

# SEASALT LUNCH MENU

## SEAFOOD | JAPANESE TOUCH

### SPECIAL OF THE WEEK

<b>Farmer Greens</b> <span style="float: right;">160</span>
Please ask your Seasalt host
<b>Fishermans Catch</b> <span style="float: right;">290</span>
Please ask your Seasalt host

### SALADS

<b>Garden Salad (VG, N)</b> <span style="float: right;">105</span>
Heart lettuce, pistachio granola, calamansi dressing
<b>Botanical Salad</b> <span style="float: right;">140</span>
Aloe vera, goji berries, tempe chips, aloe vera, hibiscus dressing
<b>Fennel and Apple Salad (V, D)</b> <span style="float: right;">160</span>
Goat cheese, bee pollen, sudachi dressing
<b>Violet Beetroot Salad (VG)</b> <span style="float: right;">170</span>
Hokkaido tofu custard, mango, ponzu tamarind dressing

### MORE THAN RAW

<b>Nikkei Mussel Salad (G)</b> <span style="float: right;">180</span>
Marinated quinoa, organic daikon, spicy citrus marmalade
<b>Prawn Cocktail (G)</b> <span style="float: right;">160</span>
Rice wrap, marie rose sauce, avocado mole
<b>Sashimi and Maki Platter</b> <span style="float: right;">490</span>
Hokkaido scallops, hamachi, skipjack, assorted maki
<b>Seafood Platter on Ice (D, G) M/L</b> <span style="float: right;">420 / 700</span>
Hokkaido scallops, Sumbawa oyster, prawn, sashimi, flower crab, black mussels, wasabi mayonnaise, marie rose sauce, mignonette sauce

### SOUP

<b>Creamy Chicken Soup (D, G)</b> <span style="float: right;">145</span>
Ramen, mushroom, leek
<b>Black Bean Soup (VG, G)</b> <span style="float: right;">138</span>
Plaga pigeon pea, caramelized onion, vegan cheese on toast

### VEGAN & VEGETARIAN

<b>Crispy Lombok Tofu (G, VG)</b> <span style="float: right;">130</span>
Pickled wakame, sesame, orange ponzu sauce
<b>Aubergine (VG, N)</b> <span style="float: right;">170</span>
Silken tofu, sweet miso, preserved cucumber
<b>Fried Brie Bites</b> <span style="float: right;">180</span>
Javanese ginseng, sesame, figs and honey chutney
<b>Smoked Heirloom Tomato Tart (V, G, N, D)</b> <span style="float: right;">200</span>
Smoked vegetables, tofu custard, walnuts

### FISH

<b>Pan Seared Emperor (D, N)</b> <span style="float: right;">230</span>
Roasted kombu eggplant, harmony vegetables, tobiko cream sauce
<b>Grilled Sword Fish</b> <span style="float: right;">230</span>
Aji tamarilo, edamole, parsley salad
<b>Branzino Brioche (G, D)</b> <span style="float: right;">330</span>
Seafood wasabi blanquette, fennel, citrus segment
<b>Ruby Snapper A La Grenobloise 110g (D, G)</b> <span style="float: right;">250</span>
Tsukemono brown butter, capers, honey pumpkin, crouton

### SHELLFISH & OCTOPUS

<b>Udon Fried Noodles (G)</b> <span style="float: right;">175</span>
Octopus, black pepper, capsicum, bonito
<b>Steam Seafood Dumpling</b> <span style="float: right;">175</span>
Toasted sesame, nori, spicy yuzu oil
<b>Stuffing Mussel</b> <span style="float: right;">180</span>
Vitelotte chips, pickled tomato, spicy cilantro sauces
<b>Tempura Platter (G)</b> <span style="float: right;">280</span>
Prawns, oysters, pumpkin, asparagus, sea vegetable salad

### BINCHOTAN CHARCOAL SKEWER

<b>Sustainable Prawns 130g (D)</b> <span style="float: right;">160</span>
<b>Java Sea Octopus 130g (G, D)</b> <span style="float: right;">160</span>
<b>Savu Sea Escolar Fish 110g (G)</b> <span style="float: right;">155</span>
<b>Hokkaido Scallops 120g (G)</b> <span style="float: right;">330</span>
<b>Corn Fed Chicken 120g (D)</b> <span style="float: right;">150</span>
<b>Grain Fed Lamb Loin 120g (G)</b> <span style="float: right;">300</span>
<b>Surf &amp; Turf Robata Platter</b> <span style="float: right;">950</span>

All come with grilled vegetables and three signature sauces:

*Chili Tamarind Sauce*  
*Teriyaki Black Garlic Sauce*  
*Chili Lime Mayonnaise*

### LOCAL SEAFOOD SPECIALTIES

<b>Udang Masak Lemak</b> <span style="float: right;">295</span>
Prawn, kemangi, pineapple, lemongrass
<b>Laksa Ibu Tuti (N)</b> <span style="float: right;">290</span>
Mackerel fish, prawn, bihun, tofu, pineapple
<b>Ocean Bali Platter (S, N)</b> <span style="float: right;">700</span>
Catch of the day, prawns, flower crab, octopus, mussels, corn, sambal, rice

### SIDES

<b>Stir Fry Pokcoy</b> <span style="float: right;">90</span>
Garlic, oyster sauce
<b>Edamame</b> <span style="float: right;">80</span>
Kusamba salt
<b>Nori Fries</b> <span style="float: right;">80</span>
Seaweed, sea salt
<b>Sautéed Mushrooms (VG)</b> <span style="float: right;">115</span>
Truffle oil, thyme, garlic
<b>Citrus Glazed Baby Carrot (G, N)</b> <span style="float: right;">110</span>
Parsley, walnut, red shallot
<b>Prawn Fried Rice (G)</b> <span style="float: right;">165</span>
Free range egg, tobiko, spring onion, mushroom
<b>Roasted Bone Marrow (G)</b> <span style="float: right;">269</span>
Gold label beef marmalade, mushroom, pink pepper corn

### DESSERT

<b>Bavarian Strawberry Cake (D, G)</b> <span style="float: right;">155</span>
Berries, maple cream, calamansi ice cream
<b>Passion Coco (G)</b> <span style="float: right;">130</span>
Passion cream, sago pearl, cocoa crumble, coconut milk sorbet
<b>White Chocolate Yuzu Crèmeux (G, N)</b> <span style="float: right;">145</span>
Brandy snap, citrus marmalade, pistachio ice cream
<b>Seasonal Fruit Platter</b> <span style="float: right;">100</span>
Mixed tropical fruits
<b>Sorbet</b> <span style="float: right;">100</span>
Mango, coconut, passion fruit, lime