





The signature restaurant of our island, Salt pays particular attention to seafood freshly caught from the Indian Ocean. These fresh produce arrive daily on our island from local fishermen as well as from the surrounding fisheries as far as Sri Lanka.

A combination of the finest air flown seasonal produce, selected meats, poultry and other exotic delicacies from selected growers and markets around the world, make up the rest of Salt's menu.

Apart from the extraordinary food served in Salt, we pride ourselves in our extensive wine list. Allow our Island Sommelier and his team to select the best marriage of wines to go with the morsels of food created here in Salt.

Welcome to the Salt experience, the ultimate seafood indulgence set under a blanket of stars.



Entrées	USD
<b>Caviar selection</b>	
Beluga caviar 30g	270
Sevruga caviar 30g	185
Osietra caviar 30g	150
Served with blinis, egg white, egg yolk, parsley, onion, capers, fresh lemon segments and sour cream	
<b>Four raw tastes of the sea</b>	25
<b>Betel leaf</b>	26
filled with smoked trout, Tasmanian salmon roe & crispy shallots	
<b>Seared Japanese scallops</b>	33
on crushed soy beans with grilled king brown mushrooms & oven dried carrot syrup	
<b>Braised pork hock</b>	24
Lotus seed congee loaf, tangy cucumber & crisp pork crackling	
<b>Chilled Tasmanian Oysters</b>	25
coconut cream with basil, kaffir lime leaves and salmon pearls	
<b>Tiger prawn Tom-Trung</b>	28
Vietnamese style omelet with warm smoked Unagi and seaweed marmalade	
<b>Poached organic village egg</b>	25
with iberico jamon and sugar snap salad, anchovy & olive tapenade crisp	
<b>Cambodian spiced pan seared duck</b>	25
breast with pickled shiitake, fermented cabbage, green onion & hoi sin jelly	
<b>Steamed tiger prawn terrine</b>	27
on three lentil puree, wilted sarana, black bean and prawn glaze	
<b>Herb and nutmeg dusted quail breast</b>	33
with pressed foie gras, local slipper lobster, yellow bell pepper concentrate	
<b>Braised jellyfish</b>	25
Fragrant mixed herb and sprout salad with lemongrass and chilli	
<b>Crispy fried sardine fillets</b>	28
on thai rose apple and herb salsa with spicy nuc cham	
<b>Wild mushroom gyoza</b>	27
Aromatic consomme with slow cooked veal brisket	

Half board and full board guests will receive 25% discount  
All prices subject to 10% service charge



Fish	USD
Grilled seafood platter (for two)	180
Pan seared Sri Lankan wild barramundi on buttered celeriac, confit of mushrooms and celeriac veloute	39
Roasted red emperor fillet on vin jaune vegetable sauce, with cod brandade filled jackfruit crisps	35
Black pepper and lime roasted swimmer crab with a hint of ginger and curry leaves, steamed suwadel rice	50
Grilled local red mullet on crushed Jerusalem artichokes, cremini cigars, with an artichoke and horseradish glaze	35
Maldivian lobster (per 100gms) roasted with aromatics, on braised leek with snowpea shoot, tomato chive salsa and nantua sauce	15
Charred local yellow fin tuna with foie gras, crisp seaweed, yuzu jelly salad, warm wasabi & sago dressing	37

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Meat and poultry	USD
<b>Confit of duck</b> with beetroot fondue, grape chutney and glazed baby shallot pearls	37
<b>Slow cooked, Ras el Hanout</b> scented boneless lamb neck with flageolet beans, sugar snaps and roasted peppers	35
<b>Braised Wagyu beef cheek</b> on smoked pomme noisette, summer vegetables and braising liqueur	40
<b>Herb marinated roasted whole Squab</b> with wilted spinach, green mango tzatziki and piccalilli	42
<b>Wagyu tenderloin (marble score 9+)</b> on pumpkin and jamon "anna" with garlic crisps and chanterelle jus	80
<b>Vegetarians</b>	
<b>Kipfler potato gnocchi</b> on butternut puree with glazed pumpkin and chimichurri	27
<b>Masala tofu "scramble"</b> on sauteed Cantonese lettuce, steamed rice and air dried lotus root	29
<b>Spiced breadfruit</b> stuffed kae flowers with tomato braised okra and pennywort	29



Side dishes	USD
<b>Baby spinach</b> feta cheese, pine nut and vine ripened tomato salad	15
<b>Rocket and nashi pear salad</b> with blue cheese dressing	15
<b>Steamed asparagus</b> with a lemon & thyme dressing	14
<b>Sweet potato mash</b> with sauteed beet leaves	14
<b>Char-grilled broccolini</b> with a citrus almond vinaigette	15

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To finish	USD
Godiva chocolate brownie cheesecake with citrus anglaise and almond wafers	14
Berry bavaroise with red wine poached pear, vanilla glaze and cinnamon sable	14
Naugat and roasted hazelnut marquise with spicy tamarind sauce, hazelnut tuilles	14
Exotic fruit and honey curd filled orange crepes with lemon curd ice-cream and mint couli	14
Cheese platter (3 distinct cheese) served with dried fruits and crackers	20

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