

SEASALT

GATHERING | IDR 515,000++ PER PERSON

FIRST COURSE

Tuna Tataki (G)

Skipjack Chu-Toro, Pasco quinoa, burnt orange, Nikkei dressing

or

Garden Salad (VG, N)

Heart lettuce, pistachio granola, calamansi dressing

SECOND COURSE

Akami Black Bass

Steamed fish, ginger flower, pickled roots, crispy kale

or

Soba Spicy Buttermilk (D, G)

Tobiko, soft shell crab tempura, chili

DESSERT

Yuzu Mousse

Orange rosemary sauce, lemon, and peach sorbet

or

Passion Coco (G)

Passion cream, sago pearl, cocoa crumble, coconut milk sorbet

SEASALT

GATHERING | IDR 615,000++ PER PERSON

FIRST COURSE

Nikkei Mussel Salad (G)

Marinated quinoa, organic daikon, spicy citrus marmalade

or

Fennel and Apple Salad (V, D)

Goat cheese, chive, bee pollen, sudachi dressing

SECOND COURSE

Prawn Cocktail (G)

Rice wrapped, marie rose sauce, guacamole

or

Violet Beetroot Salad (VG)

Hokkaido tofu custard, mango, ponzu tamarind dressing

THIRD COURSE

Akami Black Bass

Steamed fish, ginger flower, pickled roots, crispy kale

or

Smoked Octopus (S, N)

Rice puff, pickled wakame, bonito, spicy goma

DESSERT

Yuzu Mousse

Orange rosemary sauce, lemon, and peach sorbet

or

Passion Coco (G)

Passion Cream, sago pearl, cocoa crumble, coconut milk sorbet

SEASALT

GATHERING | IDR 750,000++ PER PERSON

FIRST COURSE

Violet Beetroot Salad (VG)

Hokkaido tofu custard, mango, ponzu tamarind dressing

or

Botanical Salads (VG)

Aloe vera, tamarillo, tempe chips, hibiscus dressing

SECOND COURSE

Nikkei Mussel Salad (G)

Marinated quinoa, organic daikon, spicy citrus marmalade

or

Coconut Prawn Soup

Mushroom, tomato, pickled chili oil

THIRD COURSE

Akami Black Bass

Steamed fish, ginger flower, pickled roots, crispy kale

or

Smoked Octopus (S, N)

Rice puff, pickled wakame, bonito, spicy goma

FOURTH COURSE

Corn Fed Duck (G, D)

Beetroot ponzu glazed, broccoli, coriander seeds

or

Signature "72 hours" Wagyu Short Rib (D)

Polenta wasabi, rice crackers, pickle butter

DESSERT

White Chocolate Yuzu Crèmeux (G, N)

Brandy snap, citrus marmalade, pistachio ice cream

or

Passion Coco (G)

Passion Cream, sago pearl, cocoa crumble, coconut milk sorbet

(V) Vegetarian

(VG) Vegan

(G) Gluten

(N) Nut