

AASS

3 -C O U R S E S E T M E N U

Available for lunch at Seasalt

Choose 1 (one) item per course from the below selection

1 (one) appetizer, 1 (one) main & 1 (one) dessert

APPETIZER

Garden Salad (VG,N) | Heart lettuce, pistachio granola, calamansi dressing
Apple & Tsukemono Celery Salad (D,N,V) | Cucumber, spice-candied cashew nut, blue cheese emulsion

Fennel & Mango Salad (V,D) | Goat cheese, bee pollen, sudachi dressing

Botanical Salad (VG) | Aloe vera, tamarillo, tempe chips, hibiscus dressing

Black Bean Soup (VG,G) | Plaga pigeon pea, caramelized onion, vegan cheese on toast

MAIN COURSE

Mee Goreng Ayam (G) | Fried noodle, corn-fed chicken, carrot, crackers, kecombrang sauce
Creamy Chicken Soup (D,G) | Ramen, mushroom, leeks

Grilled Savu Sea Escolar Fish 110g (G,D) | Grilled vegetables, sesame, signature sauce
Asparagus Fried Rice (G,V) | Free-range egg, corn, leeks

Warm Mackerel Sour Dough (G) | Fish rillettes, nori, mustard seed, garden salad

DESSERT

Passion Coco (G,V) | Passion cream, sago pearl, coconut crumble, coconut milk sorbet
Matcha Mille-feuille (G, D,V) | Matcha namelaka, milk soil, chamomile fruit tea sorbet

2 Scoops of Ice Cream (D) | Salted caramel, Bedugul strawberry, vanilla, chocolate
Fruit Platter | Mixed tropical fruits

(G)
GLUTEN
(N)
NUTS
(P)
PORK
(VG)
VEGAN
(V)
VEGETARIAN