

Seafood Brunch

Lazy Sunday by the Sea

SEASALT

YOUR SEAFOOD BRUNCH INCLUDES... 550

- *) 50% off for children under 12 years old
- *) Complimentary meal for children under 4 years old
- Welcome cocktail
- Free flow of soft drinks
- Juices
- Mineral water

SEAFOOD BRUNCH FREE FLOW BEVERAGES 1,200

- *) unlimited to order
- Free flow of sparkling wine
- Imported white, red, rose
- Beers
- Selected cocktails
- Soft drinks and juices

SPECIALS

2 FOR 1 BLOODY MARY

Seasalt's Bloody Mary 150
Vodka, house bloody mary mix, celery, spicy salt rim, and olive

The Caesar 150
Vodka, house bloody mary mix, clam broth, horseradish, prawn, and lemon

Bloody Maria 150
Tequila, Tex-Mex mix, lime, salt rim, baby corn, and lime decoration

Smoky Barbecue Mary 150
Vodka, house bloody mary mix, and bacon

COCKTAILS ON THE GO...

Passion Fruit Bellini 150
Passion fruit, citrus, and sparkling

Moscow Mule 150
Vodka and homemade ginger beer

From Mexico with Love 150
Tequila, citrus, chilli, and passion fruit

Coconut and Lime Daiquiri 150
Rum, lime, coconut cream, and shred

PASSAROUND

Sumbawa Oysters, Clams & Prawns

ON THE TROLLEY

Catch of The Day

DISPLAY

COLD

Sashimi | Mahi-mahi, Hamachi, Gindara

Maki Roll | California, Spicy Tuna, Avocado and Cucumber

Chill Soup & Raw | Mahi-mahi Ceviche, Gazpacho, Honey Melon Soup

SALAD

Potato Salad | Smoked butterfish, sour cream, edamame, boiled egg, and katsuobushi

Seasalt Salad | Prawn, smoked gindara, cured bonito, crab, tuna, and Calamansi dressing

Smoked Chicken | Green lettuce, shimeji mushroom, and sesame seed dressing

Chuka Wakame Salad | Sesame dressing, cherry tomato, cucumber

CARVING STATION

Roasted Chicken | Fried rice, roasted garlic

Roasted Pork | Hoisin, goma

SANDWICH & SANDOS

Chicken Sandos, Seafood Sandos, Steamed Pork Bun

TO ORDER

VEGETABLE

Kyoto Hummus | Broccoli, avocado, romaine, moshio, and edamame

Pumpkin Tempura | Ginger soy dressing

Tsukemono | Assorted pickled vegetables

Mushroom | Oyster mushroom, pickled shimeji, duxelles, seared button, goma-ae

Agedashi Tofu | Dashimono, spring onion, sesame oil

MEAT & POULTRY

Wagyu Short Rib | Mustard, miso, and ginger jus

Yaki Tori | Chicken skewer, leek, lemon kosho

Pork Ramen | White radish, pork belly, spring onion

FISH & SEAFOOD

COLD

Tuna Poke Bowl | Wasabi mayo, cucumber, gari ginger, furikake

Prawn Cocktail | Lemon vinaigrette, crispy, furikake

Smoked Fish | Homemade smoked sea salt

Beetroot Cured Fish | Poached apple, orange caviar, sudachi gel

HOT

Miso Yaki Gindara | Pickled carrot, sesame seed, lemon basil

Red Snapper | Served with momotaro tomato, black olive, and 2-year-old black miso

Calamari | Wasabi mayo, togarashi, nori salt

Baramundi | Steamed served with grated ginger, and green tomato

Grilled Hamachi | Tomato brown miso relish, cherry tomato, and garlic spinach

Deep Fried Octopus | Sudachi goma-ae dressing

DESSERT

Please ask your Seasalt team for Dessert

