

SEASALT

With a focus on sustainability, Seasalt sources seafood that is wildly 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

SPECIALS OF THE WEEK

Farmer Greens

Please ask your Seasalt host

170

Fisherman's Catch

Please ask your Seasalt host

290

STARTERS

Heirloom Tomato Salad (V, D, G)

Marinated frozen tomato, ponzu, salak fruits, sundried tomato pesto

175

Swiss Chard Salad (V, N, D)

Pomelo, pear, mustard frills, cashew, baby carrot, tarragon honey mustard dressing

175

Pear & Barley Salad (S, VG, G)

Mint, pineapple essence, pomegranate, carrot leaf, rosella jelly

175

Skipjack Tuna Tataki (G)

Pasco quinoa, burnt orange, organic coconut, Nikkei dressing

220

Nouvelle Hokkaido Scallop (S)

Grape caviar, tobiko, wakame, smoked cream sauce

300

Crab Salad (G)

Mango togarashi, heirloom tomato, wasabi mayonnaise, watercress

300

Seafood On Ice M / L

Banyuwangi oysters, premium scallop, dry aged sashimi fish, Papua crab, prawns, clams, 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)

Young mango, carrot, bean sprout, peanut, kecombrang sauce

130

Roasted Pumpkin (VG, G)

Quinoa, pomegranate, maple syrup, furikake, butternut seeds

130

(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.

OCEAN FISH

| | |
|---|-----|
| Grilled Sea Bream (S, D) Pomegranate salsa, tsukemono butter, grilled lemon, micro herbs | 270 |
| Steam Black Pomfret (G, D) Stir fry barley, aromatic vegetables, crispy leeks, brown bread sauce | 280 |
| Smoked Cedarwood Yellowtail Fish (G, D) Beef chorizo, quinoa ragout, jalapeño, heirloom tomato, asparagus | 280 |
| Butter Poached Sea Bass (G, D) Tomatillo, basil, baguette, seafood salt, sherry bonito tomato sauce | 280 |
| Crusted Kusamba Salt Barramundi (S, G, D) Lemon parsley, grilled asparagus, ponzu butter | 340 |

MARINE SHELLFISH

| | |
|--|-----|
| Shiro Tomato Soup (D) Banyuwangi scallop, tomato essences, koji rice, basilicum | 130 |
| Coconut Prawn Soup (S) Mushroom, tomato, pickled chili oil | 170 |
| Slow Cooked Octopus “Tentacle” (S, G, N) Rice puff, pickled wakame, dried bonito, spicy goma, golden caviar salt | 275 |
| Papua Crab Risotto (D) Green strawberry, parmesan aioli, tarragon | 340 |
| Pan-Seared Hokkaido Scallop (S, D, G) Butternut mousseline, purple cabbage, pumpkin seeds, aged miso emulsion | 380 |

HERITAGE SIGNATURE

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

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 hours” Wagyu Short Rib 180g (S, D, G) Miso glazed, edamame porridge, pickles butter | 480 |

HOT SIDES

| | |
|--|-----|
| Red Rice Miso (G) Spring onion, anchovies, fermentation soya | 110 |
| Roasted Baby Potato (D,V) Rosemary shio, brown butter | 110 |
| Grilled Asparagus (V, D) Demi-sel butter, thyme, moshio | 140 |
| Robata Sweet Corn (V) Avocado, jalapeño, sudachi | 140 |
| Sautéed Mushroom (VG) Shitake, green peppercorn, garlic | 140 |
| Citrus-Glazed Baby Carrot (G, N,V) Walnut, parsley, red shallot | 140 |
| Charred Heart Lettuce (V, D, N) Avocado, aged cheese, pickle daikon, almond flakes | 140 |

DESSERTS

| | |
|---|-----|
| Citrus Tart (S, G, D,V) Lemon genoise, orange segment, mandarin crèmeux, keffir lime sorbet | 140 |
| Chocolate Caramel Crunch (D, G,V) Chocolate stone, orange segment, citrus marmalade | 140 |
| Sweet Corn Tart (G, D) Black sesame crust, cinnamon, maple ice cream | 140 |
| Warm Chocolate Fondant (G, D,V) Valrhona manjari moelleux, salted caramel, brown butter | 150 |
| Honey Cake (G, N, D) Diplomat cream, bee pollen, almond | 150 |
| 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 |

(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.