

SEASALT LUNCH MENU

SPECIALS OF THE WEEK

Farmer Greens Please ask your Seasalt host	170
Fisherman's Catch Please ask your Seasalt host	290
Chef's Sweet Creation Please ask your Seasalt host	150

APPETIZER

Garden Salad (VG, N, G) Heart lettuce, pistachio granola, calamansi dressing	135
Botanical Salad (VG) Aloe vera, goji berries, tempe chips, hibiscus dressing	160
Fennel & Mango Salad (V, D) Goat cheese, bee pollen, sudachi dressing	175
Pear & Barley Salad (S, VG, G) Mint, pineapple essence, pomegranate, carrot leaf, rosella jelly	175
Apple & Tsukemono Celery Salad (D, N, V) Cucumber, spice-candied cashew nut, blue cheese emulsion	175
Sashimi & Maki Platter (G) Hokkaido scallops, hamachi, skipjack, assorted maki	490
Seafood Platter on Ice (D, G) M/L Hokkaido scallop, Sumbawa oyster, prawn, sashimi, flower crab, black mussels, wasabi mayonnaise, marie rose sauce, mignonette sauce	450 / 800

NOODLES

Creamy Chicken Soup (D, G) Soba, fennel, mushroom, leeks, togarashi	170
Udon Fried Noodles (G, D) Octopus, black pepper, capsicum, bonito	175
Mee Goreng Ayam (G) Fried noodle, corn-fed chicken, carrot, crackers, kecombrang sauce	180
Sous Vide Chicken Ramen (G) Onsen egg, pokchoi, sesame, togarashi, citrus spicy broth	200
Soba Spicy Buttermilk (D, G) Tobiko, soft-shell crab tempura, chili	255
VEGAN & VEGETARIAN	
Crispy Lombok Tofu (S, G, VG) Pickled wakame, sesame, orange ponzu sauce	130
Eggplant Risotto (VG, G) Smoked mushroom, fried shallot, spicy charred scallion, goma, sea vegetable consommé	200
Smoked Heirloom Tomato Tart (V, G, N, D) Smoke vegetables, pomegranate molasses, tofu custard, walnut	240
Croissant Pinwheel (V, D, G) Avocado mole, cilantro, wild tomato salsa, chia seeds	170
Add 2pc Poached Egg & Tobiko	70
Add 2pc Grilled Teriyaki Chicken Skewer (G)	100

SEAFOOD

Seafood Dumpling (G) Toasted sesame, nori, spicy yuzu oil	175
Fish en Croûte (G) Warm mackerel rillettes, sourdough, nori, mustard seed, garden salad	230
Grilled Swordfish Aji tamarilo, edamole, parsley salad	230
Coral Fish Parcel (D, G) Sardine tomato ragù, red daikon, watercress, parmesan aioli	240
BINCHOTAN CHARCOAL SKEWER	
Sustainable Prawn 130g (D)	160
Java Sea Octopus 130g (G, D)	160
Savu Sea Escolar Fish 110g (G)	155
Corn-Fed Chicken 120g (D)	150
Surf & Turf Robata Platter	600
<i>All come with grilled vegetables and three signature sauces: Chili Tamarind Sauce Teriyaki Black Garlic Sauce Chili Lime Mayonnaise</i>	
LOCAL SPECIALTIES	
Soto Ayam Kampung (G) Free-range chicken, bean sprout, prawn crackers, vermicelli, Javanese aromatic broth	220
Laksa Ibu Tuti (S, N) Mackerel fish, prawn, bihun, tofu, pineapple, kecombrang	290
Ocean Bali Platter (S, N, G) Fish of the day, prawn, flower crab, octopus, mussels, corn, sambals, rice	750

SEAFOOD | JAPANESE TOUCH

SIDES

Stir Fried Pokcoy (G) Garlic, oyster sauce	90
Edamame Kusamba salt	85
Nori Fries Seaweed, sea salt	85
Citrus Glazed Baby Carrot (G, N) Parsley, walnut, red shallot	110
Prawn Fried Rice (G) Free-range egg, mochi rice, tobiko, spring onion, mushroom	170

DESSERT

Passion Coco (G, V) Passion cream, sago pearl, coconut crumble, coconut milk sorbet	135
White Chocolate Yuzu Crèmeux (G, D, N, V) Brandy snaps, citrus marmalade, pistachio ice cream	145
Mango Cheesecake (G, D, V) Mango compote, yuzu jelly, matcha meringue, joconde biscuit	140
Chocolate Caramel Crunch (D, G, V) Chocolate stone, orange segment, citrus marmalade	145
Seasonal Fruit Platter (VG) Mixed tropical fruits	125
Sorbet (VG) Mango, coconut, passion fruit, lime	100