

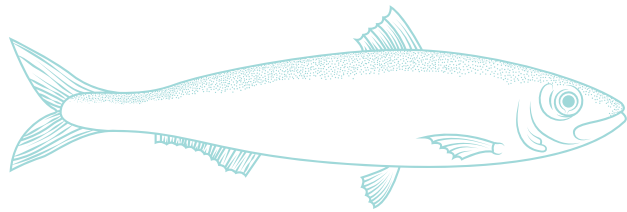
SEASALT

Sunday Brunch

IDR 650,000++ per person (Food Only)

- Welcome cocktail or mocktail
- Mineral water

*50% off for children under 12 years old



Additional IDR 450,000++ | Standard Beverage Package
(Non-Alcoholic Beverages & Local Beer)

Additional IDR 750,000++ | Premium Beverage Package
(Sparkling, House Wines, Cocktails, Non-Alcoholic & Beer)

SUNDAY BRUNCH WINE SELECTION

Sparkling, Jean-Louis Charles de Fère, Blanc de Blancs
Sauvignon Blanc, Vantisquero Queulat Grand Reserve, Chile
Chardonnay, Castello Pomino Bianco, Marchesi de Frescobaldi, Central Italy
Cabernet Sauvignon – Merlot, Calvet Bordeaux, France
Malbec, Kaiken Ultra Malbec, Mendoza, 2019

COCKTAIL SELECTION

Espresso Gula Aren Martini | Vodka, coffee liqueur, espresso, gula aren
Jalapeno Margarita | Tequila infused jalapeno, orange liqueur, lemon, salt
Rose G&T | Gin, lemon, rose cordial, rose tonic water
Caipirinha | Rum, lime, palm sugar
Whiskey Sour | Bourbon, lemon juice, sugar, bitter
Red Sangria | House wine, vodka, orange liqueur, chunk of fruits
Bloody Mary | Vodka, tomato, lemon, l&p sauce, tabasco, salt pepper

MOCKTAILS

Coco Berry | Mix berries, pomegranate, coconut
Ginger Cooler | Ginger lemongrass & kafir lime cordial, lemon, sprite

BEERS

Prost Pilsner // Prost Lager // Guinness Smooth

SOFT DRINKS & WATER

Coca-cola // Cola Zero // Sprite // Tonic Water // Mineral Water // Sparkling Water

COLD DISPLAY

Fresh Sumbawa Oysters “Oyster Man”

Prawns, Crab, Mussels, Crab, Scallops | Blanched, on ice

Oyster Station | Echili ezme oyster, Nam jim oyster,
Seasalt Mignonette oyster, Pepinillos quinoa oyster

Bloody Marie Gazpacho | Tomato, bonito, rosemary

Seafood Ceviche | Chia seeds, cilantro, chili

Sashimi | Red ruby, gindara, skipjack, Kikkoman, wasabi,
pickled ginger, lemon, lime

Maki Roll | California Skipjack Tuna (G), Crispy Prawn (G),
Cucumber Avocado (V)

Sandwich Station | Assorted seafood dipping, vegetables, and
condiments

MARINATED SEAFOOD SALAD DISPLAY

Crudo Hamachi and Watercress | Orange emulsion, radish,
green bean

Mango Scallop Salad (N) | Vermicelli, kecombrang sauce

Prawn Cocktail (G) | Tabasco, lettuce, marie rose sauce

Tuscany Salad | Skipjack fish, chickpeas, purple cabbage,
sun-dried tomato

SALAD BAR

Crunchy Lettuce, Beetroot Noodles, Corn, Onion Ring, Nori,
Pomelo, Capsicum, Edamame, Carrot Noodles, Cucumber

Extra Virgin Olive Oil, Balsamic or Red Vinegar, Grape Seed Oil

Honey Mustard Dressing, Caesar Dressing, Lemon Dressing

ARTISANAL CHEESE AND CHARCUTERIE

Aged Cold Cuts | Cold cuts, thyme, black garlic salt

Condiments | Gherkin, capers, croutons, balsamic mayo,
wasabi mayo, lemon mayo

Malang Highland Fresh Milk Cheese | Camembert, provolone,
goat cheese, gorgonzola

Condiments | Crackers, dry fruits, nuts

CARVING STATION

Roasted Chicken (G) | Roasted pumpkin, peri-peri sauce

Balinese Pork Roulade (P) | Vegetable lawar, pineapple
acar, signature sauce

Charcoal Smoked Seafood | Prawns, crab, fish, oyster of
the day, Balinese sambal matah, Javanese sambal seafood,
garlic butter sauce

TO ORDER

VEGETARIAN ENTRÉE

Nikkei Quinoa Salad (G) | Pomegranate, daikon,
orange marmalade

Sautéed Wild Mushroom (V, N) | Truffle, sea salt,
rice crackers

Tauhu Sambat (V) | Balinese stuffing tofu, seasonal
vegetables, plum chili sauce

Roasted Eggplant (D) | Yogurt, molasse, cumin

Spanakopita (G, D) | Greek spinach, phyllo pastry, nutmeg

PLANT BASED

Tempe Sliders (G, VG) | Mix pepper sauce, tomato, gherkin

Sourdough on Toast (G, VG) | Crushed avocado,
tomato verjus, tofu

Gado-gado Wrap (VG, N) | Javanese steamed salad,
peanut sauce, sesame

MEAT & POULTRY

Wagyu Short Rib (G) | Kalimantan black pepper, steamed
broccoli, sesame seed

Crumbs Chicken Patties (G, D) | Mushroom fricassee,
caramelized onion, Lombok pepper

Udon Bolognese (G) | M6 beef rump, cherry tomato,
double cream

SEAFOOD

Seafood Shakshuka (D) | Poached egg, crispy bread,
cumin

Signature Laksa (N) | Octopus, vermicelli, pineapple

New Orleans Etouffee (G, D) | Fishermans catch,
red rice, cajun

ASIAN SKEWER

Chicken Yakitori (G, D) | Sesame, spring onion, sushi rice

Seasalt Seafood Satay Lilit | Lontong, pickled pineapple,
spiced mayo

Lamb Kofta (D, G) | Fruit yogurt, sumac, bread

HOT NOODLES & SOUP

Spicy Ramen Noodles (G) | Free range egg, bak choy,
spring onion

Dumpling Seafood Soup (G) | Seafood consommé,
daikon, seaweed

Seafood Bisque | Balinese coconut, dill, crouton

SELECTION TEMPURA

Ocean Platter | Prawns, calamari, oysters

Farm-to-table Ensemble | Pumpkin, eggplant, mushroom

Steam Basket | Chicken dumplings, prawn gyoza,
vegetable boa, plum sauce

*Ocean Platter and Farm-to-table will be served with
soy sauce, wasabi, gari*

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

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

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