

# Himalayan Salt Brick

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*Earth Restaurant Concept is based around Himalayan Pink Salt Brick that has been mined from the south facing scarp of the Potwar Plateau in the Punjab region of Northern Pakistan, between the Indus and Jhelum rivers. Buried amid an unruly jumble sedimentary rocks spanning much of the Paleozoic era - from the Cambrian period 490 million years ago. The Himalayan salt comes in all different forms, blocks, bowls, plates and flakes and may be used to serve, cook, cure and season food. The Himalayan salt brick can be heated to 200 degrees celsius where you can sear your food to enjoy the unique spicy-hot pungency at your table.*

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<b>Wagyu Beef Tenderloin</b> (HB supplement \$25) <i>kipfler potato, confit cherry tomatoes and carrot reduction</i>	115
<b>Maldivian Lobster</b> (HB supplement \$25) <i>potato mousseline, braised endive, baby beets and asparagus</i>	110
<b>Tiger Prawns</b> <i>sautéed mushrooms, baby vegetables and yellow squash</i>	52
<b>Maldivian Reef Fish</b> <i>yellow squash, broccolini and baby carrot</i>	45
<b>Lamb Rack</b> <i>char-grilled artichokes, Congo potato, and butter squash</i>	59
<b>Yellow Fin Tuna “Toro” Belly</b> <i>pumpkin-ginger reduction, baby turnips and thyme roasted peppers</i>	48
<b>Hand Dived Sea Scallop</b> <i>wilted spinach, grilled baby eggplant, caramelized orange and miso dust</i>	56