

The signature restaurant of our island, Salt pays particular attention to seafood freshly caught from the Indian Ocean.

These fresh produce arrive regularly on our island from local fishermen as well as from the surrounding fisheries as far as Sri Lanka.

A combination of the finest air flown seasonal produce, selected meats, poultry and other exotic delicacies from selected growers and markets around the world, make up the rest of Salt menu.

Apart from the extraordinary food served in Salt, we pride ourselves in our extensive wine list.

Allow our Island Sommelier and his team to select the best marriage of wines to go with the morsels of food created here in Salt.

Welcome to the Salt experience,
the ultimate seafood indulgence set under a canopy of stars.

The Salt culinary team is headed by Chef Asanka Sanjeewa.

Entrées

Indulge with Caviar

all caviars served on ice with Russian garnish,
lemon & buckwheat blini's

Beluga 30g	380
Sevruga 30g	220
Oscietra 30g	260

Golden spiny lobster "bisque" (kintuba ise ebi) (S) (A) 38
silken tofu, greens, fried shallots & seaweed

Blue swimmer crab meat gazpacho (S) (N) 38
smooth yellow corn custard, almond, cajun popcorn, Avruga herring roe

Jerusalem artichoke soup (V) 32
pickled condiments, shimeji, watercress mousse, mushroom essence

Chilled Pacific oysters 4 pcs (S) 45
coconut & lemongrass cream, crisp kaffir lime leaves, tobiko

Italian Burrata cheese 125 grams (V) 32
salsa fresca, sugar snap peas, preserved lemon & Focaccia croutons

Slipper lobster tail (N) 45
sautéed aromatic watermelon, roasted leek hearts,
squid ink, pistachio powder

Fennel seed roasted sea scallops (S) 45
carrot & passion fruit emulsion, green apple, Val di Mazara olive oil

Farmed abalone 47
angel hair pasta, shrimps, chili Monte Poro, roasted shellfish oil & spring onion

Truffled green asparagus & soya beans (V) 34
parmesan custard, semolina crackers

Applewood smoked Sher Wagyu beef – refined marble score 7 55
seared ultra-rare, grated daikon, kyuri cucumbers, shiso cress, sesame ponzu

Char-grilled prawn (S) (A) 55
seared foie gras on brioche, apricot marmalade,
black pepper and vanilla sauce

Poached and seared calamari (P) 35
chorizo puree, tomato confit, white onion reduction

Vegetarian (V) Nuts (N) Seafood (S) Alcohol (A) Pork (P) Raw Protein (RP)
Should you have any specific dietary requirements or food preferences we will be more than happy to oblige
Simply speak to a member of the team for assistance creating your bespoke culinary experience

Prices are quoted in US Dollars and subject to 10% service charge and government taxes

From the sea

Signature grilled seafood platter (for two) (S)	275
sauces to share: Nantua, garlic butter, lemon & thyme	
Black pepper and lime roasted lagoon crab (S)	120
hints of ginger and curry leaves, steamed white rice	
Pan seared Sri Lankan wild barramundi	50
red Amaranth, broccoli stem, citrus yuzu emulsion	
Lightly seared Pacific king fish (S)	50
clams al vapour, tomato condiments, kaffir lime butter sauce	
Roasted Black Cod (N)	56
almond, garlic, cherry blossom, pickled radish, lemon confit	
Maldivian hand dived lobster (N)	(per 100g) 28
heirloom carrot, celery root, bergamot jam, nut crunch	
Grilled native yellow fin tuna	48
chickpea & mustard puree, charred red bell peppers, brinjal eggplant, pangritata, scallion oil	

From the land

Roasted free range chicken breast (N)	45
pistachio puree, fondant potato, black garlic, Asian mushrooms	
Lavender-honey glazed pekings duck breast	45
duck leg croquette, organic quinoa, poached peach, caramelized jus	
Pasture-fed loin of lamb dusted with smoked paprika salt	60
Spanish Bomba rice arranchini, sautéed onion puree, baby gem lettuce & natural lamb sauce	
Signature braised Sher Wagyu beef cheek	67
smoked pomme noisette, petit legumes & cooking juices	
Black Angus beef tenderloin 200 grams (A)	80
foie gras, truffled sprout leaves, glazed carrots, crisp potato, sauce Bordelaise	

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Vegetarians

Crisp & creamed yellow corn polenta (V) asparagus, young greens, toasted pink peppercorns	32
Masala silken tofu “scramble” (V) sautéed Cantonese lettuce, steamed white rice and air dried lotus root	32

On the side

Tender lettuce leaves watermelon, radish, micro greens, wild lime vinaigrette	16
Fine green beans & Maldivian pine nuts (N) barrel aged Chardonnay vinegar & shallot reduction	16
Sweet mash potato toasted sesame seeds, scallions	16
Steamed carrots (N) Greek yoghurt & dukkah	16
Steamed white rice	10

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To Finish

Five textures of Belgian chocolate delight nutella powder, chocolate fondue, gold leaf, tonka bean ice cream	34
Mango granita dome fresh rambutan, rose scented ice cream, lemon meringue, palm sugar crystals, rose jelly, coriander	24
Orange panna cotta white chocolate and yogurt ganache	24
Sour sop (N) ice cream, wood-apple granite, dried goji berries, nut praline	26
Warm date and ginger pudding vanilla ice cream, citrus sauce	24
Selection of 4 artisan cheeses with condiments (N)	34
Tropical fruit platter	22

The Huvafen pastry team is headed by Chef Farish Mukhthar.

Digestives

Cognac

Remy Martin VSOP	18
Remy Martin X.O	40
Hennessy V.S.O.P	18
Rechar d Hennessy	385
Hennessy Paradise	145
Louis XIII	385

Eau-De-Vie

Grappa Alexander aqua di vita, Italy	16
Castello di Barbaresco	14

Liqueurs

Cointreau	14
Amaretto	16
Sambuca	16

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