

SALT



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DINNER MENU

Asian cuisine. Allow our resident Salt Guru will pair your dish with the perfect seasoning and open your eyes to the nuanced world of salt.



SALADS & APPETISERS

- Som Tum Gai Yang** 🥑 🌶️ 🌶️ USD 28
Green papaya, tomatoes, stick beans, peanuts and dried shrimps with marinated roast chicken
- Yam Som-0** 🥑 🌶️ USD 38
Pomelo salad with red onions, cashew nuts, tamarind dressing and crispy soft-shell crab
- Yam Som-0** 🌿 🥑 🌶️ USD 26
Fresh pomelo, tomatoes, red onions, cashew nuts, tamarind dressing
- Por Pia Goong Sod** USD 32
Fresh spring rolls with shrimp, lettuce, Thai parsley, straw mushroom, cucumber, mint leaves and sweet and sour sauce
- Sticky and Crispy Asian Chicken Wings** USD 32
Kimchee slaw salad and sesame dipping sauce
- Por Pia Tod** USD 46
Crispy golden spring rolls stuffed with lobster served with sweet chili sauce
HB/FB supplement USD 15
- Por Pia Pak Tod** 🌿 USD 24
Crispy golden spring roll stuffed with Asian vegetables served with sweet chili sauce
- Vietnamese Beef Salad** 🌶️ USD 34
Spicy marinated beef tossed with spicy herb dressing, sweet basil, mint, mango and chili finished with crispy shallots
- Satay Ruam** 🥑 USD 28
Marinated chicken, prawn and beef skewers with peanut sauce and cucumber relish
- Lab Tuna** 🌶️ USD 26
Fresh diced tuna salad with rice powered, chili, herb and lime dressing
- Indonesian Gado Gado Salad** 🌿 🥑 🌶️ USD 28
String beans, bean sprouts, carrot, potato and tofu with spicy peanuts and chili sambal dressing

SOUPS

- Tom Yum Goong** 🌶️ 🌶️ USD 28
Spicy shrimp broth with prawns, mushrooms, kaffir lime and lemongrass finished with chili oil
- Laksa Noodle Soup** 🌶️ USD 28
Spicy coconut broth, shrimps, chicken, garlic, ginger, lemongrass and fried tofu served with noodle
- Laksa Noodle Soup** 🌿 🌶️ USD 24
Spicy coconut broth, garlic, ginger, lemon grass and fried tofu served with noodle
- Crab and Egg Drop Soup** USD 28
Sweetcorn, crab and mushrooms with rich egg broth topped with fresh spring onion
- Tom Kha Gai** 🌶️ USD 24
Chicken and coconut broth, oyster mushrooms, lime leaves, galangal and coriander finished with chili oil
- Maldivian Garudhiya (Tuna Soup)** 🌶️ USD 22
Tuna fish broth spiced with curry leaves and dried chili
- Spicy Roast Chicken Ramen Noodle Soup** 🌶️ USD 24
Served with egg, green vegetables, spring onion, dried shallots
- Shrimp Wonton and Noodle Soup** USD 26
Served with bok choy and roasted garlic in oil with quail egg

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NOODLES AND RICE

Pad Thai Goong 🌶️	USD 37
Stir-fried rice noodle with prawns, shallots and chives with a sweet tamarind sauce and king prawns	
Nasi Goreng 🍲 🌶️	USD 42
Indonesian fried rice, fried king prawns, chicken skewers with peanut sauce, served with sambal terasi, sambal kecap pedas, acar and prawn crackers	
Nasi Goreng 🌿 🍲 🌶️	USD 32
Indonesian fried rice, Marinated tofu with peanut sauce, served with sambal kecap pedas, acar	
Fried Honey, Soya and Sesame Sticky Tofu 🌿	USD 34
Sweet and sour fried tofu with steamed rice	
Khao Phad Poo	USD 38
Wok fried rice with crab meat, onion, spring onion and egg	

CURRY DISHES

Maldivian Tuna Curry 🌶️	USD 38
Coconut based curry scented with curry leaves, ginger, pandan leaves and cardamom served with dried tuna sambal	
Poo Nim Pad Phong Ka- Ree 🌶️	USD 45
Crispy fried softshell crab with yellow curry, egg, onion and celery	
Thai Green Chicken Curry 🌶️ 🌶️	USD 43
Chicken cooked in green curry and coconut milk, eggplant and sweet basil	
Braised Beef Cheek Massaman Curry 🍲 🌶️	USD 41
Spicy Thai red curry, beef cheek slowly cooked for 8 hours with potato, pearl onion and cashewnuts	
Panang Goong Mang Korn 🌶️ 🌶️	USD 65
Dried panang curry with Maldivian lobster, kaffir lime leaves, red chili and sweet basil HB/FB supplement USD 20	
Thai Green Vegetables and Tofu Curry 🌿 🌶️ 🌶️	USD 36
Tofu green curry with Vegetables, eggplants and sweet basil	

All curries are served with steamed jasmine rice

STIR-FRY

Angus Black Pepper Beef	USD 43
Angus beef tenderloin, black pepper	
Gai Pad Med Ma Muang 🍲 🌶️	USD 38
Chicken thigh stir-fried with cashew nuts, onions, bell peppers, dry chili and spring onion	
Chili and Pepper Grouper 🌶️	USD 36
Fresh grouper cutlets with chili, pepper and vinegar sauce	
Line Caught Reef Fish	USD 42
Wok fried reef fish with spicy hoisin sauce	
Mixed Seafood XO Sauce	USD 85
Wok fried lobster, prawns, calamari and scallops with XO sauce HB/FB supplement USD 25	

All stir-fried are served with steamed jasmine rice

GRILLED DISHES

Catch of the Day, Grilled or Fried	USD 34
Grilled King Prawns	USD 48
Char Grilled Tuna Steak	USD 42
Fresh Live Lobster from our Sea Cage 100 gram	USD 30
HB/FB supplement USD 30	
All grilled Items are served with	
Wok fried Asian greens, assorted Asian dipping sauces – Thai spicy fish sauce, sambal terasi, confit garlic and lime butter	
Salt Grilled Seafood Platter	USD 130
Lobster, tuna steak, king prawns, squid and scallops served with kimchee slaw salad, and assorted Asian dipping sauces HB/FB supplement USD 45	

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DESSERT MENU

- Steamed Banana Pudding** USD 18
Served with vanilla crème mousseline, spiced roasted pineapple and coconut pineapple ice cream
- Thai Coconut Treat** USD 18
Served with crushed coconut ice, jackfruit, young coconut meat, mango, papaya, passion fruit and pomegranate seeds
- Mango Sticky Rice** USD 18
Served with coconut cream, mango sorbet and mango salsa
- Gulab Jamun Stuffed Saffron Delight** 🍪 USD 22
Served with carrot halwa, pistachio gelato and carrot crisps
- Green Tea Strawberry Cake** USD 22
Matcha greentea cake, strawberry compote, green tea crisps and lychee sorbet
- Lemongrass Pannacotta** USD 26
Served with star anise, lemongrass and strawberry consommé, sugar snap and mandarin sorbet
- Chocolate Kulfi** USD 20
Caramelized popcorn, whipped cream, strawberry sauce and condensed milk ice cream
- Yuzu white chocolate Stick** USD 22
Served with caramelized banana, chocolate orange sorbet and meringue crisps
- Ice Cream and Sorbet Selection (2 scoops)** USD 14
Coconut-pineapple, chocolate, vanilla, strawberry, condensed milk, pistachio.
Lychee, mandarin, passion fruit, mango and coconut
- Seasonal Fruit platter** USD 28