

OUR CAVIAR COLLECTION

T'Lur Caviar Selection 30gm

A local Malaysian tropical sturgeon caviar farming procedure

Hybrid Amur Kaluga Caviar

RM 650

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

RM 1,850

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 🍽️

RM 680

*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) 🍽️

RM 150

Homemade Ponzu | Salmon Roe | Pickle Ginger

Scallop Carpaccio

RM 55

Mango Salsa | Caviar | Radish | Gremolata

Tuna Tartar 🍽️

RM 55

*Gherkins | Capers | Shallots | Lemon Juice
Togarashi Spice Herbs*

Ricotta Cheese & Salmon 🍽️

RM 55

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

Wagyu Beef Tartare 🍽️ Table Side Service

RM 150

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

Gazpacho

RM 28

*Chilled Vegetable Soup | Diced Cucumber &
Onion*

HOT KITCHEN

Pan Seared Foie Gras 🍽️ 🍴

RM 100

*Pumpkin Jelly | Roasted Sprouts | Mango
Chocolate Brioche*

Seafood Bouillabaisse 🍽️ 🍴

RM 55

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

Seared Scallop

RM 65

Granny Smith Slaw | Quail Egg | Cauliflower Piccalilli

BUTCHER BLOCK

The history of salt dated way back from 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, the early Romans salting their leafy greens and vegetables, therefore the dish 'salad' is named after.

Nowadays, natural salt from filtered seawater is essential in cooking. Our culinary team led by Chef Unaver V Unabia cures all the seafood in seawater, it is a way of seasoning while using less sodium chloride and 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!

Our Premium Edition Dry Aged Beef Cuts

Refer to our server on the selection availability. Grilled and served with two selection of sides and sauces

Dry Aged Angus Striploin	Aged 32 Days	250gm	RM 250
Dry Aged Porterhouse (T-Bone)	Aged 38 Days	450gm	RM 320
Dry Aged Angus Rib Eye	Aged 42 Days	300gm	RM 280

Cuts Selection

Australian Beef Tomahawk 1.2kg	RM 550
Cooking Time : 45 minutes	
Australian Lamb Rack whole	RM 350
Cooking Time : 45 minutes	
Angus Rib Eye 320 gm	RM 210
Angus Tenderloin 220 gm	RM 220
Wagyu Rib Eye 320 gm	RM 270
Wagyu Tenderloin 220 gm	RM 280

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 6% SALES AND SERVICE TAX

202109

FROM THE SEA & THE LAND

Sea.Fire.Salt Platter Himalayan Salt Brick 🍽️	RM 480
<i>Rock Lobster Prawns Scallops Seabass Calamari Soft Shell Crab Truffle Fries Mesclun Salad House Wagamama Dressing Lemon Butter Sauce</i>	
Roasted Tiger Prawns 🍽️	RM 135
<i>Truffle Fries Mesclun Salad & House Wagamama Dressing Tamarind Butter Sauce Lemon Wedges</i>	
Seared Yellow Fin Tuna Loin	RM 95
<i>Grill Radicchio Sesame Aioli Edamame Homemade Ponzu Mango Salsa</i>	
Halibut Fillet A La Plancha 🍽️	RM 95
<i>Carrot Mousseline Cauliflower Puree Asparagus Pepper Coulis</i>	
Beef Rossini 🍽️	RM 250
<i>Tenderloin Seared Foie Gras Mushroom Duxelles Brioche Baby Spinach Beef Jus</i>	
Deboned Roasted Spring Chicken	RM 75
<i>Truffle Fries Mesclun Salad & House Wagamama Dressing Tomato Cherry Lemon Wedges</i>	
Lobster & Scallop Pasta	RM 180
<i>Linguine Sauteed Mushroom Sous Vide Egg Roasted Garlic Oil</i>	
Sweet Pea Risotto 🍴 🍽️	RM 60
<i>Mushroom Quanelle Baked Corn</i>	
Eggplant Croquettes 🍴 🍽️	RM 55
<i>Mesclun Salad Baby Spinach Sriracha Mayo</i>	

SWEET PANTRY

Mont Blanc 🍽️ 🍽️	RM 55	Hot Chocolate Fondant 🍴 🍽️	RM 40
<i>Manjari Log Mango Brulee Cinnamon Gelato</i>		<i>Almond Crumble Vanilla Gelato Please allow us 15 minutes preparation time</i>	
Coconut Creme Brulee 🍽️	RM 35	Spiral Burnt Nutella Cheesecakes 🍴 🍽️	RM 35
<i>Crystalised Candied Ginger</i>		<i>Salted Caramelised Nuts Kalamansi Gelato</i>	
Strawberry & Lemon Panna Cotta 🍽️	RM 35	Gelato or Sorbet Selection 🍽️	
<i>Candied Mint</i>		Single Scoop RM 16 Double Scoop	RM 30
		<i>Vanilla Chocolate Cinnamon Green Tea Coconut Kalamansi Mango</i>	