



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
Caviar selection	
Beluga caviar 30g	270
Sevruga caviar 30g	185
Oscietra caviar 30g	150
Served with blinis, egg white, egg yolk, parsley, onion, capers, fresh lemon segments and sour cream	
Four raw tastes of the sea	25
Betel leaf	26
filled with smoked trout, Tasmanian salmon roe & crispy shallots	
Seared Japanese scallops	33
on crushed soy beans with grilled king brown mushrooms & oven dried carrot syrup	
Braised pork hock	24
Lotus seed congee loaf, tangy cucumber & crisp pork crackling	
Chilled Tasmanian Oysters	25
coconut cream with basil, kaffir lime leaves and salmon pearls	
Tiger prawn Tom-Trung	28
Vietnamese style omelet with warm smoked Unagi and seaweed marmalade	
Poached organic village egg	25
with iberico jamon and sugar snap salad, anchovy & olive tapenade crisp	
Cambodian spiced pan seared duck	25
breast with pickled shiitake, fermented cabbage, green onion & hoi sin jelly	
Steamed tiger prawn terrine	27
on three lentil puree, wilted sarana, black bean and prawn glaze	
Herb and nutmeg dusted quail breast	33
with pressed foie gras, local slipper lobster, yellow bell pepper concentrate	
Braised jellyfish	25
Fragrant mixed herb and sprout salad with lemongrass and chilli	
Crispy fried sardine fillets	28
on thai rose apple and herb salsa with spicy nuc cham	
Wild mushroom gyoza	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
Confit of duck with beetroot fondue, grape chutney and glazed baby shallot pearls	37
Slow cooked, Ras el Hanout scented boneless lamb neck with flageolet beans, sugar snaps and roasted peppers	35
Braised Wagyu beef cheek on smoked pomme noisette, summer vegetables and braising liqueur	40
Herb marinated roasted whole Squab with wilted spinach, green mango tzatziki and piccalilli	42
Wagyu tenderloin (marble score 9+) on pumpkin and jamon "anna" with garlic crisps and chanterelle jus	80
Vegetarians	
Kipfler potato gnocchi on butternut puree with glazed pumpkin and chimichurri	27
Masala tofu "scramble" on sauteed Cantonese lettuce, steamed rice and air dried lotus root	29
Spiced breadfruit stuffed kae flowers with tomato braised okra and pennywort	29

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