

OUR CAVIAR COLLECTION

T'Lur Caviar Selection 30gm

A local Malaysian tropical sturgeon caviar farming procedure

Hybrid Amur Kaluga Caviar

RM850

A cross breed between Kaluga Sturgeon and Amur Sturgeon that is also a native to the Amur River between the far East Russia and North Eastern China

Beluga Caviar

RM2,400

Known to be the largest species of sturgeon family originated from Caspian Sea with a beautiful large roe

All Caviar served with classic condiments

Homemade Blinis | Capers | Lemon | Sour Cream | Onion | Egg Yolk | Egg White | Chive

COLD KITCHEN

Chilled Seafood Tower 🍷

RM880

*Irish Oyster | Boston Lobster Tail | Snow Crab Leg | Tiger Prawn | Yellow Fin Tuna | | Chilli Lime Calamari
Chilean Mussel | Flower Crab | Hokkaido Scallop | Chimicurri Aioli | Cocktail Dressing | Homemade Ponzu Sauce*

Rock Oysters (6 pieces) 🍷

RM195

Homemade Ponzu | Salmon Roe | Pickle Ginger

Scallop Carpaccio

RM72

Mango Salsa | Caviar | Radish | Gremolata

Tuna Tartar 🍷

RM72

*Gherkin | Capers | Shallot | Lemon Juice
Togarashi Spice Herbs*

Ricotta Cheese & Salmon 🍷

RM72

*Smoked Salmon | Fresh Ricotta Cheese
Beetroot | Truffle Oil*

Wagyu Beef Tartare 🍷

RM 195

*Gherkin | Shallot | Quail Egg Yolk | Parsley
Dijon Mustard | Rye Bread*

Gazpacho

RM40

*Chilled Vegetable Soup | Diced Cucumber &
Onion*

HOT KITCHEN

Pan Seared Foie Gras 🍷 🍷

RM130

*Pumpkin Jelly | Roasted Sprouts | Mango
Chocolate Brioche*

Seafood Bouillabaisse 🍷 🍷

RM75

*Tiger Prawn | Scallop | Calamari | Mussel
Seabass | Clam | Chive Oil*

Seared Scallop

RM85

Granny Smith Slaw | Quail Egg | Cauliflower Piccalilli

BUTCHER'S BLOCK

The history of salt dates way back to the ancient times, where it was highly valued and historically used as a method of trade and currency - hence deriving the word 'salary'.

It also leaves an undeniable mark in cultures across the world. Back in the days with the early Romans salting their leafy greens and vegetables, hence the dish 'salad' is named after.

Nowadays, natural salt from filtered seawater is essential in cooking.

Our culinary team led by Chef Fahdrul Hj Abdul Malek cures all the seafood in seawater, it is a way of seasoning while using less sodium chloride and to boost our consumption of trace minerals.

We are pleased to present to you a wide selection of salt from different sources to enhance your dining experience with us at Sea.Fire.Salt. Restaurant. Selamat menjamu selera!

Cuts Selection

Australian Beef Tomahawk 1.2kg RM720
Cooking Time : 45 minutes

Australian Lamb Rack whole RM460
Cooking Time : 45 minutes

Wagyu Rib Eye 320 gm RM350

Wagyu Tenderloin 220 gm RM370

Angus Rib Eye 320 gm RM275

Angus Tenderloin 220 gm RM290

Sides

Roasted Potatoes

Truffle Fries

Mashed Potato

Grilled Asparagus

Glazed Carrots

Sauteed Garlic Mushroom

Sauces

Bearnaise

Chimichurri

Black Pepper

Mushroom

Apple Balsamic Jus

Whole Grain
Mustard & Coriander
Seeds

 SIGNATURE DISHES  CONTAINS NUTS  VEGETARIAN  SPICY  CONTAINS DAIRY

 VEGETARIAN OPTION AVAILABLE UPON REQUEST

PLEASE INFORM US OF ANY DIETARY REQUIREMENTS, RESTRICTIONS OR ALLERGIES

ALL PRICES ARE IN MALAYSIAN RINGGIT AND ARE SUBJECT TO PREVAILING TAXES.

202211

FROM THE SEA & THE LAND

Sea.Fire.Salt Platter Himalayan Salt Brick 🍷	RM625
<i>Rock Lobster Prawns Scallops Seabass Calamari Soft Shell Crab Truffle Fries Mesclun Salad Homemade Wagamama Dressing Lemon Butter Sauce</i>	
Roasted Tiger Prawns 🍷	RM180
<i>Truffle Fries Mesclun Salad & Homemade Wagamama Dressing Tamarind Butter Sauce Lemon Wedges</i>	
Seared Yellow Fin Tuna Loin	RM125
<i>Grill Radicchio Sesame Aioli Edamame Homemade Ponzu Mango Salsa</i>	
Halibut Fillet A La Plancha 🍷	RM125
<i>Carrot Mousseline Cauliflower Puree Asparagus Pepper Coulis</i>	
Beef Rossini 🍷	RM350
<i>Tenderloin Seared Foie Gras Mushroom Duxelles Brioche Baby Spinach Beef Jus</i>	
Lobster & Scallop Pasta	RM240
<i>Linguine Sautéed Mushrooms Sous Vide Egg Roasted Garlic Oil</i>	
Deboned Roasted Spring Chicken	RM105
<i>Truffle Fries Mesclun Salad & Homemade Wagamama Dressing Tomato Cherry Lemon Wedges</i>	
Sweet Pea Risotto 🌿 🍷	RM90
<i>Mushroom Quenelle Baked Corn</i>	
Eggplant Croquettes 🌿 🍷	RM72
<i>Mesclun Salad Baby Spinach Sriracha Mayo</i>	

SWEET PANTRY

Mont Blanc 🍷 🍷	RM72	Hot Chocolate Fondant 🌿 🍷	RM50
<i>Manjari Log Mango Brulee Cinnamon Gelato</i>		<i>Almond Crumble Vanilla Gelato Please allow us 15 minutes preparation time</i>	
Coconut Creme Brulee 🍷	RM50	Spiral Burnt Nutella Cheesecakes 🌿 🍷	RM50
<i>Crystalised Candied Ginger</i>		<i>Salted Caramelised Nuts Kalamansi Gelato</i>	
Strawberry & Lemon Panna Cotta 🍷	RM50	Gelato or Sorbet Selection 🍷	
<i>Candied Mint</i>		Single Scoop RM20 Double Scoop	RM40
		<i>Vanilla Chocolate Cinnamon Green Tea Coconut Kalamansi Mango</i>	