



Say Hello to Seasalt

17 May 2017

COASTAL DINING WITH A FRESH BUZZ

Seasalt opens its doors on the 20th May 2017 for public. Inspired by its spectacular oceanfront setting and the locally harvested sea salt, Seasalt will be the must-go seafood destination whilst strolling around the Seminyak area. Seasalt marks the start of a tantalizing new seascape dining experience, with a dash of Japanese infusion, exciting palates with an enticing taste of the sea in their fresh seafood selection.

Some creations to drool over include White Snapper, Seasalt's signature sea salt baked fish; Niçoise, the famous fresh French salad that comes with Katsuo-bushi and two-year-old black miso; and the beautiful Blue Swimmer Crab, where crab mayonnaise meets chawanmushi. To accompany such delish ocean cuisine, an artisanal centerpiece made of sea salt will be showcased at dinner times.

Besides enjoying a taste of the sea, diners at Seasalt will find themselves immersed in the sensation of sailing on the ocean, thanks to its inspired design. "This restaurant was envisioned to be an extension of the ocean, sited in a manner that gives diners a feel that one is on a boat. Its layout and materials reflect the colors and waves of the ocean," shares Gaurang Khemka of URBNarc, the architectural firm behind the design.

Stepping into Seasalt will take you into what resembles a stylish seaside residence dominated by ocean hues and cozy décor, creatively curated by EDG. The vibrancy of an open kitchen, the changing patterns of light and shadow on the outdoor decks throughout the day, and the feel of the ocean breeze also serve to create a remarkable sense of openness and connection to the ocean for a relaxed coastal dining experience.

At the helm - Chef Vivian Vitalis

Seasalt is captained by Chef Vivian Vitalis, who hails from Penampang in Sabah, East Malaysia. Chef Vivian began his culinary career in 2002 at JW Marriott and Ritz Carlton in Kuala Lumpur, working his way through the many leading luxury resorts across Malaysia, including Pangkor Laut, Tanjong Jara and Gaya Island resorts.

His culinary style and skills have also 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 Starhill Gallery, Kuala Lumpur.

Chef Vivian's culinary philosophy and passion reflect the growing trend towards a healthier, more down-to-earth lifestyle. Working with neighboring fishermen and local suppliers, he seeks out the finest seafood in the region as well as local produce. Fresh, natural and organic is the essence of his cuisine, allowing the natural flavors of the ingredients to express themselves.

Under his guidance, Seasalt's seafood menu showcase a deliciously diverse dining experience, enjoyed any time of day, on any occasion, with friends and loved ones. New highlights include a Chef's Seafood set menu specially designed for two to share, and Seasalt Specials that are prepared with "shio koji", a special fermented rice mixed with sea salt, a typical Japanese tradition that tenderizes meats and fish and gives a natural umami flavor.

Authentic flavors fresh from the ocean and earth, beautiful ocean views, fresh ocean air... Seasalt epitomes the very best of coastal dining. A must-visit for foodies on holiday or living in the Seminyak area.

Connect with Seasalt

Stay in touch with the latest Seasalt happenings and promotions at Seasalt's website and social media accounts:

seasaltseminyak.com

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