

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

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

(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

STARTERS

Charred Heart Lettuce (D,V, G) Aged cheese, lemon gari dressing, toasted quinoa, daikon	170
Swiss Charred Salad (V, N) Pomelo, pear, mustard frills, cashew, baby carrot, tarragon honey mustard dressings	175
Pear & Barley Salad (S,VG, G) Mint, pineapple essence, pomegranate, carrot leaf, rosella jelly	175
Shaved Asparagus Salad (VG, G) Pickled strawberry, edamame, lettuce, crouton, grapes vinaigrette	185
Tuna Salad (G) Skipjack chūtoro, Pasco quinoa, burnt orange, ceviche dressing	220
Nouvelle Hokkaido Scallops (S) Grape caviar, wakame salad, smoked cream	290
Crab Salad (G) Mango togarashi, heirloom tomato, wasabi mayonnaise, watercress	300
Seafood On Ice M / L Sumbawa oyster, premium scallop, dry aged sashimi fish, Papua crab, prawn, clam, seaweed, lemon, shallot vinegar	500 / 800

NATURE'S PICKS

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

OCEAN FISH

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

MARINE SHELLFISH & OCTOPUS

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

MEAT & POULTRY

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

HERITAGE SIGNATURE

Soup Kepala Ikan	288
Clear fish broth, ladyfinger, fried fish cheek	
Laksa Ibu Tuti (S, N)	290
Mackerel fish paste, prawn, bihun, tofu, pineapple, kecombrang	
Udang Masak Lemak (N)	300
Prawn, kemangi, pineapple, lemongrass	
Ocean Bali Platter (N, G, S)	880
Fish of the day, Papua crab, prawn, octopus, mussels, corn, sambal, rice	

HOT SIDES

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

DESSERTS

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