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23 July 2017

Seafood, Seminyak

Seasalt at Alila Seminyak: The Chic Seafood Dining Sensation

Last Friday was a memorable evening for us, as we had the chance to try the newest seafood dinner sensation in the buzz of Petitenget, Seasalt at Alila Seminyak.

Stepping inside, we were warmly greeted and escorted to our seats. The outdoor deck seemed to be everyone's favorite with the heavenly view of the red sky with light summer breeze. No wonder the deck was never quiet.

Inside, the open kitchen stretched out in one side of the restaurant, showing off the kitchen team that are curating the best dishes for all the guests. The risen dining area was the new part of the restaurant that got revamped to allow every guest enjoying the view of the western sea. Meanwhile, the touch of some ocean hues and humble decor blended very well with the tropical contemporary furniture and the warm lightings. A design made for relaxation.

SEASALT
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Seasalt Entrance

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The bar & the dining area

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Cozy and comfortable dining experience

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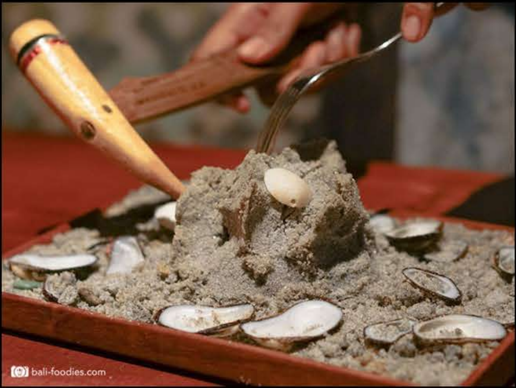
A touch of tropical & contemporary interior design

As the name sounds, Seasalt represents the main items that will be used in the signature dishes of the beachfront restaurant. Under the command of Chef Vivian Vitalis, the restaurant offered us an out of the world experience with some dash of Japanese inspiration with his creative and inventive menu selections.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Seasalt-baked Smoked Mackerel Spread

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Infused Watermelon with Curry Powder

For starter, the **Seasalt Ritual** is the complimentary condiments, where a mountain of sea salt with beautiful decoration of sands & shells was represented to our table. The baked sea salt hid away a box-shaped seaweed-wrapped smoked mackerel & mayonnaise spread. Dipping into the sauce, the smooth and thick spread melted just like butter and was indeed a great match with our sourdoughs. Moreover, the cubes of **Infused Watermelon** also refreshed our tastebuds. Sink a bit of curry powder and feel the tangy taste to awaken the soul within.

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Kyoto Hummus (90K)

Fresh from the local organic farmers, **Kyoto Hummus** was the answer to our healthy vegan option. What we loved about the dish was the sweet broccoli & avocado puree, accompanied with the organic romaine and edamame, and not to forget, the special moshio, the ancient Japanese black sea salt. Who needed a diet when veggies tasted so good? Come on.

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Mushroom (90K)

Meanwhile, from the creamy section, **Mushroom** served us not one, not two, but five different kind of mushrooms from around the globe: oyster, shimeji, duxelle, button, and shitake served with *gomae* dressing. Everything was blended perfectly, just as the way it should be. Should you ever desire to taste something as mouthwatering as it looks, this should be on your list.

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Cured Bonito (90K)

We knew something was missing if we didn't order some raw plates, so **Cured Bonito** is the cure. The menu reminded our palette with the well-balanced combination of the flawless taste of the bonito, crunchy local-inspired rice crackers, smooth dashi mayonnaise, and the sweetness from the green apple & tomato. Indescribable was the perfect word to define this chic dish!

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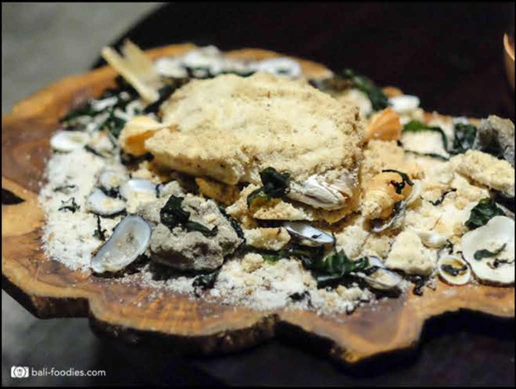
Blue Swimmer Crab (125K)

Not a big fan of fish? Worry not. This **Blue Swimmer Crab** was the perfect accommodation. At the bottom, chawanmushi, a Japanese-inspired egg custard was placed as the foundation of the dish. A composition of tender and fresh crab meat with a slight touch of mayonnaise was placed right in the middle. A spoonful of those brought the best of both world. The chawanmushi was very smooth and silky, and when it was adjoined with the crab meat, it supported the taste to the next level. Our favorite!



Sea salt-covered White Snapper (225K)

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White Snapper with the Side Dishes

Oh-la-la! This is the signature dish which take on the "craft over creation" philosophy. "The sea salt baked **White Snapper** basically represented everything you could find in the sea," said Vivian, whose culinary style and skills have been shaped alongside influential chefs such as Johann Lafer at the Michelin-starred Le Val d'Or in Stromberg, Germany, and Ito San at the award-winning Japanese fine dining restaurant Gonbei at Kuala Lumpur.

Despite using the traditional old technique with the baked salt, Vivian acclaimed the result would be a very moist texture with perfectly-seasoned fish with a very little effort. His words were proven true as we tried our first bite. The fish was very tender, juicy, and melted like a butter, as all the heat and the moisture was trapped under the salt-baking technique.

The White Snapper comes with five types of 'seasides': trio tomato salads, potato katsuobushi salad, yuzu cucumber sesame salad, green salad, and dashi butter lemon sauce. Each of the condiments symbolized a different experience to the taste and flavors. Our favorite? Definitely the dashi butter lemon. Why? Well, once you put some butter on it, who's not gonna love it? As bizarre as it sounds, this was a must-try dish for our seafood journey completion here at Seasalt Seminyak.

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Dulcey (90K)

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Matcha (90K)

Reaching the end, we live by the principle of "every meal must end with a dessert (or two)". So, off we went, looking for the best dessert on the menu. **Dulcey** caught our attention with its components of 32% Valrhona dulcey parfait, milk solids, and salted ivoire caramel ice cream. The taste? Just as magnificent as it explained by words.

But, wait! There was more. **Matcha** was our next choice. It came with red bean ice cream, green tea cake, and green tea namelaka. Namelaka itself is a fabulous cross between a ganache and a crème pâtissière. It has the smoothness of a pastry cream, but the richness of a ganache, and also the reason why we were stunned by the smooth and creamy texture it brought. An eye-opening moment for us.

Wrapping our journey, we would describe this as an out of the world seafood dining experience. Firstly, the dramatic presentation created an expectation from any direction. Secondly, the taste of each menu matched the level of our expectation. Thirdly, the overall menu has a creative concept which is implemented beautifully by the Chef. Just like the Chef Gordon Ramsay would say, well-done!

To another embark,

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Opening hours: 7AM – 11PM

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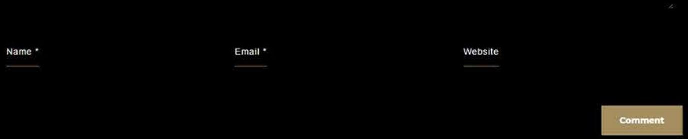Comment