



Sea FIRE SALT

PINCH 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.

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 OYSTER

Lime Ponzu | Salmon Roe | Pickled Ginger



MYR 188



SEARED SCALLOP

Passion Fruit | Turnip | Nori Chips | Frisée Salad



MYR 128



LOCAL CAVIAR

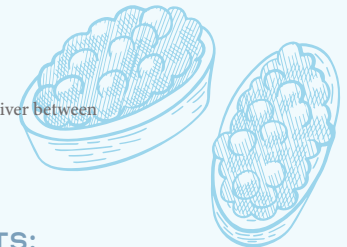
HYBRID AMUR-KALUGA CAVIAR

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 | OnionEgg Yolk | Egg White | Chives



SEAFOOD DAIRY GLUTEN VEGAN MEAT NUTS EGGS

Please inform us of any dietary requirements, restrictions or allergies

FIRE | BUTCHER'S BLOCK

Sea
FIRE
SALT

AUSTRALIAN BEEF TOMAHAWK (1.2KG)

MB5-6 DIAMANTINA WAGYU

Sold by gram – Cooking time: 45 minutes

MYR 138 PER 100 GRAM

OP BEEF RIB | MYR 888

WAGYU T-BONE (550G) | MB5-6 DIAMANTINA

MYR 98 PER 100 GRAM

WAGYU RIB EYE (400G) | MB5-6 DIAMANTINA

MYR 698

LAMB RACK

Crispy Eggplant | Hoisin | Green Onion | Grilled Baby Romaine



MYR 288

SURF & TURF

Beef Tenderloin | Half Lobster | Potatoes | Mini Salad



MYR 598

BEEF TENDERLOIN

Rossini Style | Foie Gras | Potato Mousseline | Roasted Mushrooms | Pan Jus



MYR 498

CHICKEN

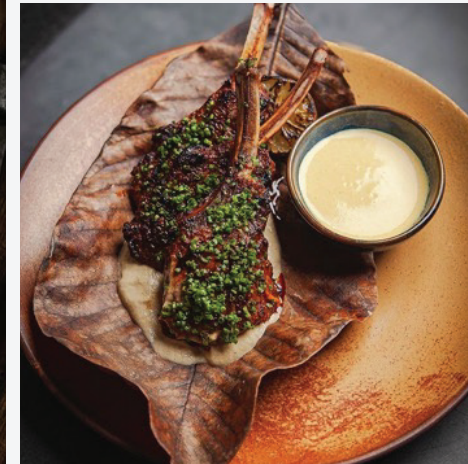
Spring Chicken | Caramelised Garlic Mousseline | Chicken Jus



MYR 148



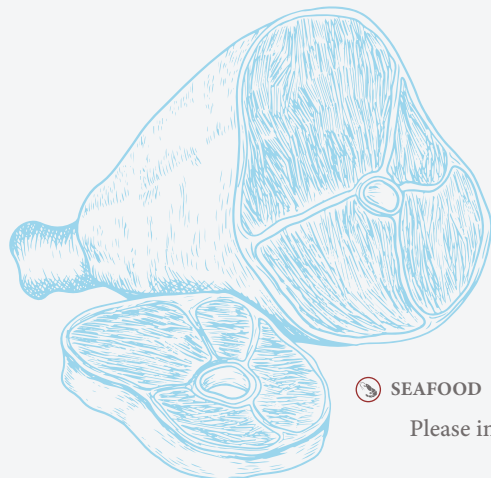
AUSTRALIAN BEEF TOMAHAWK



LAMB RACK



WAGYU T-BONE



🍷 SEAFOOD 🥛 DAIRY 🌾 GLUTEN 🌱 VEGAN 🍖 MEAT 🥜 NUTS 🥚 EGGS

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SEA | THE CATCH

Sea
FIRE
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CATCH OF THE DAY



RED SNAPPER FILLET

Braised Mediterranean Vegetables | Grilled Lemon
Brown Butter | Roasted Almonds



MYR 118

SEA. FIRE. SALT PLATTER HIMALAYAN SALT BRICK

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



MYR 568

WHITE COD

White Corn Risotto | Crispy Kale | Beurre Blanc



MYR 178



TIGER PRAWNS

Earl Grey Tea | Mango-Chilli-Romaine Chopped Salad
Tomato Marmalade



MYR 128



WHOLE FISH (SOLD BY GRAM)

• Local Seabass | • Red Snapper | • Stingray Fin | • Local Squid
*Fish sold by weight (per 100g)



• MYR 68 | • MYR 78 | • MYR78 | • MYR58

SEAFOOD DAIRY GLUTEN VEGAN MEAT NUTS EGGS

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SIDE DISHES & SAUCES

SIDES | MYR 38 PER SIDES

- POTATO MOUSSELINE
- GARDEN CARROTS
- BROCCOLINI
- MIXED MUSHROOMS
- BIO ORGANIC CORN RIBS
- SPINACH LEAVES
- THAI BASIL PESTO

SAUCES

- BEARNAISE
- CHIMICHURRI
- BEEF JUS
- CHICKEN JUS
- HERB BUTTER
- CILANTRO LIME
- CAJUN REMOULADE



CHARCOAL ROAST POTATOES



SURECRISP COATED SHOESTRING FRIES

🐠 SEAFOOD 🥛 DAIRY 🌾 GLUTEN 🌱 VEGAN 🍖 MEAT 🥜 NUTS 🥚 EGGS

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GRAINS

Sea
FIRE
SALT



WILD MUSHROOM RISOTTO

Mixed Mushrooms | Parmigiano Cheese | Truffle Oil



MYR 98

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

SEAFOOD DAIRY GLUTEN VEGAN MEAT NUTS EGGS

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SWEET



MALAYSIAN TIRAMISU

Coffee Crumble, Bahulu, Kampung Coffee, Mascarpone Mousse, Cocoa, Chocolate Leaves, Gold Leaf



MYR 58



PEARL

Chocolate Shell, Dark Chocolate Mousse, Mandarin Marmalade, Pomelo, Cardamom Reduction



MYR 58



MILLE MANGUE (VEGETARIAN)

Mango Mille-Feuille, Mango Curd, Aquafaba Meringue, Mint



MYR 58



PIÑA COLADA

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



MYR 58



HONEYBEE

Honey Sponge, Salted Cereal Milk Mousse, Chrysanthemum Gel, Honeycomb, Tualang Honey



MYR 58

SEAFOOD DAIRY GLUTEN VEGAN MEAT NUTS EGGS

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SALTS SELECTIONS

Sea
FIRE
SALT



MALDON SEA SALT

Crisp, clean flakes with a delicate crunch that enhance every dish with natural purity.

TRUFFLE SALT

Luxurious sea salt infused with earthy truffles for a rich, gourmet finish.



TOM YUM SALT

Vibrant and tangy, inspired by Thailand's iconic soup, adding exotic zest to any plate.

MINT SALT

Fresh and fragrant, blending cool mint with sea salt for a surprising lift.



HERBAL SALT

Aromatic herbs combined with sea salt, offering rustic depth and garden-fresh flavour.

SMOKE SALT

Naturally smoked for a rich, savoury aroma reminiscent of open-fire cooking.



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ANANTARA DESARU COAST RESORT & VILLAS

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