

# SEASALT LUNCH MENU

## SPECIAL OF THE WEEK

<b>Farmer Greens</b>	<b>160</b>
Please ask your Seasalt host	
<b>Fishermans Catch</b>	<b>290</b>
Please ask your Seasalt host	

## SHARING MENU (SET MENU FOR 2 PEOPLE)

Inclusive one non-alcoholic beverage  
IDR 650,000++ per set

### APPETIZERS

**Fennel and apple salad (V, D)** | Goat cheese, bee pollen, sudachi dressing

**Violet Beetroot Salad (VG)** | Hokkaido tofu custard, mango, ponzu tamarind dressing

**Prawn Cocktail (G)** | Rice wrapped, Marie rose sauce, avocado mole

### MAIN COURSES

**Crispy Lombok Tofu (G, VG)** | Pickled wakame, sesame, orange ponzu sauce

**Udon Fried Noodles (G)** | Octopus, black pepper, capsicum, bonito

**Sustainable Grilled Prawns 130g (D)** | Charcoaled vegetables, sesame, signature sauce

**Nori Fries** | Seaweed, sea salt

### DESSERTS

**Seasonal Fruit Platter** | Mixed Tropical Fruits

**Ice Cream** | Pomegranate

## SALADS

**Garden Salad (VG, N)** **135**  
Heart lettuce, pistachio granola, calamansi dressing

**Botanical Salad** **160**  
Aloe vera, goji berries, tempe, aloe vera, hibiscus dressing

**Fennel and Apple Salad (V, D)** **175**  
Goat cheese, bee pollen, sudachi dressing

**Violet Beetroot Salad (VG)** **175**  
Hokkaido tofu custard, mango, ponzu tamarind dressing

## MORE THAN RAW

**Prawn Cocktail (G)** **160**  
Rice wrap, marie rose sauce, avocado mole

**Sashimi and Maki Platter (G)** **490**  
Hokkaido scallops, hamachi, skipjack, assorted maki

**Seafood Platter on Ice (D, G) M/L** **420 / 700**  
Hokkaido scallops, Sumbawa oyster, prawn, sashimi, flower crab, black mussels, wasabi mayonnaise, marie rose sauce, mignonette sauce

## SOUP

**Creamy Chicken Soup (D, G)** **145**  
Ramen, mushroom, leek

**Black Bean Soup (VG, G)** **140**  
Plaga pigeon peas, caramelized onion, vegan cheese, toast

## VEGAN & VEGETARIAN

**Crispy Lombok Tofu (G, VG)** **130**  
Pickled wakame, sesame, orange ponzu sauce

**Aubergine (VG, N)** **170**  
Silken tofu, sweet miso, preserved cucumber

**Smoked Heirloom Tomato Tart (V, G, N, D)** **240**  
Smoked vegetables, tofu custard, walnuts

## SEAFOOD

**Pan Seared Emperor (D, N)** **230**  
Roasted kombu eggplant, harmony vegetables, tobiko cream sauce

**Grilled Sword Fish** **230**  
Aji tamarilo, edamole, parsley salad

**Branzino Brioche (G, D)** **330**  
Seafood wasabi blanquette, fennel, citrus segment

**Udon Fried Noodles (G)** **175**  
Octopus, black pepper, capsicum, bonito

**Steamed Seafood Dumpling (G)** **175**  
Toasted sesame, nori, spicy yuzu oil

**Tempura Platter (G)** **280**  
Prawns, oysters, pumpkin, asparagus, sea vegetable salad

## BINCHOTAN CHARCOAL SKEWER

<b>Sustainable Prawns 130g (D)</b>	<b>160</b>
<b>Java Sea Octopus 130g (G, D)</b>	<b>160</b>
<b>Savu Sea Escolar Fish 110g (G)</b>	<b>155</b>
<b>Corn Fed Chicken 120g (D)</b>	<b>150</b>
<b>Surf &amp; Turf Robata Platter</b>	<b>595</b>

*All come with grilled vegetables and three signature sauces:  
Chili Tamarind Sauce  
Teriyaki Black Garlic Sauce  
Chipotle Mayonnaise*

## LOCAL SEAFOOD SPECIALTIES

**Udang Masak Lemak** **295**  
Prawn, kemangi, pineapple, lemongrass

**Laksa Ibu Tuti (N)** **290**  
Mackerel fish, prawn, bihun, tofu, pineapple

**Ocean Bali Platter (S, N)** **700**  
Catch of the day, prawns, flower crab, octopus, mussels, corn, sambal, rice

## SEAFOOD | JAPANESE TOUCH

## SIDES

**Stir Fried Pokcoy (G)** **90**  
Garlic, oyster sauce

**Edamame** **80**  
Kusamba salt

**Nori Fries** **80**  
Seaweed, sea salt

**Prawn Fried Rice (G)** **165**  
Free range egg, tobiko, spring onion, mushroom

## DESSERT

**Bavarian Strawberry Cake (D, G)** **155**  
Berries, maple cream, calamansi ice cream

**Passion Coco (G)** **130**  
Passion cream, sago pearl, cocoa crumble, coconut milk sorbet

**White Chocolate Yuzu Crèmeux (G, N)** **145**  
Brandy snap, citrus marmalade, pistachio ice cream

**Seasonal Fruit Platter** **125**  
Mixed tropical fruits

**Sorbet** **100**  
Mango, coconut, passion fruit, lime

*Prices are in thousand Rupiah and subject to 21% government tax and service charge.*

(V) Vegetarian (G) Gluten (P) Pork (S) Signature  
(VG) Vegan (N) Nut (D) Dairy

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