

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

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 crémeux, 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