber Avocado (V)

Sandwich Station | Assorted seafood dipping, vegetables and condiments

MARINATED SEAFOOD SALAD DISPLAY

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

Cauliflower Panna Cotta | Pickles mussels, tobiko, micro flower

Lobster Salad | Rock melon, celery, dill

Tuscany Salad | Skipjack fish, chickpeas, purple cabbage, sun-dried tomato

SALAD BAR

Crunchy lettuce, beetroot noodles, corn, onion ring, 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 CHEESE AND CHARCUTERIE

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

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

Malang Highland Fresh Milk Cheese | Camembert, prov lone, goat cheese, gorgonzola

Condiments | Crackers, dry fruits, nuts

CARVING STATION

Roasted Turkey (G) | Cinnamon carrot glazed, roasted baby potato, cranberry sauce

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

Pork Roulade (P) | Vegetables lawar, pineapple acar, spice apple sauce

Smoke Charcoal Seafood | Prawn, crab, fish, oyster of the day, Balinese sambal matah, Javanese sambal seafood, garlic butter sauce

TO ORDER

VEGETERIAN ENTRÉE

Japanese Potato Salad (V) | Tsukemono, mustard, egg

Nikkei Quinoa Salad | Pomegranate, orange marmalade, daikon

Sautéed Wild Mushroom (VG) | Truffle, sea salt, rice crackers

Tahu Sumbat (VG) | Balinese stuffing tofu, seasonal vegetables, plum chili sauce

Javanese Gado Gado Wrap (VG) | Javanese steam salad, peanut sauce, sesame

Stuffing Egg | Mustard, curry powder, micro salads

PLANT BASED

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

Spanakopita (G) | Greek spinach, phyllo, nutmeg

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

MEAT & POULTRY

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

Crumbs Chicken Patties | Mushroom fricassee, caramelized onion, Lombok pepper

Ramen Bolognese (G) | Wagyu beef, tomato, double cream

FISH & SEAFOOD

Seafood Shakshuka | Poach egg, crispy bread, cumin

Signature Laksa | Octopus, vermicelli, pineapple

New Orleans Etouffee | Fisherman catch, red rice, cajun

HOT NOODLES & SOUP

Spicy Ramen Noodles (G) | Free range egg, bak choi, spring onion

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

Seafood Bisque | Balinese coconut, dill, crouton

SELECTION TEMPURA

Ocean Platter | Prawn, calamari, oyster

Farmer Platter | Pumpkin, eggplant, mushroom

Steam Basket Platter | Chicken dumpling, prawn gyoza, vegetables boa, plum sauce

Ocean and Farmer platter will be served 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

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