

# SEASALT

COASTAL DINING LUNCH

## SIGNATURE

### UDON FRIED NOODLES

Octopus, black pepper, capsicum, bonito 175

## MORE THAN FRESH

### SEAFOOD PLATTER ON ICE - M / L

Hokkaido scallop, Banyuwangi oysters, prawns, sashimi, Papua crab, black mussels, wasabi mayonnaise, marie rose sauce, mignonette sauce 500 / 800

## BREAKFAST ESSENTIALS

### BANANA BREAD

Espresso-infused butter, sea salt flakes 80

### FLUFFY PANCAKE

Strawberry, lime zest, icing sugar 90

### TROPICAL GRANOLA BOWL

Greek yogurt, chia seed, mango, passion fruit, lime 90

### AVOCADO TOAST

Romaine lettuce, feta cheese, tarragon, young soya bean, lemon dressing 85

### SMOKED CHICKEN SANDWICH

Grilled seeded sourdough, seared miso mushroom, hummus, caramelized onion, spring onion 100

+ Poached Egg (1pc) 35

+ Crispy Turkey Bacon (3 pcs) 100

## LOCAL CORNER

### MEE GORENG SAYUR

Vegetarian fried noodles, carrot, green bean, bean sprout, spicy soya sauce 130

### NASI GORENG SAPI

Beef fried rice, carrot, prawn crackers, sambal kecombrang 185

### SOTO AYAM KAMPUNG

Free-range chicken, bean sprouts, prawn crackers, vermicelli, Javanese aromatic broth 200

### IGA BAKAR

BBQ angus beef ribs, chili soya sauce glaze, Jatiluwih white rice, cucumber, sambal matah 290

## ASIAN FAVOURITES

### CHICKEN NOODLE SOUP

Marinated chicken, yellow noodle, mushroom, goji berries, goma oil 175

### SEAFOOD POKE BOWL

Marinated prawns, octopus, corn, avocado, cucumber, teriyaki sauce 175

### SUKIYA BEEF RAMEN

Onsen egg, pok choy, sesame, togarashi, fish essence, citrus spicy broth 240

### BEEF GYUDON

Stir-fried beef, onion, soya sauce, spring onion, sesame, steamed rice 250

### BUTTERMILK PRAWN

Red chili, curry leaf, cream, pomelo, steam rice 270

### CHILI CRAB

Coriander, egg, ginger, garlic, crispy bun 380

## FROM THE GRILL

### SKEWERS

#### CHICKEN YAKITORI 2 SKEWERS

Teriyaki glaze, lemon shio, signature sauce 150

#### GRILLED PRAWNS 3 SKEWERS

Smoked butter, citrus shio, signature sauce 170

#### GRILLED OCTOPUS 3 SKEWERS

Salted butter, ginger, signature sauce 180

#### CHOICE OF ROBATA VEGETABLES

Eggplant Miso   | Teriyaki Mushroom    
Seasalt Zucchini  60

### BURGERS

#### CHICKEN BURGER

Brioche bun, lettuce, caramelized onion, artisanal cheese, tonkatsu sauce 200

#### M5 SHORT RIB BURGER

Brioche bun, lettuce, tomato, artisanal cheese, mustard miso sauce 300

+ French Fries 70

+ Small Salad 50

### MAINS

#### GRILLED BARRAMUNDI 130G

Lemon, roasted potato, spicy teriyaki sauce 190

#### GRILLED YELLOWTAIL FISH 130G

Crushed butternut, pickled orange, tamago mustard sauce 190

#### SMOKE CHARCOAL PRAWN

Spice mango coulis, coriander, toasted almond 250

#### PRIME ANGUS SIRLOIN 200

Herb butter, charred heart lettuce, black pepper sauce 280

#### OCEAN BALI PLATTER

Catch of the day, prawn, Papua crab, octopus, clams, corn, sambals, rice 880

## NATURE'S PICKS

### GARDEN SALAD

Heart lettuce, pistachio granola, calamansi dressing 100

### COATED LOMBOK TOFU

Moringa tofu, pickled wakame, sesame, orange ponzu sauce 120

### CHILLED SOBA SALAD

Carrot, purple cabbage, toasted sesame dressing 130

### WARM GLASS NOODLES

Mango, carrot, bean sprout, peanut, kecombrang sauce 130

## SMALL BITES

### FRENCH FRIES

Nori, seasalt 80

### AVOCADO MAKI

Nori, pickle daikon, wasabi mayonnaise 100

### PAN-SEARED CHICKEN GYOZA

Jicama, carrot, spicy bean mayonnaise 150

### CRISPY SEAFOOD WONTON

Prawn, spring onion, carrot, wasabi mayonnaise 150

## SWEET TREATS

### SWEET CORN TART

Black sesame crust, cinnamon, maple ice cream 110

### STRAWBERRY SHORTCAKE

Genoise sponge, chantilly cream 110

### JAPANESE CARAMEL CUSTARD

Silky caramel custard, orange rind 110

### SEASONAL FRUIT PLATTER

Mixed tropical fruits 100

### SORBET

Mango, coconut, passionfruit, lime 70

### ICE CREAM

Chocolate, vanilla, strawberry, salted caramel 70

Prices are in thousand Rupiah and subject to 21% tax and service charge.

 VEGETARIAN  VEGAN  GLUTEN

 DAIRY  NUT  PORK

**MOCKTAILS**

<b>COCO MINT</b> Coconut, cucumber, mint, lime juice	90
<b>GINGER COOLER</b> Ginger, lemongrass, lemon juice, kaffir lime cordial, splash of sprite	90
<b>COCONUT BERRY</b> Coconut, blueberry, strawberry, raspberry, pomegranate	90

**HOMEMADE ICED TEAS**

<b>DEEP PURPLE</b> Lychee pure, lemon juice, pea cordial, pea tea	90
<b>JAZZ</b> Jasmine tea, lemon juice, osmanthus cordial	90
<b>ROSES</b> Rosella tea, rose passion cordial, berry mix, lemon juice	90
<b>TROPICS</b> Citrus tea, orange juice, mango cordial	90

**HEALTHY SMOOTHIE**

<b>VERY BERRY</b> Coconut water, mango, strawberry, raspberry, banana, pomegranate juice, coconut syrup	95
<b>AVOCADO BLISS</b> Coconut water, banana, avocado, coconut milk, coconut cordial	95

**FRESH JUICES**

<b>CLEANSE</b> Kale, apple, spinach, celery, cucumber, lemon	85
<b>ABC</b> Apple, beetroot, carrot	85
<b>VITALITY</b> Spinach, cucumber, celery	85
<b>IMMUNE BOOSTER</b> Carrot, orange, ginger, lemon	85
<b>PINEAPPLE   ORANGE   WATERMELON</b>	85
<b>MANGO   AVOCADO (SEASONAL)</b>	85

**WINE BY GLASS (150 ML)**

<b>CHAMPAGNE</b> Lanson Black Label Brut NV	550
<b>SPARKLING</b> NV, Prosecco La Gioiosa, DOC, Trento, Italy	250
<b>WHITE WINE</b> Sauvignon Blanc, Calvet Cuvée du Cap, Bordeaux, France 2023	200
Pinot Grigio, Tommasi Le Rosse Valpolicella, Veneto, Italy, 2022	200
Chardonnay, Castello Pomino Bianco, Marchesi de Frescobaldi, Italy, 2022	200
<b>ROSE WINE</b> Maison Saint AIX, Côtes de Provence, France, 2022	250
<b>RED WINE</b> Cabernet Sauvignon, Merlot, Calvet, Bordeaux, France, 2020	200
Malbec, Kaiken Estate, Mendoza, Argentina, 2021	200
Tempranillo, Marqués de Riscal 1860, Castilla y León, Spain 2021	250

**SEASIDE ELIXIRS**

<b>MR &amp; MRS ALILA</b> Gin, rosemary cordial, atomic tonic Tasting Note : Bitter	170
<b>STRETCHED PINEAPPLE</b> White rum, pineapple tepache, lemon, mint, sodas, pineapple leather	185
<b>LITTLE BUNNY</b> Vodka, clarified carrot, lemon, ginger, carrot leather	185
<b>ALILA STRAWBERRY FIELDS FOREVER</b> Vodka, strawberry, lychee lemon cordial	185
<b>KINTAMANI KISS</b> Vodka, Kintamani apple, lemon, apple cordial, jasmine	170
<b>TANGERINE WHISPER</b> Rum, tangerine, lemon, palm cordial, kaffir lime leaves	170

**BEER SELECTIONS**

<b>PROST PILSENER</b>	65
<b>HEINEKEN</b>	100
<b>SAN MIGUEL LIGHT</b>	100
<b>CORONA</b>	180

**COFFEE**

<b>ICED FRAPPE CAPPUCCINO</b> Blended frappe, espresso shot, milk, topping cream	85
<b>ICED GREEN TEA LATTE</b> Blended matcha green tea, milk, cherry, topping cream	85
<b>ICED OREO CAPPUCCINO</b> Blended oreo cookies, espresso shot, milk, topping cream	85
<b>ICED BAILEYS FRAPPE CAPPUCCINO</b> Blended frappe, Baileys liqueur shot, espresso, milk, topping cream	150
<b>ESPRESSO</b>	50
<b>MACCHIATO</b>	50
<b>BLACK COFFEE</b>	60
<b>CAPPUCCINO</b>	65
<b>LATTE</b>	65
<b>GREEN TEA LATTE</b>	60

**TEA**

<b>GREEN</b>	55
<b>EARL GREY</b>	55
<b>ENGLISH BREAKFAST</b>	60
<b>MINT</b>	60
<b>CHAMOMILE</b>	60
<b>OO LONG</b>	60
<b>ROOIBOS</b>	60
<b>FRUITS ROUGES</b>	60

**WATER**

<b>STILL WATER 380ML / 750ML</b>	50 / 85
<b>SPARKLING WATER 380ML / 750ML</b>	60 / 90

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Straws will be provided upon request.

For more beverage & wine selections, please consult our Seasalt host.

 **ALCOHOL**