

# Salt

Asian cuisine with unique depth and complexity of flavours.  
Specify your preferred taste: very hot; hot; mild; or not spicy at all

## Asian Favourites

### Salads & Appetizer

#### Som Tum



USD 38

Green papaya salad with grilled shrimps and roasted peanut  
Recommended seasoning: Lime Fresco Salt

#### Thai Pomelo Salad



USD 32

Tiger prawns, chicken, mint, cilantro fried shallot and pomelo salad  
accompanied with hardboiled egg and fresh garden herb salad  
Recommended seasoning: Murray River Pink Salt

#### Prawns Kataifi in the Basket

USD 31

Kataifi pastry string wrapped crispy fried prawns, served with plum  
and chili bean sauce  
Recommended seasoning: Himalayan Pink Salt

#### Ultimate Spring Roll

USD 34

Lobster, prawns and shiitake spring roll with dipping sauce tray  
Recommended seasoning: Jalapeno Pepper Salt

#### Vietnamese Grilled Beef Salad



USD 34

Grilled beef, thinly slice, toss with dressing and serve with fresh  
garden herb salad  
Recommended seasoning: Szechuan Pepper Salt

#### Lemongrass Skewered Chicken Wing

USD 31

Marinated, grilled chicken wing, served with wok-fried Asian  
Vegetables  
Recommended seasoning: Hiwa kai – Hawaiian Sea Salt

#### Lobster Satay lilit

USD 75

Satay Lilit Bali – mince lobster loaded onto lemongrass stalks,  
grilled and then served with spicy raw mango salad, dipping sauce  
Recommended seasoning: Hiwa kai – Hawaiian Sea Salt  
{Half/Full Board Supplement \$ 20}

Prices are subjected to 10% service charge & applicable government taxes



- mild spicy



- Spicy



- Contains Nuts

P – pork

## Soups

### Tom Yum Goong

USD 37

Flavoured spicy broth with Prawns, mushrooms, galangal, sprinkled with fresh chopped cilantro

Recommended seasoning: Thai Ginger Salt or Lime Fresco Salt

### Szechuan Hot and Sour Soup

USD 32

Mince beef, bamboo shoots and Chinese mushrooms in a silky spicy broth with fresh chillies and Szechuan spices

Recommended seasoning: Szechuan Pepper Salt

### Cantonese Style Sweet Corn and Crab Soup

USD 34

Sweet corn, shredded crab stick and eggs in a rich thick broth topped with spring onion and sweet red chillies

Recommended seasoning: Porchini Mushroom Salt

### Vietnamese Pho

USD 33

Sliced barbequed beef, ginger, rice noodles, lime, basil, coriander and fresh chillies

Recommended seasoning: Murray River Pink Salt

### Tom Kha Gai (Chicken Coconut Soup)

USD 32

Chicken broth, simmered with coconut milk, mushroom, coriander serve with chili oil, cilantro and lime wedges

Recommended seasoning: Thai Ginger Salt or Jalapeno Pepper Salt

## Noodles & Rice

### Pad Thai Goong

USD 35

Rice stick noodles tossed with prawns, beans sprouts, tofu and tamarind sauce

Recommended seasoning: Cyprus Black Lava Flake

### Mei Fun Noodles

USD 38

Rice vermicelli noodles with chicken, shrimp, bean sprouts, celery and cabbage in a dry curry sauce with fresh chillies and spring onion

Recommended seasoning: Sel Gris

### Char Kway Teow

USD 45

Fresh flat rice noodles, wok-fried with mixed seafood and Asian vegetables

Recommended seasoning: Cyprus Black Lava Flake

### Nasi Goreng

USD 42

Indonesian fried rice with tempura prawn and chicken satay served with chili sambal, vegetables acar, soya chilli, fried egg and prawn crackers

Recommended seasoning: Alaea Hawaiian Sea Salt

### Chicken Biryani

USD 45

Flavoured yellow rice and curried chicken thigh, accompanied with kachumber salad, yoghurt raita and masala papadum

Recommended seasoning: Alaea Hawaiian Sea Salt

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## Main Course

### Catch of the day, served with steamed rice

USD 43

Fish will be prepared and served:

Steamed de-boned whole fish in soya sauce with spring onion, ginger and cilantro

or

Oven baked/ grilled/ accompanied with lemon butter cream, Asian chilli dipping

or

Thai style crispy fried whole fish with tamarind sauce

Recommended seasoning: Thai Ginger Salt

### Roasted Peking Duck

USD 96

Shredded duck served with pancakes, vegetable relish and star anise and honey reduction

Recommended seasoning: Alaea Hawaiian Sea Salt

{Half/Full Board Supplement \$ 25}

### Butter Chicken

USD 45

Marinated chicken thigh in aromatic tomato gravy, served with kachumbar salad, garlic naan and cumin rice

Recommended seasoning: Kala Namak

### Roghan Josh (Rogan jot)

USD 42

Slow cooked aromatic lamb from the Kashmir region served with steamed rice, kachumber salad and garlic naan

Recommended seasoning: Salish Smoked Salt

### Maldivian Curries “Chicken, Tuna, Seafood”

USD 41

Your choice of one of the above Maldivian curry dishes, served with steamed rice, pickles and chutneys and papadum

Recommended seasoning: Kala Namak

### Thai Green Chicken Curry

USD 43

Chicken simmered with green curry and coconut milk, pea eggplant and jasmine rice

Recommended seasoning: Bali Coconut and Lime Smoked Sea Salt

### Beef Massaman

USD 41

Spicy Thai red beef curry with potato, roasted cashew nut and served with steamed jasmine rice

Recommended seasoning: Vintage Merlot

### Balinese Pepes Ikan (grilled job fish fillet in banana leaf)

USD 47

Job fish fillet wrapped banana leaf and infused with Indonesian herbs, served with nasi gurih “coconut rice”, sautéed morning-glory and sambal colo-colo

Recommended seasoning: Hiwa kai – Hawaiian sea salt

### Kalbi Gim

USD 85

Korean style seven hour, slow braised certified Angus beef short rib in a sweet reduction of ginger and soya sauce, served with potato ribbons and Asian style vegetables and traditional kimchi

Recommended seasoning: Porcini Mushroom Salt or Vintage Merlot

{Half/Full Board Supplement \$ 25}

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## Grilled Plate

### Asian marinated grilled seafood platter

USD 145

Consist of lobster, tuna steak, jumbo prawns, reef fish steak and cuttlefish serve with grilled or wok-fried vegetables, and dipping tray

Recommended seasoning: Hiwa kai – Hawaiian sea salt  
{Half/Full Board Supplement \$ 45}

### Fresh lobster from the cage 100 grams

USD 30

Live catch from the cage, marinated with Asian spices  
serve with wok fried rice and vegetables

Recommended seasoning: Porchini Mushroom Salt or Vintage Merlot  
{Half/Full Board Supplement \$ 15 per 100 grams}

## Served on Sizzling Hot Plate

### Whole grilled wagyu steak with Asian pepper sauce

USD 100

Tenderloin of Australian beef served with egg fried rice, Asian vegetables, Asian pepper sauce



Recommended seasoning: Vintage Merlot  
{Half/Full Board Supplement \$ 30}

### Chicken Kung Pao

USD 38

Chinese stir fried chicken with water chestnut, peanuts and chillies  
served with steamed rice and haricot vert

Recommended seasoning: Salish Pacific Sea Salt

### Indian Ocean Lobster

USD 115

Pan seared in hot Shaoxing sauce with assorted vegetables, asparagus and snow peas served with steamed jasmine rice

Recommended seasoning: Cyprus Black Lava Flake  
{Half/Full Board Supplement \$ 35}

## Indian Tandoor

### Tikka Kebaabs

USD 45

Indian chicken tikka boneless – 2 skewers marinated chicken cubes

Or

Job Fish tikka - mustard marinated 2 skewers of fish cubes  
All tikka's will be served with traditional condiments and garlic or butter Naan

Recommended seasoning: Cyprus Black Lava Flake

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# Vegetarian Menu

Priced individually or choose as many as you like  
To create your personalized complete menu

## Appetizers and Soups

### Indonesian Gado Gado

USD 30

Green beans, bean sprouts, carrots, potatoes, kangkung, chayote, lontong, egg, tofu, tempeh and vegetables crackers, served with peanut and chili sambal

Recommended seasoning: Himalayan Pink Salt

### Crispy Indian Vegetables Samosa

USD 28

Crisp pastry filled with potatoes and green peas mixed with turmeric, coriander, chilies and garam masala and served with a mango, mint and tamarind chutney

Recommended seasoning: Jalapeno Pepper Salt

### Asian Style Raw Vegetables Salad

USD 28

Lime, coriander and mint vinaigrette sprinkled with toasted Sesame

Recommended seasoning: Lime Fresco Salt

### Vegetables Wonton Soup

USD 30

Homemade vegetable wontons in vegetable broth with bok choy, spring onion and soya sauce

Recommended seasoning: Sel Gris

## Main Course

### Sayur Lodeh

USD 32

Indonesian vegetable curry with crisp organic tofu in an aromatic coconut broth served with steamed jasmine rice

Recommended seasoning: Bali Coconut and Lime Smoked Sea Salt

### Vegetarian Mapo Tofu

USD 33

Assorted sautéed vegetables and tofu in a chili and black bean sauce, with ginger soya sauce and sesame oil served with steamed rice

Recommended seasoning: Thai Ginger Salt

### Aloo Gobi

USD 31

Indian cauliflower and potato curry in a rich broth with tomatoes, chilies and garam masala served with steamed rice

Recommended seasoning: Kala Namak

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## Dessert Menu

### Kaffir Lime cheese cake

USD 30

Served with Lemongrass and orange infused braised Pineapple and Mandarin sorbet

### Thai Coconut Treat

USD 28

Served with Crushed Coconut Ice, jackfruit, young coconut meat, mango, papaya, passion fruit and pomegranate seeds

### Salted Peanut butter chocolate surprise

USD 23

Served with peanut butter feuilletine, peanut butter Ganache and caramelized Peanuts

### Indian Delight

USD 28

A sweet combination of Gulab Jamun dumplings, Khajuri Shahi Tukda and saffron Ice Cream

### Green Tea Strawberry Cake

USD 25

Matcha green tea cake, strawberry compote, green tea crisps and Lychee sorbet

### Pandan Pannacotta

USD 26

Served with glutinous rice dumplings with coconut palm sugar, exotic fruit salad, mint chiffonade and coconut sorbet

### Jasmine Rice Pudding

USD 23

Thai sticky rice delight served with passion fruit seeds and Passion fruit Sorbet

### Yuzu white chocolate Stick

USD 21

Served with Caramelized Banana, Chocolate Sorbet and Meringue Crisps

### Ice Cream and Sorbet Selection (1 scoop)

USD 7

Green Tea, Salted Caramel, Coconut, Ginger, Vanilla, Teriyaki, Saffron, Mandarin and Passion Fruit

### Seasonal Fruit platter with mixed berries

USD 22

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