

SEASALT

GATHERING | IDR 515,000++ PER PERSON

FIRST COURSE

Tuna Tataki (G)

Skipjack chūtoro, Pasco quinoa, burnt orange, Nikkei dressing

OR

Garden Salad (VG, N, G)

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

Matcha Mille-feuille (G, D, V)

Matcha namelaka, milk soil, chamomile fruit tea sorbet

OR

Passion Coco (G, V)

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

SEASALT

GATHERING | IDR 615,000++ PER PERSON

FIRST COURSE

Pear & Barley Salad (S, VG, G)

Mint, pineapple essence, pomegranate, carrot leaf, rosella jelly

OR

Garden Salad (VG, N, G)

Heart lettuce, pistachio granola, calamansi dressing

SECOND COURSE

Apple & Tsukemono Celery Salad (D, N, V)

Cucumber, spice-candied cashew nut, blue cheese emulsion

OR

Charred Heart Lettuce (D, V, G)

Aged cheese, lemon gari dressing, toasted quinoa, daikon

THIRD COURSE

Akami Black Bass

Steamed fish, ginger flower, pickled roots, crispy kale

OR

Smoked Octopus (S, N, G)

Rice puff, pickled wakame, bonito, spicy goma

DESSERT

Coconut Strawberry Consommé (N, VG)

Strawberry tartare, coconut jelly quenelle, almond crusted

OR

Passion Coco (G, V)

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

SEASALT

GATHERING | IDR 750,000++ PER PERSON

FIRST COURSE

Pear & Barley Salad (S, VG, G)

Mint, pineapple essence, pomegranate, carrot leaf, rosella jelly

OR

Botanical Salad (VG)

Aloe vera, tempe chips, hibiscus dressing

SECOND COURSE

Fennel & Mango Salad (V, D)

Goat cheese, chives, bee pollen, sudachi dressing

OR

Coconut Prawn Soup (S)

Mushroom, tomato, pickled chili oil

THIRD COURSE

Akami Black Bass

Steamed fish, ginger flower, pickled roots, crispy kale

OR

Smoked Octopus (S, N, G)

Rice puff, pickled wakame, bonito, spicy goma

FOURTH COURSE

Stuffed Roasted Chicken (S, D, G)

Wild mushroom, akai rice, creamy mustard sauce

OR

Signature "72 hours" Wagyu Short Rib (D)

Polenta wasabi, rice crackers, pickle butter

DESSERT

Coconut Strawberry Consommé (N, VG)

Strawberry tartare, coconut jelly quenelle, almond crusted

OR

Matcha Mille-feuille (G, D, V)

Matcha namelaka, milk soil, chamomile fruit tea sorbet