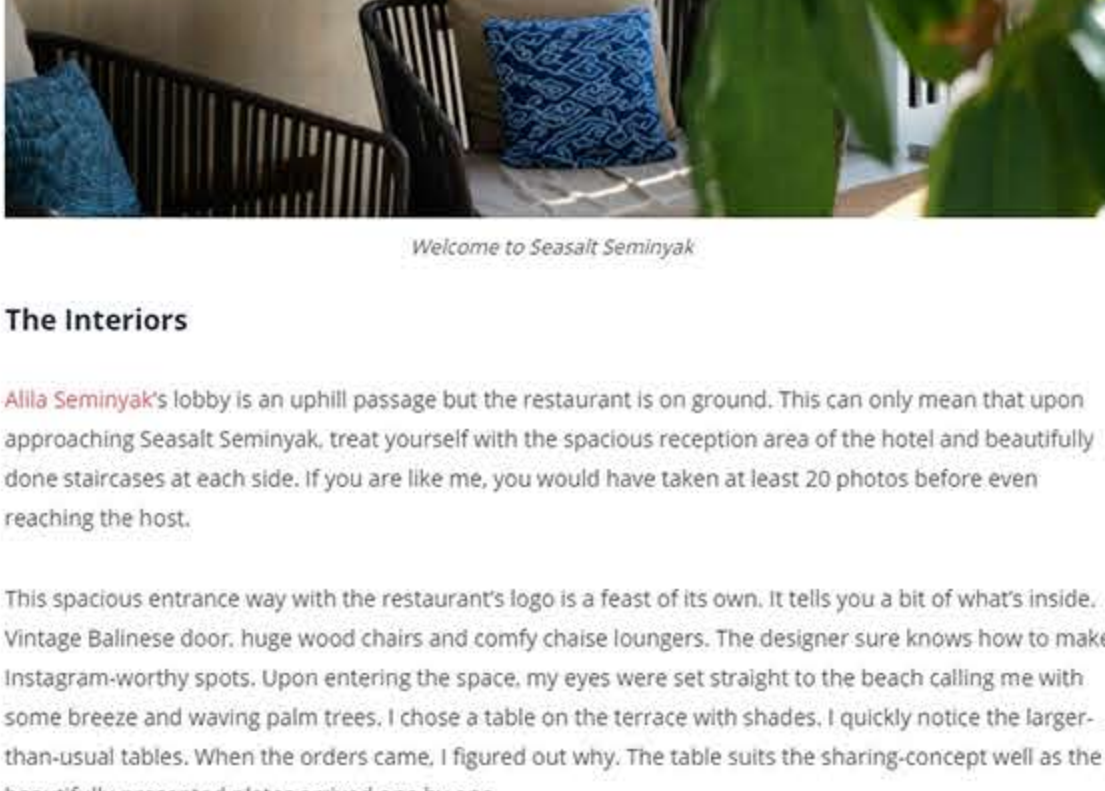




Seascape Dining at Seasalt Seminyak

BY FREY | SENIOR WRITER ON SEPTEMBER 4, 2017 EAT & DRINK | INDONESIA

Bali is magical. No one can argue that. It's a place where one falls in love, enjoys breathtaking views of the beaches, waterfalls and mountains, partakes in water sports or starts a yoga routine. The list can go on and on. Recently the list includes 'endless cafe-hopping' and 'becomes self-taught foodie'. Looking at the sprawl of new restaurants and eateries across the island, I can't disagree. Seasalt Seminyak, a brand-new addition in South Bali proves just that, and then some. The oh-so-chic Alila Seminyak plays host to this beautiful seascape restaurant. When one talks about Alila, their boutique properties and refined hospitality experiences most likely come to mind. With a plethora of outposts in Bali, Alila launches their food and beverage arm with this Seminyak beachfront beauty.



Welcome to Seasalt Seminyak

The Interiors

Alila Seminyak's lobby is an uphill passage but the restaurant is on ground. This can only mean that upon approaching Seasalt Seminyak, treat yourself with the spacious reception area of the hotel and beautifully done staircases at each side. If you are like me, you would have taken at least 20 photos before even reaching the host.

This spacious entrance way with the restaurant's logo is a feast of its own. It tells you a bit of what's inside. Vintage Balinese door, huge wood chairs and comfy chaise loungers. The designer sure knows how to make Instagram-worthy spots. Upon entering the space, my eyes were set straight to the beach calling me with some breeze and waving palm trees. I chose a table on the terrace with shades. I quickly notice the larger-than-usual tables. When the orders came, I figured out why. The table suits the sharing-concept well as the beautifully-presented plates arrived one by one.



Welcome to Seasalt Seminyak



Entrance way to the restaurant



Convenience is the goal indeed

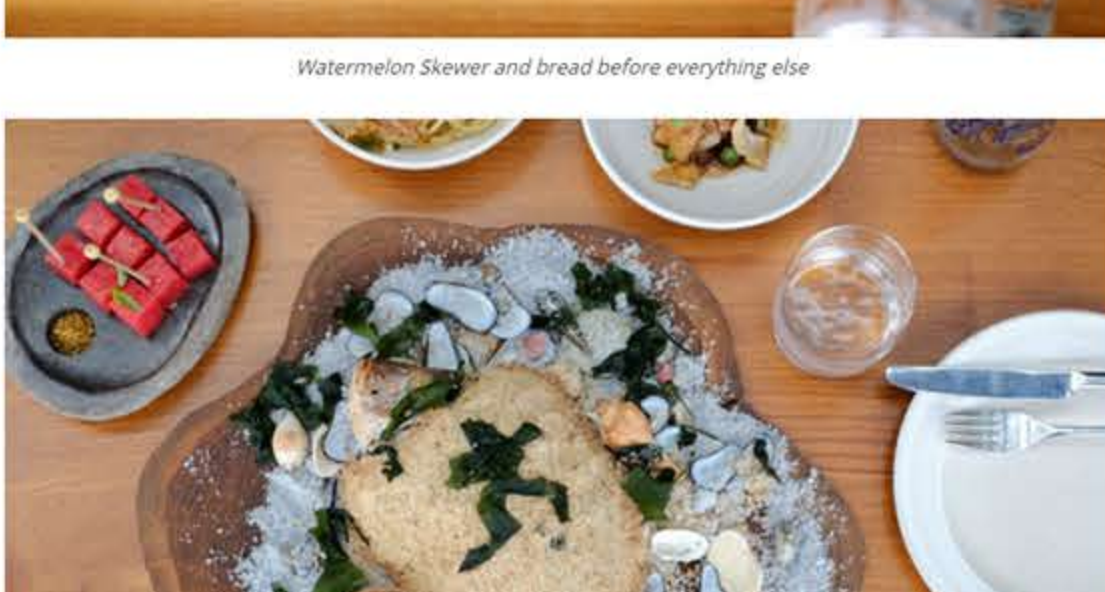


Different sections, different furnitures, same comforting ambiance

Seasalt Seminyak's Menu

Lunch commences with such a great idea: refreshing watermelon skewers with a dash of curry. This was before the pleasant waiters served us the bread with japanese-styled flavorful aioli. The **Bonitonara**. Seasalt Seminyak's refreshing take on pasta a la carbonara not only sounded inventive, it's bonito-tasty. The dessert menu is simple, probably the simplest I've ever encountered. Our table got much love for **Matcha** to finish our lunch, with its irresistible green tea namelaka (super creamy texture); green tea cake and red bean ice cream.

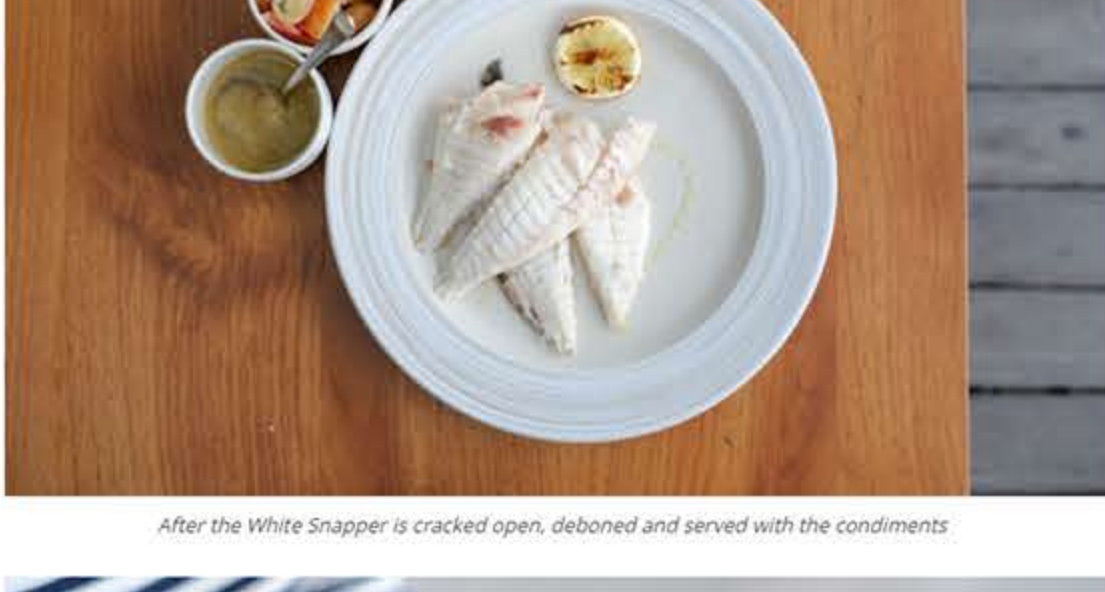
While I also ordered the divine **Fried Rice** - theirs come with cured yolk, leek and bacon- I simply could not hold my breath when the **White Snapper** signature menu came. It sure looked like a shipwreck on a giant wooden platter with a white snapper buried in a dune of sea salt. The waiters presented this on the table and until you said so, they would crack it open with a hammer-like tool, walked back to the kitchen and return with the dish. The sea salt definitely adds flavor and tenderness onto the fish. One bite together with any of the five condiments and I was blown away with how soft the white meat was. Finally, a fish dish that actually tastes like summer.



Watermelon skewer and bread before everything else



Signature White Snapper at Seasalt Seminyak



After the White Snapper is cracked open, deboned and served with the condiments



The delicious fried rice at Seasalt Seminyak



Much love for Matcha

Dinner crowd was a bit different during my visit. Younger crowds in groups enjoying the sea breeze and some music, while lunch was more of a calmer being. I sampled some of the raw items from the menu like the celebrated **Cured Bonito** which stood out from the menu. If you had one too many White Snapper at Seasalt Seminyak like me, go for the melt-in-your-mouth **Wagyu Short Ribs**, served with miso and ginger jus. Perfect withdrawal dish from the fish.



Cured Bonito - dashi mayonnaise, green tomato, wasabi



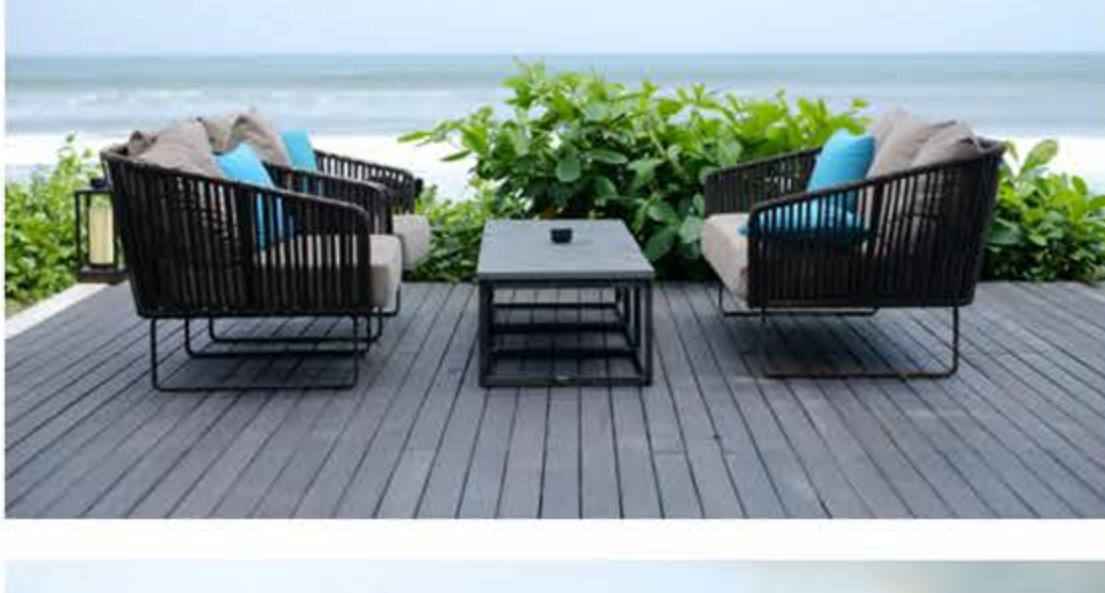
Wagyu Short Ribs, a withdrawal dish from the White Snapper

Why You Should Visit Seasalt Seminyak?

In conclusion, Seasalt Seminyak boasts impressive views over Seminyak Beach. However the real hero here is the modern incarnation of seafood with a dash of Japanese infusion. The signature White Snapper dish is already a good enough reason to come back and having experienced the restaurant twice, I have been thinking about the complementing dishes as well. Seminyak hosts regular world-class parties and Seasalt Seminyak's take on weekend soirées and dining events have been the talk-of-the-island so we are keeping watch on what's to come. Seems like I am going to come back for their Sunday Brunch, and then some.



Seascape dining at Seasalt Seminyak. Credit: Alila Seminyak



Seasalt Seminyak at Alila Seminyak
Jalan Taman Ganesha 9
Petitenget, Bali
Indonesia 80361
Tel: +62 361 3021 889
Email: hello@seasaltseminyak.com

Opening hours: 12pm to 11pm daily

SHARE: [Twitter] [Facebook] [Google+] [Pinterest] [LinkedIn] [Tumblr] [Email]

ABOUT AUTHOR

FREY | SENIOR WRITER
Frey is a freelance writer from Jakarta, Indonesia. His ventures are all about travel, food and lifestyle. He loves sharing his takes on new eateries, fine hotels and fascinating festivals. Current addition includes croissant creations, Ubud's lush greeneries and coffee-hopping in the city.

RELATED POSTS

- The Epilogue Gets New Hotel Options With Chef Wan's Kitchen
- 13 Things to Eat and Drink When Visiting Batam
- Radisson Blu Ploca Bangkok: A Destination for Gourminds

LEAVE A REPLY

Your Comment
Your Name
Your Email
Your Website
Time limit is exhausted. Please reload CAPTCHA.
[] x 6 = twelve
[] POST COMMENT

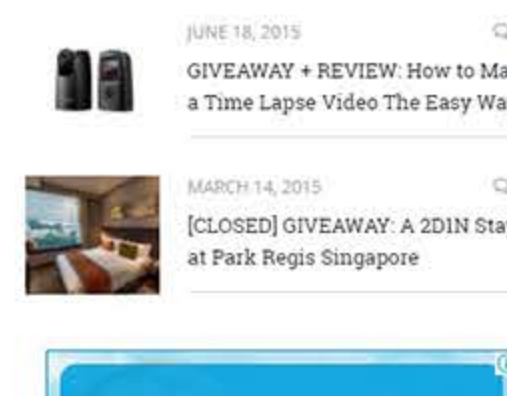
Notify me of follow-up comments by email.
 Notify me of new posts by email.

ABOUT US

About Us
Advertise with Us
Contact Us
Write for Us



MEDIA RELEASES/INVITES:
EDITORIAL@ASIA361.COM
ADVERTORIALS/COLLABORATIONS:
SALES@ASIA361.COM



POPULAR RECENT

JUNE 14, 2015 GIVEAWAY: 2DIN Staycation at Bis Singapore on Braselcoen

JUNE 18, 2015 GIVEAWAY + REVIEW: How to Make a Time-Lapse Video 'The Easy Way'

MARCH 14, 2015 [CLOSE] GIVEAWAY: A 2DIN Stay at Park Regis Singapore



@asia361official We cover: Asia 360° and that added extra... | Lifestyle + Luxury + Travel + Food + Tech + Entertainment | Email: editorial@asia361.com



Load More... Follow on Instagram



CONTACT

For media invitations and/or media releases, email Katherine Goh, Managing Editor at editorial@asia361.com.

To work with us for advertorials or campaigns, email Alvin Lim, Business Development Lead at sales@asia361.com.

SUBSCRIBE TO ASIA 361

Get updates on the latest happenings on Asia 361.

Name
Email *
Subscribe

POPULAR POSTS

SEPTEMBER 28, 2015 12 Must-Visit Cafes in Seoul, Korea

JUNE 14, 2016 9 Filming Locations of Descendants of the Sun Every Fan Should Visit

AUGUST 30, 2017 Google Wi-Fi Comes to Singapore