

Sea FIRE SALT

ABUNDANCE OF PASSION | HANDFUL OF HEART | TOUCH OF SOUL



Embark on a refined culinary journey at **Sea Fire Salt**, where the art of grilling meets the finest ingredients and the rich flavors of gourmet salts.

Delight in perfectly seared specialties, premium cuts, and bold, expertly crafted flavors that awaken the senses.

Whether you're indulging in a signature dish or discovering a new favorite, every bite is designed to elevate your dining experience into something truly unforgettable.

SEA - INSPIRED DELIGHTS

Savor the essence of the ocean with the freshest seafood, expertly prepared to highlight its natural flavors.

FIRE - GRILLED PERFECTION

Experience the mastery of the grill, where premium meats and seafood are seared to perfection, locking in bold, smoky flavors.

SALT - KISSED FLAVORS

Elevate every bite with the finest selection of gourmet salts, enhancing textures and tastes in perfect harmony.

An assortment of salts is offered at the table for your selection.

At Sea Fire Salt, every dish is a celebration of craftsmanship, passion, and the art of extraordinary dining.

STARTER

BURRATA CHEESE

Cream Cheese | Medley Tomato | Latok | Balsamic Caviar



MYR 128

PUMPKIN & ORANGE SOUP

Smoked Pumpkin | Orange Pearl | Candied Ginger



MYR 68

TUNA TARTARE & CAVIAR

Avruga Caviar | Japanese Cucumber | Shallots | Spring Onion | Avocado | Crème Fraîche



MYR 98

FOIE GRAS

Sous Vide Egg | Morel Mushroom | Hazelnut



MYR 188

BEEF CARPACCIO

Smoked Wagyu Tenderloin | Honey Mustard | Arugula Puree | Parmigiano Aioli | Amber Balsamic & Truffle Caviar



MYR 128

IRISH PREMIUM OYSTERS

Irish Oysters (6 pcs) | Lime Ponzu | Salmon Roe | Pickled | Ginger



MYR 188

SEARED SCALLOPS

Scallops (4 pcs) | Passion Fruit | Turnip | Nori Chips | Frisée Salad



MYR 128



LOCAL CAVIAR

HYBRID AMUR-KALUGA CAVIAR

A crossbreed of Kaluga and Amur Sturgeons, native to the Amur River between Far Eastern Russia and North-Eastern China.



MYR 898

SERVED WITH CLASSIC CONDIMENTS:

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



SEAFOOD DAIRY GLUTEN VEGAN MEAT NUTS EGGS

Please inform us of any dietary requirements, restrictions or allergies

*picture for illustration purposes only

FIRE | BUTCHER'S BLOCK

An expression of true culinary artistry, this premium wagyu from the pristine diamantina region showcases a marble score of 5-6 the hallmark of balanced decadence. Each cut is gently seared to perfection, unveiling layers of buttery tenderness and deep, nuanced flavor. Succulent and refined, it embodies the essence of luxury dining a steak crafted for the most discerning palate



WAGYU RIB EYE

250G

MYR 398

400G

MYR 568

WAGYU STRIPLOIN

250G

MYR 398

400G

MYR 568

WAGYU TENDERLOIN

250G

MYR 418

400G

MYR 618

FOR 1 TO 2 PERSON

WINE PAIRING RECOMMENDATION: SHIRAZ

AUSTRALIAN BEEF TOMAHAWK

1.2 KG

MYR 1298

2.0 KG

MYR 2128

WAGYU OVEN-PREPARED RIBS

1.0 KG

MYR 1198

1.5 KG

MYR 1598

WAGYU T-BONE

1.0 KG

MYR 1198

1.5 KG

MYR 1698

FOR 2 TO 4 PERSON

LAMB RACK

Lamb Rack (400g) | Crispy Eggplant | Hoisin | Green peas | Grilled Baby French Beans

WINE PAIRING RECOMMENDATION: CABERNET SAUVIGNON



MYR 288

SURF & TURF

Beef Tenderloin (400g) | Half Lobster | Grilled Tomato | Butter Herb Sauce

WINE PAIRING RECOMMENDATION: ROSÉ WINE



MYR 598

BEEF TENDERLOIN

Beef Tenderloin (400g) | Rossini Style | Foie Gras | Potato Mouseline | Duxelles Mushrooms
Saute Spinach | Pan Jus

WINE PAIRING RECOMMENDATION: SHIRAZ



MYR 498

ALL ABOVE DISHES COME WITH 3 SAUCE - BEARNAISE, CHIMICHURRI & BEEF JUS

SPRING CHICKEN

Whole Spring Chicken (600g) | Caramelised Garlic Mouseline | Chicken Jus | Green Peas Puree

WINE PAIRING RECOMMENDATION: SAUVIGNON BLANC



MYR 148

SEAFOOD DAIRY GLUTEN VEGAN MEAT NUTS EGGS

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CATCH OF THE DAY



SEA. FIRE. SALT PLATTER HIMALAYAN SALT BRICK

Rock Lobster | Prawns | Scallops | Seabass | Calamari | Soft Shell Crab

WINE PAIRING RECOMMENDATION: CHARDONNAY



MYR 568

WHITE COD

White Cod (200g) | White Corn Risotto | Crispy Kale | Beurre Blanc

WINE PAIRING RECOMMENDATION: PINOT GRIGIO



MYR 178

TIGER PRAWNS

Tiger Prawn (3 pcs) Marinated with Earl Grey Tea | Mango-Chilli-Romaine Chopped Salad
Tomato Marmalade

WINE PAIRING RECOMMENDATION: SAUVIGNON BLANC



MYR 128

WHOLE FISH (SOLD BY GRAM)

- Local Seabass MYR 48
- Red Snapper MYR 48
- Stingray Fin MYR 48
- Local Squid MYR 38

*Fish sold by weight (per 100g)

WINE PAIRING RECOMMENDATION: PINOT GRIGIO OR CHAMPAGNE



RED SNAPPER FILLET

Red Snapper (200g) | Braised Mediterranean Vegetables | Grilled Lemon
Brown Butter | Roasted Almonds

WINE PAIRING RECOMMENDATION: PINOT GRIGIO



MYR 118



SEAFOOD



DAIRY



GLUTEN



VEGAN



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GRAINS



PAELLA

Bomba Rice | Lobster | Tiger Prawn | Fish | Squid | Mussel | Edamame | Saffron



MYR 258

SQUID INK RICE

Short Grain Rice | Crispy Baby Squid | Salmon Ikura | Garlic Aioli



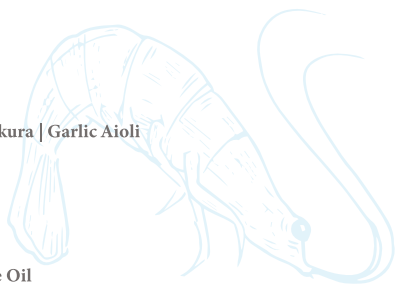
MYR 108

WILD MUSHROOM RISOTTO

Mixed Mushrooms | Parmigiano Cheese | Truffle Oil



MYR 98



SIDE DISHES & SAUCES

SIDES | MYR 38 PER SIDES

POTATO MOUSSELINE

GARDEN CARROTS

BROCCOLINI

MIXED MUSHROOMS

BIO ORGANIC CORN RIBS

SPINACH LEAVES

SURECRISP COATED SHOESTRING FRIES

CHARCOAL ROAST POTATOES

SAUCES | MYR 18 PER SAUCE

BEARNAISE

CHIMICHURRI

BEEF JUS

CHICKEN JUS

HERB BUTTER

CILANTRO LIME

CAJUN REMOULADE

THAI BASIL PESTO

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SWEET

MALAYSIAN TIRAMISU

Homemade Bahulu Sponge | Coffee Kampung Syrup | Mascarpone Mousse, Whipped Milk Ganache | Coffee Crumble | Coffee Kampung Gelato



MYR 58

PIÑA COLADA

Poached Pineapple | Coconut Panna Cotta | Lemon-Lemongrass Gelato | Pineapple Sauce | Sablé



MYR 58

THE PEARL

Coconut Madeleine | Pineapple Compote | Passionfruit, Mousse | White Chocolate Shell Dark Chocolate Gelato



MYR 58

HONEYBEE

Honey Sponge | Yuzu Mousse | Chrysanthemum Jelly | Tualang Honey Cereal Crunch | Lemon Curd | Salted Honeycomb | Honey Milk Gelato



MYR 58

VEGALOVA (VEGAN)

Mineral Ganache | Mango Curd | Berries Compote | Fruit | Salsa | Aquafaba Meringue Crumble | Mango Sorbet



MYR 58



SEAFOOD DAIRY GLUTEN VEGAN MEAT NUTS EGGS

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SALTS SELECTIONS

