

SEASALT

With a focus on sustainability, Seasalt sources seafood that is wild caught and sustainably harvested from the waters around Indonesia, and partners with Bali Sustainable Seafood, a local social enterprise that provides high quality seafood that is sustainably fished.

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.

#SEASALTSEMINYAK

Seafood cuisine with a Japanese touch

Vivian Vitalis
Chef de cuisine



SCAN FOR SEASALT PROMOTION

CHEF'S MENU

Signature Menu 4-course crafted signature menu by Chef Vivian Vitalis	520
Including Beverage Pairing Combination of crafted cocktails and wine	920

MORE THAN RAW

Ruby Snapper Tartare Carrot-orange reduction, cucumber, pomelo, rice crispies, gari ginger	140
7 Days Aged Hamachi Kintamani grapes, pickled shallots, toszazu dressing, almond togarashi oil	95
Blue Swimmer Crab Tartare Pickled honeydew, avocado, wasabi, balsamic caviar	130

VEGETABLES

Kyoto Hummus (v) Edamame, broccoli, avocado, romaine lettuce, moshio	120
Salt Baked Potato (v) Baked in aromatic sea salt, smoked cream, mustard, pickled shallot, dill	70
Asparagus & Cauliflower (v) Broccoli stem, black sesame goma-ae, ponzu	130
Roasted Root (v) Carrot, beetroot, sweet potato, carrot miso puree	95
Agedashi Tofu (v) Fried tofu, wakame, spring onion, goma-ae, lime shoyu dressing	105
Tomato Salad (v) Two year matured black miso, tofu, fermented soybeans, moshio salt	95

LOCAL SPECIALS

Gulai Ikan Barramundi, spice paste, kemangi, tomato, lemongrass	250
Pepes Ikan Mahi-mahi, tomato, chili, salam leaf	250
Soup Kepala Ikan Clear fish broth, ladyfinger, pineapple, fried fish cheek	250
Udang Bakar Jimbaran Grilled prawn, tomato sambal, lime, lemongrass shallot dressing	265

CATCH OF THE DAY

Special Seafood of the Day Please ask your Seasalt host	265
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SEAFOOD & FISH

Snapper in Seasalt Whole snapper baked in aromatic salt, side salad	265
5 Hours Steamed Octopus "Tentacle" Octopus legs, wakame, goma-ae, eggplant, yuzu radish	190
Crispy Prawn Miso Soyu mushroom, miso butter, pickled carrot, wakame	225
Spicy Barramundi Steamed, ginger flower, pumpkin puree, eggplant	180
"Off The Bone" Grilled pompano, smoked salt, black garlic, lime	210
Rice Koji Grilled Squid Sesame emulsion, burnt lemon, garden herbs, togarashi salt	225

MEAT & POULTRY

Chicken Teppan Roulade Garlic butter, shoyu, fried garlic, cabbage kimchi	150
"72 hours" Wagyu Short Rib 120gr/180gr Wasabi-mashed potato, pickled pumpkin, edamame	230 / 340
Shoyu Yaki Pork Belly Barbeque soy glaze, apple kombucha reduction, green apple salad	175

SIDES

Red Rice Miso (v) Spring onion, sesame seed	70
Bacon Fried Rice Egg, cured yolk, bacon, leek, corn	85

DESSERT

Chocolate Fondant Valrhona manjari moelleux, salted caramel, brown butter	115
Brûlée Chantilly cream, apple compote, micro sponge	95
Passion Coco Passion cream, sago pearl, passion sponge, cocoa crumble, coconut milk sorbet	90
Matcha Green tea namelaka, green tea cake, red bean ice cream	110

