



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	220
Oscietra caviar 30g	260

Golden spiny lobster "bisque" (kintuba ise ebi)

tofu, greens, fried shallots, seaweed

32

Crab meat gazpacho

silver almond, smooth corn custard, popcorn cajun powder, avruga herring roe

32

Jerusalem artichoke soup

pickled radishes, shimeji, watercress mousse, mushroom essence

30

Chilled tasmanian oysters

coconut cream, crispy kaffir lime leaves, lemongrass essence, sweet basil, wasabi caviar

45

Beetroot, rhubarb & sheep's milk

baby beets, rhubarb butter, sheep's milk labne, apple, rye, milk crumb

32

Slipper lobster tail

sautéed aromatic watermelon, roasted leek hearts, squid ink paste and green pistachio powder

45

Scallop

smoked, curry spiced granola, green tea, jasmine buttermilk

45



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



Farm baby abalone	47
angel hair pasta, chili monte poro, dried ebi, roasted shellfish oil, garlic chives	
Chicken & mushroom	34
porcini mushroom, flavours of chicken, slow cooked organic egg, crisp potato, citrus soy	
Taste of wagyu	55
beef shabu-shabu, konbu dashi and grilled matsutake mushrooms	
Char-grilled prawn	48
seared foie gras on chestnut brioche, apricot marmalade, black pepper and vanilla sauce	
Poached and seared calamari	35
Chorizo puree, confit tomato, Iberico jamon, white onion reduction	



From the sea

Grilled seafood platter (for two)	255
Black pepper and lime roasted lagoon crab	120
with a hint of ginger and curry leaves, steamed suwadel rice	
Pan seared Sri Lankan wild barramundi	50
on buttered celeriac, confit of mushrooms and celeriac velouté	
Roasted red emperor fillet	45
on vin jaune vegetable sauce, with cod brandade filled jackfruit crisps	
Roasted Black Cod	52
almond, garlic, cherry blossom, pickled radish,	

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Local hand dived lobster (per 100g) heirloom carrot, celery root, bergamot jam, nut crunch	28
Seared local yellow fin tuna with foie gras, crisp seaweed, yuzu jelly salad, wasabi and sago dressing	47

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	60
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	80

Vegetarians

Kipfler potato gnocchi on butternut purée with glazed pumpkin and chimichurri	30
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	16
Baby green beans creamy anchovy, chilli and lemon dressing	16
Parsnip mash crumble, vanilla essence	16
Baby carrots yoghurt, cumin and burnt butter	16
Steamed rice	10

To Finish

Five textures of chocolate delight, Nutella powder, chocolate fondue	20
Mango granita dome Fresh rambutan, 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
20Selection of cheese with condiments	20
Tropical fruit platter	22





Digestives

Cognac

Remy Martin VSOP	18
Remy Martin X.O	40
Hennessy V.S.O.P	18
Rechard Hennessy	385
Hennessy Paradise	145
Louis XIII	385

Eau-De-Vie

Grappa Alexander aqua di vita, Italy	16
Castello di Barbaresco	14



Liqueurs

Cointreau	14
Amaretto	16
Sambuca	16