



SALT

STEAK HOUSE

SALADS

HEARTY KALE

Sliced green apples, dates, avocado chunks, toasted pecan nuts, maple balsamic di modena dressing • 11

CAESAR CARDINI

Baby gem lettuce, parmesan dip, garlic chips, caper berries, herb marinated anchovies, crispy sourdough croutons, olive oil • 12

ARTISANAL BURRATA

Fresh burrata cheese, cherry tomatoes, caramelised seasonal fruits, olive oil • 15

APPETISERS

CAMPANIA TORTELLINI

Provolone cheese, citrus honey, butter sage sauce • 13

CHARGRILLED BEEF BONE MARROW

Pear & sausage confit, pickled beets, sourdough crackers • 13

GOLDEN FRIED SHRIMPS

Shrimp tempura, sriracha sauce • 16



SEARED SCALLOP

Cauliflower purée, mushroom, saffron cream • 19

KATSU SANDO

US super prime beef tenderloin, buttered toast bread, truffle-infused mayonnaise, hand-cut potato chips • 26

SOUPS

CLASSIC FRENCH ONION SOUP

Caramelised onions, melted gruyere cheese, crunchy croutons • 8

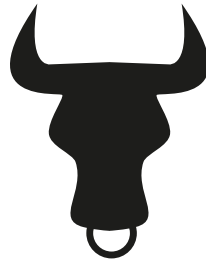
LOBSTER BISQUE



Creamy Canadian lobster bisque, diced roasted vegetables, tarragon oil • 15

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▼ SALT signature dishes ▼ Contains alcohol



SALT STEAKHOUSE

RAW COLLECTION

NORWEGIAN SALMON CEVICHE

Fresh lime marinated salmon, burnt pineapples, avocado mousse, tamarind sauce, olive oil • 15

FINE DE CLAIRE OYSTERS • 3 PIECES

Your choice of
Freshly shucked lemon, shallot vinaigrette
or
Spinach wrapped, golden glazed • 28

BLACK ANGUS BEEF TARTARE

Hand-cut US black angus beef tenderloin,
chopped shallots, tartare sauce • 18

VENISON TENDERLOIN CARPACCIO

Thinly-sliced pressed venison tenderloin,
black garlic aioli, apple purée • 14

US PRIME BEEF CARPACCIO

Thinly-sliced US super prime beef tenderloin,
grated pecorino, tonnato dip • 18

GREEN HAVEN

PLANT-BASED BURGER

Deep fried vegan patty, moist giant pickles,
home-made burger sesame bun • 17

CAJUN CAULIFLOWER STEAK

Oven-roasted golden cauliflower,
smoked paprika, beet paste dip • 17

FROM THE CHARCOAL GRILL

US GRAIN-FED SUPER PRIME BLACK ANGUS

Tenderloin 200g • 32 300g • 41

Ribeye 350g • 42

Chateaubriand 450g • 57

AUSTRALIAN GRAIN-FED BEEF WAGYU | MARBLING 5+

Tenderloin 200g • 48 300g • 57

Striploin 300g • 52

Ribeye 350g • 62

JORDANIAN GRAIN-FED BEEF WAGYU | MARBLING 7+

Striploin 300g • 82

JAPAN GRAIN-FED KIWAMI | MARBLING 9+

Tenderloin 200g • 94

Served with your choice of one accompaniment

CUTS TO SHARE

AUSTRALIAN PORTERHOUSE STEAK 500GR

Josper grilled and sliced served with your choice
of two accompaniments and a selection of sauces • 57

TOMAHAWK STEAK 1.3kg • 117

with your choice of two
accompaniments and a selection of sauces

SLICES TO SHARE

CHEF'S BEEF PLATTER • 87

Australian wagyu striploin 200g, Prime beef tenderloin 200g
Petite shoulder 200g
Fried blooming onion, sautéed seasonal vegetables, selection of sauces

REEF AND BEEF

SPICY CANADIAN LOBSTER AND US TENDERLOIN

Grilled Asparagus, mushroom jus • 67

CHEF'S SELECTION

PETITE AUSTRALIAN WAGYU STEAK

Topped with shallot sauce, crispy potato chips • 32

US BLACK ANGUS SHORT RIBS

40-Hour slow-cooked short ribs,
butter mashed potatoes, basil oil • 29

JORDANIAN LAMB LOIN

Soaked fennel juice & Oriental spices,
baked baby onions, crunchy broccoli • 25

SALMON PAPILOTE

Oven-baked wrapped salmon, sun-dried tomatoes,
asparagus, fennel, kalamata olives, sage • 23

SALT-CRUSTED SEA BASS

Baked sea bass marinated with herbs,
western ocean salt crust, sorrento lemon butter sauce • 28

SEA BASS FILLET

Grilled sea bass fillet marinated with herbs,
served with your choice of one accompaniment • 22

LOBSTER THERMIDOR

Roasted Canadian lobster,
old grain mustard cream sauce, gruyere cheese • 26

FREE RANGE CHICKEN BALLOTINE

Slow-cooked chicken, spinach & celeriac condiments,
poultry juice • 21

DUCK "A L'ORANGE"

Pan-seared duck breast, 50 thin layers of baked potatoes,
amarena cherries, celeriac purée • 23

SALT BURGER

200g Wagyu beef burger, salt-crafted mayonnaise,
caramelised onions, bacon strips,
aged cheddar cheese, hand-cut potato chips • 23

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ACCOMPANIMENTS

- Hand-cut potato chips • 3.5
 - Mashed potato • 3.5
 - Fried sweet potato • 3.5
 - Potato & bacon • 3.5
- Truffle mashed potato • 8.5
- Sautéed seasonal vegetables • 4.5
 - Grilled asparagus • 4.5
- Sautéed mushrooms trio • 3.5
 - Creamed spinach • 3.5
- Fried blooming onions • 3.5
 - Mac & cheese • 3.5

SAUCES

- Béarnaise
- Porcini cream
- Café de Paris
- Spicy chimichurri
- Lemon butter
- Home-made barbecue
 - Shallots jus
- Black peppercorn

DESSERTS

APPLE TARTE TATIN

Puff pastry, caramel apples, walnut ice cream • 7

CALLEBAUT GRAND CRU CHOCOLATE FONDANT

Bourbon seed ice cream • 7



BABA AU RHUM

Cream chantilly, rum flavoured syrup • 7

VANILLA CRÈME BRÛLÉE

Custard base, caramelised sugar • 7

SELECTION OF ICE CREAM & SORBET • 7

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