

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	<i>830 per person</i>
Crafted Cocktail Beverage Pairing	<i>1,250 per person</i>

Lima Corn Ceviche

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 (D)

Red rice puff, sea grapes, sudado cream sauce

Yuzu Mousse (D)

Orange rosemary sauce, lemon and peach sorbet

(D) Dairy

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	170
Botanical Salads Aloe vera, goji berries, tempe chips, hibiscus dressing	140
Heirloom Tomato Ceviche (VG, G) Citrus essence, passion fruit, coriander	170
Violet Beetroot Salad (VG, G, S) Hokkaido tofu custard, mango, ponzu tamarind dressing	175

MORE THAN RAW

Tuna Tataki (G) Skipjack Chu-Toro, Pasco quinoa, burnt orange, ceviche dressing	225
Pastrami Gindara Fish(G) Apple essence, fennel seeds, kefir lime oil	200
Crab Salad (G, N) Mango togarashi, heirloom tomato, wasabi mayonnaise	295
Nouvelle Hokkaido Scallops Grape caviar, wakame salad, smoked cream	290
Seafood Platter on Ice M/L (D, G) Hokkaido crudo scallop, Sumbawa oyster, prawn, sashimi fish, flower crab, black mussels, trio signature sauce	475/740
SEAcuterie Platter Japanese scallop tataki, black garlic aioli smoked oyster, crab yuzu remoulade, tsukemono orange prawns, pastrami gindara, O-toro tartare, condiments	850

SOUP

Coconut Prawn Soup Mushroom, tomato, pickled chili oil	170
Shiro Tomato Soup Scallop, koji rice, basilicum	155
Black Bean Soup (VG, G) Plaga pigeon pea, caramelized onion, vegan cheese on toast	140

(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

Crispy Lombok Tofu (G, VG) Pickles wakame, sesame, orange ponzu sauce	130
Robata Aubergine (VG, N) White miso, pomegranate, cashew cream	190
Smoked Heirloom Tomato Tart (V, G, N, D) Smoke vegetables, tōfu custard, walnuts	240
Baked Artisanal Brie Cheese (V, G, N) Bee pollen, grapes jam, nuts, ageru bread	260
Baked Butter Avocado (G, VG) Herbs mushroom, charcoal bread, akai quinoa	225

FISH

Akami Black Bass Steamed fish, ginger flower, pickled roots, crispy kale	270
Grilled Seabream (S, D) Pomegranate salsa, tsukemono butter, grilled lemon, micro herb	270
Butter Poached Seabass (D) Tomatillo, tropical essences, sherry bonito cream sauce	280
Branzino Brioche (G, D) Seafood wasabi blanquette, fennel, citrus segment	330
Crusted Kusamba Salt Barramundi (S, G, D) Lemon parsley, grilled asparagus, ponzu butter	340

SHELLFISH & OCTOPUS

Soba Spicy Buttermilk (D, G) Tobiko, soft shell crab tempura, chili	255
Ageru Prawns (G, D, N) Tomato verjus, spicy vegetables, watercress	270
Slow Cooked Octopus “Tentacle” (S, G, N) Rice puff, pickled wakame, eggplant, spicy goma	275
Rockefeller Oyster (D, G) Fish roe, spinach, wasabi mornay sauce	290
Papua Crab Risotto (D) Green strawberry, parmesan aioli, tarragon	330
Pan Seared Hokkaido Scallop “Vichyssoise” (D, G) Golden caviar salt, pink peppercorn, katsuobushi, charcoal crouton	470

MEAT & POULTRY

Corn Fed Duck (G, D) Beetroot ponzu glazed, broccoli, coriander seeds	280
Roasted Stufed Chicken (D, G) Wild mushrooms, akai rice, creamy mustard sauce	270
Pork Belly (P, G) Javanese apple and black pepper, pickled pineapple, crackling pork skin, garlic aioli	250
“72-hour” Wagyu Short Rib (S, D) 120gr / 180gr Edamame porridge, aged cheese, pickled butter	370 / 440
M9 Australian Sirloin (D, G) Robata mushroom, mitsuryo pear, egg yolk tare sauce	1,400
Grand Meat Platter M9 Kiwami cuberoll, Australian lamb loin, shio duck, signature sauce, condiments	1,600

LOCAL SEAFOOD SPECIALTIES

Udang Masak Lemak Prawn, kemangi, pineapple, lemongrass	300
Soup Kepala Ikan Clear fish broth, lady finger, fried fish cheek	288
Laksa Ibu Tuti (S, N) Mackerel fish, prawns, bihun, tofu, pineapple	290
Ocean Bali Platter (S, N) Catch of the day, prawns, flower crab, octopus, mussels, corn, sambal, rice	700

HOT SIDES

Red Rice Miso (G) Spring onion, anchovies, fermentation soya	95
Grilled Asparagus (V) Demi sel butter, thyme, moshio	115
Robata Sweet Corn (V) Avocado, jalapeño, sudachi	130
Sauteed Mushroom (VG) Shiitake, green peppercorn, garlic	135
Creamy Spinach (D) Aged Cheese, nutmeg, mornay cream	145
Citrus Glazed Baby Carrot (G, N) Parsley, walnut, red shallot	150

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DESSERTS

White Chocolate Yuzu Crèmeux (G, N) Brandy snap, citrus marmalade, pistachio ice cream	160
Chocolate Fondant (G) Valhona manjari moelleux, salted caramel, brown butter	160
Matcha Financiers (N, D, G) Almond Florentine, artisanal chocolate, pomegranate ice cream	160
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
Seasonal Fruit Platter Mixed tropical fruits	100
Ice Cream 2 Scoop (D) Salted caramel, Bedugul strawberry, vanilla chocolate	100
Artisanal Cheese Platter (D, G) Cheese of the day, lavosh, dry nuts and fruits	250
Dessert Platter (D, G) Chocolate Fondant, yuzu mousse, passionfruit blanket, salted caramel ice cream	430