

The signature restaurant of our island, Salt pays particular attention to seafood freshly caught from the Indian Ocean. These fresh produce arrive regularly 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 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 canopy of stars.

Entrées

Caviar selection

served with blinis, egg whites, egg yolk, parsley, onion, capers, fresh lemon segments, sour cream

Beluga caviar 30g	380
Sevruga caviar 30g	260
Oscietra caviar 30g	220

Golden spiny lobster "bisque" (kintuba ise ebi) tofu, greens, fried shallots, seaweed	32
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Crab meat gazpacho silver almond, smooth corn custard, popcorn cajun powder, avruga herring roe	30
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Jerusalem artichoke soup pickled radishes, shimeji, watercress mousse, mushroom essence	28
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Chilled tasmanian oysters coconut cream, crispy kaffir lime leaves, lemongrass essence, sweet basil, wasabi caviar	35
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Beetroot, rhubarb & sheep's milk baby beets, rhubarb butter, sheep's milk labne, apple, rye, milk crumb	32
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Slipper lobster tail sautéed aromatic watermelon, roasted leek hearts, squid ink paste and green pistachio powder	38
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Scallop smoked, curry spiced granola, green tea, jasmine buttermilk	38
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Farm baby abalone angel hair pasta, chili monte poro, dried ebi, roasted shellfish oil, garlic chives	40
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Chicken & mushroom porcini mushroom, flavours of chicken, slow cooked organic egg, crisp potato, citrus soy	34
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Taste of wagyu beef shabu-shabu, konbu dashi and grilled matsutake mushrooms	40
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Char-grilled prawn seared foie gras on chestnut brioche, apricot marmalade, black pepper and vanilla sauce	39
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Poached and seared calamari Chorizo puree, confit tomato, Iberico jamon, white onion reduction	32
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Should you have any specific dietary requirements or food preferences we will be more than happy to oblige
Simply speak to a member of the team for assistance creating your bespoke culinary experience

Prices are quoted in US Dollars and subject to 10% service charge and government taxes

From the sea

Grilled seafood platter (for two)	210
Black pepper and lime roasted lagoon crab with a hint of ginger and curry leaves, steamed suwadel rice	100
Pan seared Sri Lankan wild barramundi on buttered celeriac, confit of mushrooms and celeriac velouté	45
Roasted red emperor fillet on vin jaune vegetable sauce, with cod brandade filled jackfruit crisps	44
Pan roasted monkfish almond, garlic, pork crackling, cherry blossom, fennel pollen	47
Local hand dived lobster heirloom carrot, celery root, bergamot jam, nut crunch	(per 100g) 20
Seared local yellow fin tuna with foie gras, crisp seaweed, yuzu jelly salad, wasabi and sago dressing	43

From the land

Confit of duck with beetroot fondue, grape chutney and glazed baby shallot pearls	45
Lamb loin sheep's milk yoghurt, pumpkin, smoky almond toffee, lamb gel	50
Braised wagyu beef cheek on smoked pomme noisette, summer vegetables and braising liqueur	55
Herb marinated roasted pouson with wilted spinach, green mango tzatziki and piccalilli	45
Angus tenderloin foie gras, truffled sprout leaves, glazed carrots, crisp potato, bordelaise	60

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Vegetarians

Kipfler potato gnocchi on butternut purée with glazed pumpkin and chimichurri	27
Masala tofu “scramble” on sautéed cantonese lettuce, steamed rice and air dried lotus root	29

On the side

Baby leaves compressed pear, beans, artichoke, citrus dressing	17
Baby green beans creamy anchovy, chilli and lemon dressing	17
Parsnip mash crumble, vanilla essence	17
Baby carrots yoghurt, cumin and burnt butter	17

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To Finish

Five textures of chocolate delight, Nutella powder, chocolate fondue	20
Mango granita dome fresh mangosteen, rose scented ice cream, lemon meringue, palm sugar crystals, rose jelly, coriander	20
Orange panna cotta, white chocolate and yogurt ganache	20
Sour sop ice cream, wood-apple granite	20
Warm date and ginger pudding, vanilla ice cream, citrus sauce	20
Selection of cheese with condiments	20

Digestives

Cognac

Remy Martin VSOP	16
Remy Martin X.O	32
Hennessy V.S.O.P	16
Recharde Hennessy	370
Hennessy Paradise	125
Louis XIII	370

Eau-De-Vie

Grappa Alexander aqua di vita, Italy	11
Castello di Barbaresco	11

Liqueurs

Cointreau	11
Amaretto	11
Sambuca	11

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