



Alea

A beautiful “garnish” salt to finish a plate with a burst of colour. Its deep mineral flavor comes from the Alea clay which is naturally bonded to the salt. Harvested for centuries in Molakai



Black Lava

To be used only on the plate as a “garnish” its striking black color diminishes if it gets wet.

Infused with “active Charcoal” to mimic the traditional volcanic ash from the island of Cyprus



Cornish

Imparts a subtle, earthy flavor. Use generously on meats, vegetables, soups and stews.

Harvested from the works in Cornwall, England by traditional methods, this salt has gained in popularity with many of England’s top Chefs.

overandabove.com

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Dead Sea

A great finish to bread products or used in place of common table salt anywhere.

Most people agree this is the “saltiest” of Salts although it is still 98% Sodium Chloride.



Dominion

A fantastic salt with a strong briny flavor wonderful on fresh vegetables like tomatoes and radish. From lake Grassmere, in Marlborough.



Himalayan

Especially good for using on large roasts of meats like Lamb or Pork.

Untouched for millions of years. This salt mined from high in the mountains of Northern India is a beautiful pink color from the many natural minerals it is made of.

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Iberian

Fantastic briny flavor is a good pairing with seafood.

Harvested for centuries for the curing of fish, this salt was an important trade ingredient.



Kechil

These “little pyramids” are incredibly light and are wonderful to finish a salad or garden fresh vegetables.

Harvested near the port of Singaraja, Bali by ancient methods.



Mayan

This saltworks prides itself on its eco-friendly sustainability and its local job creation plan.

The salt itself has similar properties to that of Fleur de Sel and is fast becoming a favorite among chefs.

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Murry River

A very light salt with a distinct crunch, makes this a great all purpose finishing salt on any plate.

Its light peach color comes from the microscopic organisms in the water.



Seoul Salt

With flavors imparted from the bamboo in which it is dried, it adds a subtle “asian” touch to any dish. Refined in South Korea by traditional methods



Trapani

use this salt to season whole fish or large fillets before roasting

In 1572 this Salt Works in the Western Sicilian Wetlands made this port the most important in Europe.

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