

SEASALT

Sunday Brunch

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

- Welcome glass of sparkling wine 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)

WINE SPARKLING

La Gioisa, Prosecco, DOCG, Italy

WHITE

Sauvignon Blanc, Vantisquero Queulat Grand Reserve, Chile
Chardonnay, Castello Pomino Bianco, Marchesi de Frescobaldi, Italy

RED

Cabernet Sauvignon Merlot Blend, Calvet Bordeaux, France
Malbec, Kaiken Estate, Mendoza, Argentina

ROSE

Maison Saint AIX, Côtes de Praire, France

COCKTAILS

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

TO ORDER

The following selections are thoughtfully crafted and available to order at your table, as part of our Sunday Brunch experience.

VEGETARIAN

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

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

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

Roasted Eggplant | 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

SKEWERS

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 choi, spring onion

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

Seafood Bisque | Balinese coconut, dill, crouton

TEMPURA

Ocean Platter | Prawns, calamari, oysters

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

Steam Basket | Chicken dumpling, 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 (VG) Vegan (G) Gluten (N) Nut (P) Pork (D) Dairy

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