

# 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

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## THE JOURNEY SIGNATURE MENU

Five Course Tasting Menu

860 per person

### Lima Corn Ceviche (VG)

Passion fruit, crispy quinoa, shallot velvet

### Shiro Tomato Soup (D)

Hokkaido Scallop, koji rice, basilicum

### Sorbet

Sudachi sorbet, peach brûlée

### "72-hour" Miso Escolar Fish (D)

Red rice puff, sea vegetables, sudado cream sauce

### Citrus Tart (S, G, D, V)

Lemon genoise, orange segment, mandarin crèmeux, keffir lime sorbet

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(S) Signature Menu

(V) Vegetarian

(VG) Vegan

(G) Gluten

(D) Dairy

(N) Nut

## SPECIALS OF THE WEEK

|  |     |
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| <b>Farmer Greens</b><br>Please ask your Seasalt host     | 170 |
| <b>Fisherman's Catch</b><br>Please ask your Seasalt host | 290 |

## STARTERS

|   |           |
|---|-----------|
| <b>Charred Heart Lettuce (D,V,G)</b><br>Aged cheese, lemon gari dressing, toasted quinoa, daikon  | 170       |
| <b>Swiss Charred Salad (V,N)</b><br>Pomelo, pear, mustard frills, cashew, baby carrot, tarragon honey mustard dressings                   | 175       |
| <b>Pear &amp; Barley Salad (S,VG,G)</b><br>Mint, pineapple essence, pomegranate, carrot leaf, rosella jelly                               | 175       |
| <b>Shaved Asparagus Salad (VG,G)</b><br>Pickled strawberry, edamame, lettuce, crouton, grapes vinaigrette                                 | 185       |
| <b>Tuna Salad (G)</b><br>Skipjack chūtoro, Pasco quinoa, burnt orange, ceviche dressing   | 220       |
| <b>Nouvelle Hokkaido Scallops (S)</b><br>Grape caviar, wakame salad, smoked cream   | 290       |
| <b>Crab Salad (G)</b><br>Mango togarashi, heirloom tomato, wasabi mayonnaise, watercress  | 300       |
| <b>Seafood On Ice M / L</b><br>Sumbawa oyster, premium scallop, dry aged sashimi fish, crab, prawn, clam, seaweed, lemon, shallot vinegar | 425 / 700 |

## NATURE'S PICKS

|  |     |
|--|-----|
| <b>Coated Lombok Tofu (S,G,VG)</b><br>Moringa tofu, pickled wakame, sesame, orange ponzu sauce | 120 |
| <b>Warm Glass Noodles (VG,N)</b><br>Mango, carrot, bean sprout, peanut, kecombrang sauce       | 130 |
| <b>Roasted Pumpkin (VG)</b><br>Quinoa, pomegranate, maple syrup, thyme, butternut seeds        | 130 |

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

## OCEAN FISH

|   |     |
|---|-----|
| <b>Akami Black Bass</b>   | 270 |
| Steamed fish, ginger flower, pickled roots, crispy kale           |     |
| <b>Grilled Sea Bream (S, D)</b>                                   | 270 |
| Pomegranate salsa, tsukemono butter, grilled lemon, micro herbs   |     |
| <b>Smoked Cedarwood Yellowtail Fish (G, D)</b>                    | 280 |
| Beef chorizo quinoa pomidge, jalapeño, heirloom tomato, asparagus |     |
| <b>Butter Poached Sea Bass (D, G)</b>                             | 280 |
| Tomatillo, basil, sherry bonito tomato sauce, baguette            |     |
| <b>Crusted Kusamba Salt Barramundi (S, G, D)</b>                  | 340 |
| Lemon parsley, grilled asparagus, ponzu butter                    |     |

## MARINE SHELLFISH & OCTOPUS

|   |     |
|---|-----|
| <b>Coconut Prawn Soup (S)</b>                                       | 170 |
| Mushroom, tomato, pickled chili oil                                 |     |
| <b>Slow Cooked Octopus "Tentacle" (S, G, N)</b>                     | 275 |
| Rice puff, pickled wakame, dried bonito, spicy goma                 |     |
| <b>Papua Crab Risotto (D)</b>                                       | 340 |
| Green strawberry, parmesan aioli, tarragon                          |     |
| <b>Pan-Seared Hokkaido Scallop "Vichyssoise" (S, D, G)</b>          | 470 |
| Golden caviar salt, pink peppercorn, katsuobushi, charcoal croûtons |     |

## MEAT & POULTRY

|   |           |
|---|-----------|
| <b>Pork Belly (P, G)</b>  | 250       |
| Javanese apple and black pepper, pickled pineapple, crackling pork skin, garlic aioli |           |
| <b>Stuffed Roasted Chicken (S, D, G)</b>  | 280       |
| Wild mushroom, akai rice, creamy mustard sauce  |           |
| <b>"72-hour" Wagyu Short Rib (S, D) 120gr / 180gr</b>                                 | 370 / 440 |
| Edamame pomidge, aged cheese, buttered pickles  |           |

## HERITAGE SIGNATURE

|   |     |
|---|-----|
| <b>Soup Kepala Ikan</b>   | 288 |
| Clear fish broth, ladyfinger, fried fish cheek                            |     |
| <b>Laksa Ibu Tuti (S, N)</b>  | 290 |
| Mackerel fish paste, prawn, bihun, tofu, pineapple, kecombrang            |     |
| <b>Udang Masak Lemak (N)</b>  | 300 |
| Prawn, kemangi, pineapple, lemongrass                                     |     |
| <b>Ocean Bali Platter (N, G, S)</b>                                       | 800 |
| Fish of the day, prawn, flower crab, octopus, mussels, corn, sambal, rice |     |

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## HOT SIDES

|   |     |
|---|-----|
| <b>Red Rice Miso (G)</b><br>Spring onion, anchovies, fermentation soya  | 120 |
| <b>Roasted Baby Potato (D,V)</b><br>Rosemary shio, brown butter         | 120 |
| <b>Grilled Asparagus (V, D)</b><br>Demi-sel butter, thyme, moshio       | 130 |
| <b>Robata Sweet Corn (V)</b><br>Avocado, jalapeño, sudachi              | 135 |
| <b>Sautéed Mushroom (VG)</b><br>Shiitake, green peppercorn, garlic      | 135 |
| <b>Citrus-Glazed Baby Carrot (G, N)</b><br>Parsley, walnut, red shallot | 150 |

## DESSERTS

|   |     |
|---|-----|
| <b>Citrus Tart (S, G, D,V)</b><br>Lemon genoise, orange segment, mandarin crèmeux, keffir lime sorbet                         | 140 |
| <b>Chocolate Caramel Crunch (D, G,V)</b><br>Chocolate stone, orange segment, citrus marmalade                                 | 140 |
| <b>Chocolate Fondant (G, D,V)</b><br>Valrhona manjari moelleux, salted caramel, brown butter                                  | 150 |
| <b>Honey Cake (G, N, D)</b><br>Diplomat cream, bee pollen, almond   | 150 |
| <b>Seasonal Fruit Platter (VG)</b><br>Mixed tropical fruits   | 100 |
| <b>Ice Cream (2 scoops) (D)</b><br>Salted caramel, Bedugul strawberry, vanilla, chocolate                                     | 100 |
| <b>Dessert Platter (D, G,V)</b><br>Chocolate caramel crunch, honey cake, citrus tart, pate de fruit, salted caramel ice cream | 450 |