

SEASALT

With a focus on sustainability, Seasalt sources seafood that is wildy caught and sustainably harvested from the waters around Indonesia.

Dishes are seasoned with traditional organic Kusamba sea salt from East Bali, where a small community of salt farmers continues a centuries-old tradition of producing 100% natural salt by sun and wind evaporation.

Our menu is best enjoyed while shared with others.
The experience encourages you to sample the best of each specialty while you are at Seasalt.

Seafood cuisine with a Japanese touch

Hazwan Hamdan Executive Sous Chef

THE JOURNEY SIGNATURE MENU

Five Course Tasting Menu

860 per person

Lima Corn Ceviche (VG)

Passion fruit, crispy quinoa, shallot velvet

Fennel & Black Garlic Soup (D)

Japanese scallop tartare, pink peppercorn, pickled butter

Sorbet

Sudachi sorbet, peach brûlée

“72-hour” Miso Escolar Fish (D)

Red rice puff, sea vegetables, sudado cream sauce

Matcha Mille-feuille (G, D, V)

Matcha namelaka, milk soil, chamomile fruit tea sorbet

(S) Signature Menu

(V) Vegetarian

(VG) Vegan

(G) Gluten

(D) Dairy

(N) Nut

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

SALADS

Botanical Salad (VG) Aloe vera, goji berry, tempe chips, hibiscus dressing	160
Charred Heart Lettuce (D,V,G) Aged cheese, lemon gari dressing, toasted quinoa, daikon	170
Heirloom Tomato Ceviche (VG,G) Citrus essence, passion fruit, coriander	175
Pear & Barley Salad (S,VG,G) Mint, pineapple essence, pomegranate, carrot leaf, rosella jelly	175

MORE THAN RAW

Pastrami Gindara Fish (G) Apple essence, fennel seeds, kefir lime oil, dill	210
Tuna Tataki (G) Skipjack chūtoro, Pasco quinoa, burnt orange, ceviche dressing	225
Nouvelle Hokkaido Scallop (S) Grape caviar, wakame salad, smoked cream	290
Crab Salad (G) Mango togarashi, heirloom tomato, wasabi mayonnaise, watercress	300
Seafood Platter on Ice (D,G) M/L Hokkaido crudo scallop, Sumbawa oyster, prawn, sashimi fish, flower crab, black mussels, trio signature sauce	450/800
SEAcuterie Platter (G,D) Japanese scallop tataki, black garlic aioli smoked oyster, crab yuzu remoulade, Nikkei ansari mussel, gindara pastrami, ōtoro tartare, condiments	850

SOUP

Coconut Prawn Soup (S) Mushroom, tomato, pickled chili oil	170
Shiro Tomato Soup (D) Scallop, kōji rice, basilicum	160
Black Bean Soup (VG,G) Plaga pigeon pea, caramelized onion, vegan cheese on toast	140

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

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

VEGAN & VEGETARIAN

Crispy Lombok Tofu (S, G, VG) Pickled wakame, sesame, orange ponzu sauce	130
Robata Aubergine (VG, N) White miso, pomegranate, cashew cream	190
Baked Butter Avocado (G, VG) Herbs mushroom, charcoal bread, akai quinoa	225
Baked Artisanal Brie Cheese (V, G, N) Bee pollen, grape jam, nuts, ageru bread	260

FISH

Akami Black Bass Steamed fish, ginger flower, pickled roots, crispy kale	270
Grilled Sea Bream (S, D) Pomegranate salsa, tsukemono butter, grilled lemon, micro herbs	270
Smoked Cedarwood Yellowtail Fish (G, D) Beef chorizo quinoa porridge, jalapeño, heirloom tomato, asparagus	280
Butter Poached Sea Bass (D, G) Tomatillo, sherry bonito, heirloom tomato sauce	280
Branzino Brioche (G, D) Seafood wasabi blanquette, fennel, citrus segment	330
Crusted Kusamba Salt Barramundi (S, G, D) Lemon parsley, grilled asparagus, ponzu butter	340

SHELLFISH & OCTOPUS

Slow Cooked Octopus "Tentacle" (S, G, N) Rice puff, pickled wakame, eggplant, spicy goma	275
Oyster Rockefeller (D, G) Fish roe, spinach, wasabi mornay sauce	290
Papua Crab Risotto (D) Green strawberry, parmesan aioli, tarragon	340
Pan-Seared Hokkaido Scallop "Vichyssoise" (D, G) Golden caviar salt, pink peppercorn, katsuobushi, charcoal croûtons	470

MEAT & POULTRY

Pork Belly (P, G) Javanese apple and black pepper, pickled pineapple, crackling pork skin, garlic aioli	250
Stuffed Roasted Chicken (S, D, G) Wild mushroom, akai rice, creamy mustard sauce	280
“72-hour” Wagyu Short Rib (S, D) 120r / 180gr Edamame porridge, aged cheese, pickles butter	370 / 440
Grand Meat Platter (G, D) M9 Kiwami cuberoll, Australian lamb loin, wagyu short rib, signature sauce, condiments	1,800

LOCAL SEAFOOD SPECIALTIES

Udang Masak Lemak (N) Prawn, kemangi, pineapple, lemongrass	300
Soup Kepala Ikan Clear fish broth, ladyfinger, fried fish cheek	288
Laksa Ibu Tuti (S, N) Mackerel fish, prawn, bihun, tofu, pineapple, kecombrang	290
Ocean Bali Platter (N, G, S) Fish of the day, prawn, flower crab, octopus, mussels, corn, sambal, rice	750

HOT SIDES

Red Rice Miso (G) Spring onion, anchovies, fermentation soya	100
Grilled Asparagus (V, D) Demi-sel butter, thyme, moshio	115
Robata Sweet Corn (V) Avocado, jalapeño, sudachi	130
Sautéed Mushroom (VG) Shiitake, green peppercorn, garlic	135
Creamy Spinach (D) Aged cheese, nutmeg, mornay cream	145
Citrus Glazed Baby Carrot (G, N) Parsley, walnut, red shallot	150

DESSERTS

Chocolate Fondant (G, D, V) Valrhona manjari moelleux, salted caramel ice cream, cocoa crumble	165
Chocolate Caramel Crunch (D, G, V) Chocolate stone, orange segment, citrus marmalade	145
Coconut Strawberry Consommé (N, VG) Strawberry tartare, coconut jelly quenelle, almond crusted	140
Mango Cheesecake (G, D, V) Mango compote, yuzu jelly, matcha meringue, joconde biscuit	140
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
Seasonal Fruit Platter (VG) Mixed tropical fruits	125
Ice Cream (2 scoops) (D) Salted caramel, Bedugul strawberry, vanilla, chocolate	100
Dessert Platter (D, G, V) Chocolate fondant, yuzu crèmeux, passion fruit blanket, pâte de fruit, salted caramel ice cream	430