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FEATURES

Seasalt Seminyak: Inside Bali's Latest Seascape Restaurant

The oceanfront view is just the tip of the iceberg at this opulent yet charming eatery...

By Umesh Bhagchandani on Jul 17, 2017



Photo: Courtesy of Seasalt Seminyak

Since its grand inception about two years ago, **Alila Seminyak** has garnered astounding reviews for its deluxe accommodations and postcard-perfect ambience. And now the five-star resort is back in the limelight with its new seafood-themed restaurant, **Seasalt**, located stairs below the hotel's opulent main lobby and next to the beach bar.

Recently, *Indonesia Tatler* got the opportunity to indulge in a hearty degustation at Seasalt Seminyak while basking in the breathtaking oceanfront vista. Read on to learn what one will experience at Bali's latest seascape restaurant.

Concept

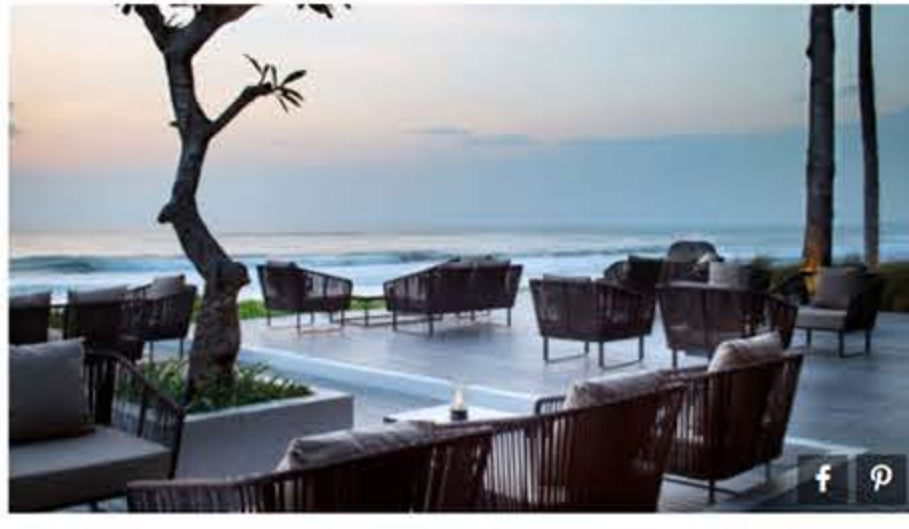


Photo: Courtesy of Seasalt Seminyak

Hum of the waves and the fresh ocean breeze are first of the two things that one will notice as they entered Seasalt Seminyak. However, once the trance wore off, you will marvel on the artistic beauty all around. Designed by EDG, the restaurant is designed to resemble an opulent seaside residence which is dominated by wooden accent décor and homey ornaments. The indoor area is packed with rows of monochromatic sofas and long tables. The spacious restaurant also provides an open-kitchen concept on the right hand side.



Photo: Courtesy of Seasalt Seminyak

However, the main attraction lies in the outdoor area—separated by floor-to-ceiling windows—where you will find throngs of wooden tables nestled below wooden skylight roof, which allow light and shadow to change patterns. The other deck area is occupied with comfortable rattan chairs that serve to only one purpose: to gaze at the majestic view of the Indian Ocean.

Degustation



Photo: Courtesy of Seasalt Seminyak

Branded as a seafood destination, Seasalt Seminyak serves fresh seafood selection with a dash of Japanese infusion that are available for breakfast, lunch and dinner options, which is again divided into many sub-categories.

As *Indonesia Tatler* was invited for an exclusive brunch (available every Sunday), we started our à la carte degustation as recommended: with raw menus like Tuna Tartare (black rice crackers with wasabi) and Spanish Mackerel (yuzu cured with Ponzi dressing) before moving on to salads and vegetables-based dishes. Salad lovers should opt for the popular French salad Niçoise served with *Katsuobushi* and two-year-old black miso. While for vegetables fan, order either the Kyoto Hummus (broccoli, avocado, edamame and romaine lettuce serves with tasty hummus), or the crispy oyster mushroom mixed with pickled *shimeji*, duxelles, seared button and grilled *shitake* and served in *gomaae* dressing. The Japanese fusion in the last dish was exquisitely palpable.



Photo: Courtesy of Seasalt Seminyak

Next, we moved on to the restaurant's signature sea salt baked fish called White Snapper that is served with five different types of 'seasides': trio tomato salads, potato katsuobushi salad, yuzu cucumber sesame salad, green salad and dashi butter lemon sauce, each perfectly elevated the taste and flavours of the baked fish.

Helmed by the talented Chef Vivian Vitalis, the eatery also serves other varieties like Asian and Western dishes, healthy breakfast menus along with a wide-range of eggs. Yes, you read that right, from poached to omelette to bake... it's the eggs heaven during breakfast time here! Elsewhere, don't opt out on the delicious *babur* options for a boost-up breakfast, or you can end your meal with fluffy *manjari* mallow cake filled with cherry, chantilly and cocoa cream along with beer root sorbet, aptly named Forest.

Read also: [Ramadan Recipe Kolak Azuki With Black Salted Mochi By Chef Vivian](#)

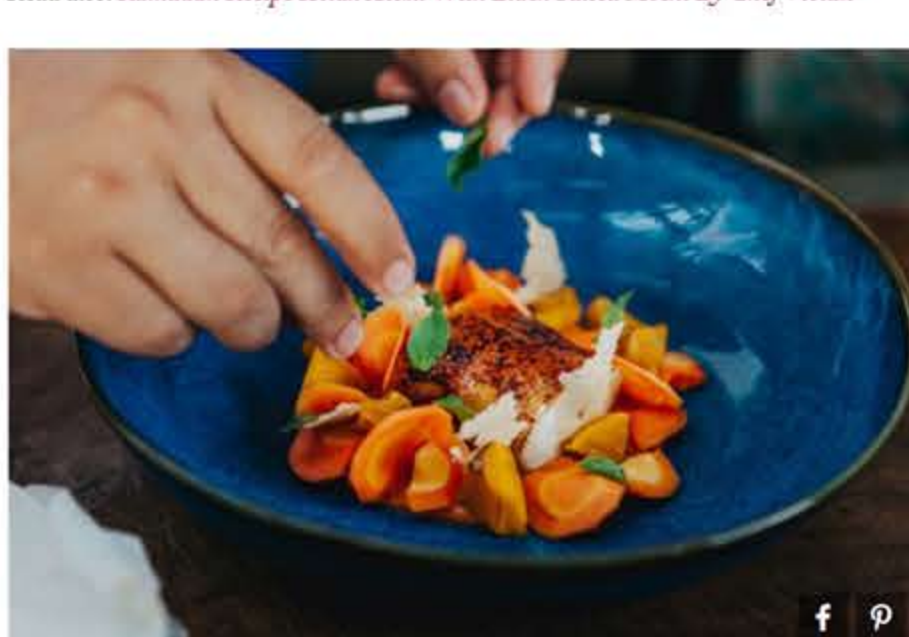


Photo: Courtesy of Seasalt Seminyak

It goes without saying that the hearty brunch was an experience of its own. But, the highlight of the visit should be witnessing the Sea Salt Ritual that consists of a unique centrepiece. We will explain in a minute. Served during dinner time for reserved guests, the restaurant's host will approach you with a tray of warm sourdoughs accompanied with a *gangsa* hammer that is commonly used in Balinese *Gamelan* music.

The host will then take the coral-shaped centrepiece on your table, made of sea salt, and cracked it open using the hammer. What's inside, you wonder? Wrapped in flimsy black seaweed is the delicious rilletes of mackerel, butter and mayonnaise that you can spread on your bread. The briny taste and theatrical are enough to trigger one's imagination to daydream of the deep blue sea. While a journey under the sea might not be for everyone, but a trip to Seasalt Seminyak is guaranteed to give you the rich taste of the sea's majesty.

For more information or reservation, visit Seasalt Seminyak's website [here](#).



Photo: Courtesy of Seasalt Seminyak



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