

SEASALT

COASTAL DINING LUNCH



SPECIALS OF THE WEEK

Please ask your Seasalt host

FARMER'S GREENS 120

FISHERMAN'S CATCH 190

BREAKFAST ESSENTIALS

MANGO BIRCHERMUESLI    

Ume plum yoghurt, coconut granola, cashew nuts 90

JAPANESE SOUFFLÉ PANCAKE   

Roasted maple pineapple, coconut flakes, coconut ice cream 90

TOMATO BASIL SANDWICH   

Ancient sourdough, tomato, mozzarella, basil, arugula, aged balsamic 85

AVOCADO TOAST   

Romaine lettuce, feta cheese, tarragon, young soya bean, lemon dressing 85

SMOKED CHICKEN SANDWICH 

Grilled seeded sourdough, seared miso mushroom, hummus, caramelized onion, spring onion 100

+ Poached Egg (1pc) 35

+ Crispy Turkey Bacon (3 pcs) 100

LOCAL CORNER

MEE GORENG SAYUR  


Vegetable fried noodles, carrot, green bean, bean sprout, spicy soya sauce 130

NASI GORENG SAPI 

Beef fried rice, carrot, prawn crackers, sambal kecombrang 185

SOTO AYAM KAMPUNG 

Free-range chicken, bean sprouts, prawn crackers, vermicelli, Javanese aromatic broth 200

LAKSA IBU TUTI 

Mackerel fish paste, prawns, bihun, tofu, pineapple, kecombrang 250

IGA BAKAR 

BBQ angus beef ribs, chili soya sauce glaze, Jatiluwih white rice, cucumber, sambal matah 290

#SEASALTSEMINYAK



SIGNATURE

UDON FRIED NOODLES  

Octopus, black pepper, capsicum, bonito 175

MORE THAN FRESH

SEAFOOD PLATTER ON ICE - M / L  

Hokkaido scallop, Sumbawa oyster, prawn, sashimi, flower crab, black mussels, wasabi mayonnaise, marie rose sauce, mignonette sauce 450 / 800


ASIAN FAVOURITES

SEAFOOD POKE BOWL 

Marinated prawns, octopus, corn, avocado, cucumber, unagi sauce 175

CHICKEN RAMEN 

Onsen egg, pok choy, sesame, togarashi, citrus spicy broth 240

BEEF GYUDON 

Stir-fried beef, onion, soya sauce, spring onion, sesame, steamed rice 250

STEAMED PRAWNS 

Asparagus, egg white, vermicelli, garlic, aromatic oil 290

CHILI CRAB 

Coriander, egg, ginger, garlic, crispy bun 380

FROM THE GRILL

SKEWERS

CHICKEN YAKITORI 

Teriyaki glaze, lemon shio, signature sauce 150

GRILLED PRAWNS 

Smoked butter, citrus shio, signature sauce 170


GRILLED OCTOPUS 

Salted butter, ginger, signature sauce 180

BURGERS

CHICKEN BURGER 

Brioche bun, lettuce, caramelized onion, artisanal cheese, tonkatsu sauce 200

M5 SHORT RIB BURGER 

Brioche bun, lettuce, tomato, artisanal cheese, mustard miso sauce 300

+ French Fries 70

+ Small Salad 50

MAINS

GRILLED BARRAMUNDI - 130G 

Lemon, roasted potato, spicy teriyaki sauce 190

GRASS-FED SIRLOIN - 200G 

Herb butter, French fries, black pepper sauce 280


BALI OCEAN PLATTER 

Catch of the day, prawn, crab, octopus, clam, corn, signature sambals, steam rice 750


NATURE'S PICKS

GARDEN SALAD  


Heart lettuce, pistachio granola, calamansi dressing 100

CITRUS SALAD 

Orange, pomelo, watercress, lettuce, pickled radish, mandarin emulsion 120

COATED LOMBOK TOFU 

Moringa tofu, pickled wakame, sesame, orange ponzu sauce 120

ROASTED PUMPKIN 

Quinoa, pomegranate, maple syrup, thyme, butternut seeds 130

WARM GLASS NOODLES 

Mango, carrot, bean sprouts, coriander, peanut, kecombrang sauce 130

SMALL BITES

FRENCH FRIES 

Nori, seasalt 80

STEAMED SEAFOOD DUMPLINGS 

Toasted sesame, nori, spicy plum sauce 150

PAN-SEARED CHICKEN GYOZA 

Jicama, carrot, spicy bean mayonnaise 150

CRISPY SEAFOOD WONTON 

Prawn, spring onion, carrot, wasabi mayonnaise 150

SWEET TREATS

POMELO PANNACOTTA 

Calamansi, meringue, lemon balm 110

HONEY CAKE 

Frosting cream, bee pollen, almonds 110

CHOCOLATE TART 

Bali plant-based chocolate, lime sorbet 110

YOGHURT SUNDAE 

Bedugul strawberry, chocolate ganache 110

SEASONAL FRUIT PLATTER 

Mixed tropical fruits 100

SORBET 

Mango, coconut, passionfruit, lime 70

ICE CREAM 

Chocolate, vanilla, strawberry, salted caramel 70

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

 VEGETARIAN  VEGAN  GLUTEN

 DAIRY  NUT  PORK

SEASALT

COASTAL DINING LUNCH

MOCKTAILS

COCO MINT

Coconut, cucumber, mint, lime juice 85

GINGER COOLER

Ginger, lemongrass, lemon juice, kafir lime cordial, splash of sprite 85

COCONUT BERRY

Coconut, blueberry, strawberry, raspberry, pomegranate 85

HOMEMADE ICED TEAS

DEEP PURPLE

Lychee pure, lemon juice, pea cordial, pea tea, sugar cane stick 80

JAZZ

Jasmine tea, lemon juice, osmanthus cordial, sugar cane stick 80

ROSES

Rosella tea, rose passion cordial, berry mix, lemon juice, sugar cane stick 80

TROPICS

Citrus tea, orange juice, mango cordial, top sprite 80

HEALTHY SMOOTHIE

VERY BERRY

Coconut water, mango, strawberry, raspberry, banana, pomegranate juice, coconut syrup 85

AVOCADO BLISS

Coconut water, banana, avocado, coconut milk, coconut cordial 85

FRESH JUICES

CLEANSE

Kale, apple, spinach, celery, cucumber, lemon 85

ABC

Apple, beetroot, carrot 85

VITALITY

Spinach, cucumber, celery 85

IMMUNE BOOSTER

Carrot, orange, ginger, lemon 85

PINEAPPLE | ORANGE | WATERMELON 80
MANGO | AVOCADO (SEASONAL) 90

BEVERAGES

WINE BY GLASS (150 ML)

CHAMPAGNE

Lanson Black Label Brut NV 570

SPARKLING

Villa Sandi Millesimato Prosecco Superiore
Valdobbiadene Docg, Glera, Italy 2021 295

WHITE WINE

Sauvignon Blanc, Black Cottage, Marlborough,
New Zealand 2023 200

Pinot Grigio, Tommasi Le Rosse Valpolicella,
Veneto, Italy, 2022 200

Chardonnay, Castello Pomino Bianco,
Marchesi de Frescobaldi, Central Italy, 2022 250

RED WINE

Pinot Noir, Black Cottage, Marlborough,
New Zealand, 2022 230

Cabernet Sauvignon, Merlot, Calvet,
Bordeaux, France, 2020 230

Tempranillo, La La Land, Big Rivers, New South Wales,
Australia, 2021 230

ROSE WINE

Shiraz/Syrah, Cinsault, Grenache, Maison Saint Aix,
Provence, France, 2022 270

SEASIDE ELIXIRS

MR & MRS ALILA

Gin, rosemary cordial, atomic tonic
Tasting Note : Bitter 170

STRETCHED PINEAPPLE

White rum, pineapple tepache, lemon, mint,
sodas, pineapple leather 170

LITTLE BUNNY

Vodka, clarified carrot, lemon, ginger, carrot leather 170

ALILA STRAWBERRY FIELDS FOREVER

Vodka, strawberry, lychee lemon cordial 170

SUNSHINE

Gin, triple sec, grapefruit juice, honey, lemon,
togarashi, aquafaba 170

SEASALT COASTLINE

Gin, coconut liqueur, lemon,
homemade cucumber cordial 170

BEER SELECTIONS

PROST PILSENER 65
BINTANG | HEINEKEN | SAN MIGUEL 80
CORONA 150
HOEGAARDEN 160

BLENDED COFFEE FROM BARISTA

ICED FRAPPE CAPPUCCINO

Blended frappe, espresso shot,
milk, topping cream 85

ICED GREEN TEA LATTE

Blended matcha green tea, milk,
cherry, topping cream 85

ICED OREO CAPPUCCINO

Blended oreo cookies, espresso shot,
milk, topping cream 85

ICED BAILEYS FRAPPE CAPPUCCINO

Blended frappe, Baileys liqueur shot,
espresso, milk, topping cream 140

COFFEE SELECTIONS

ESPRESSO | MACCHIATO 50
BLACK COFFEE 55
CAPPUCCINO | LATTE | 60
GREEN TEA LATTE

TEA SELECTIONS

ENGLISH BREAKFAST | GREEN | 55
MINT | EARL GREY | CHAMOMILE
OOLONG | ROOIBOS | SENCHA | 60
FRUITS ROUGES

WATER

STILL WATER 380ML / 750ML 50 / 85
SPARKLING WATER 380ML / 750ML 60 / 90



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

Straws will be provided upon request.

For more beverage & wine selections, please consult our Seasalt host.

 ALCOHOL