TUNE IN

Canggu Hitlist -...

TRAVEL

Canggu Hitlist – Editor's

Picks

WHAT'S ON

Atomic 17 Liquid Courage

26 JAN - 20 FEB

03 FEB - 03 MAY

10 FEB - 24 FEB

13 FEB - 13 MAY

26 FEB - 27 FEB

02 MAR - 07 MAR

A Restful Nyepi

JI Sunset Beats

Breakfast with Bites

LOBSTER BRUNCH

Ambar Takeover by Villa Su...

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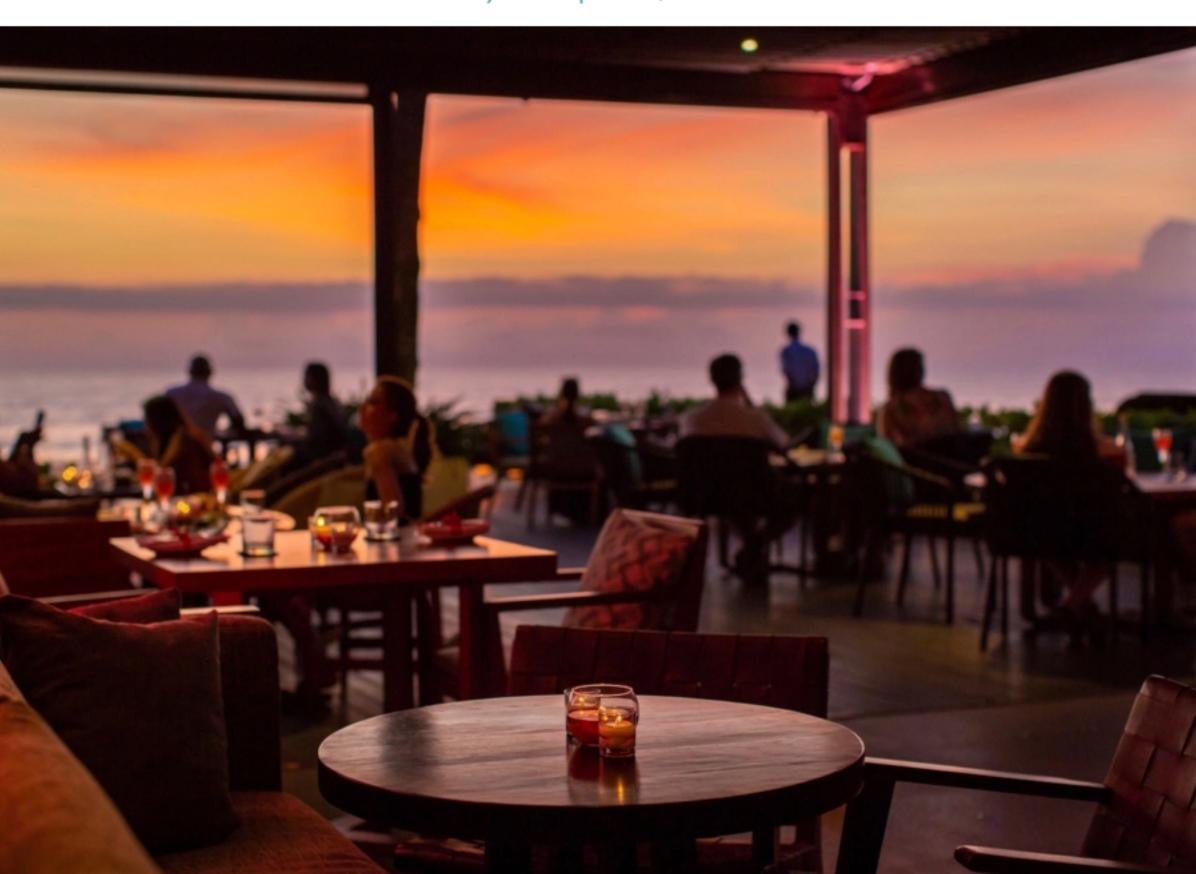
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RESTAURANTS & CAFÉS

Try this: Dinner & drinks at Seasalt and Alila Seminyak's breezy Beach Bar

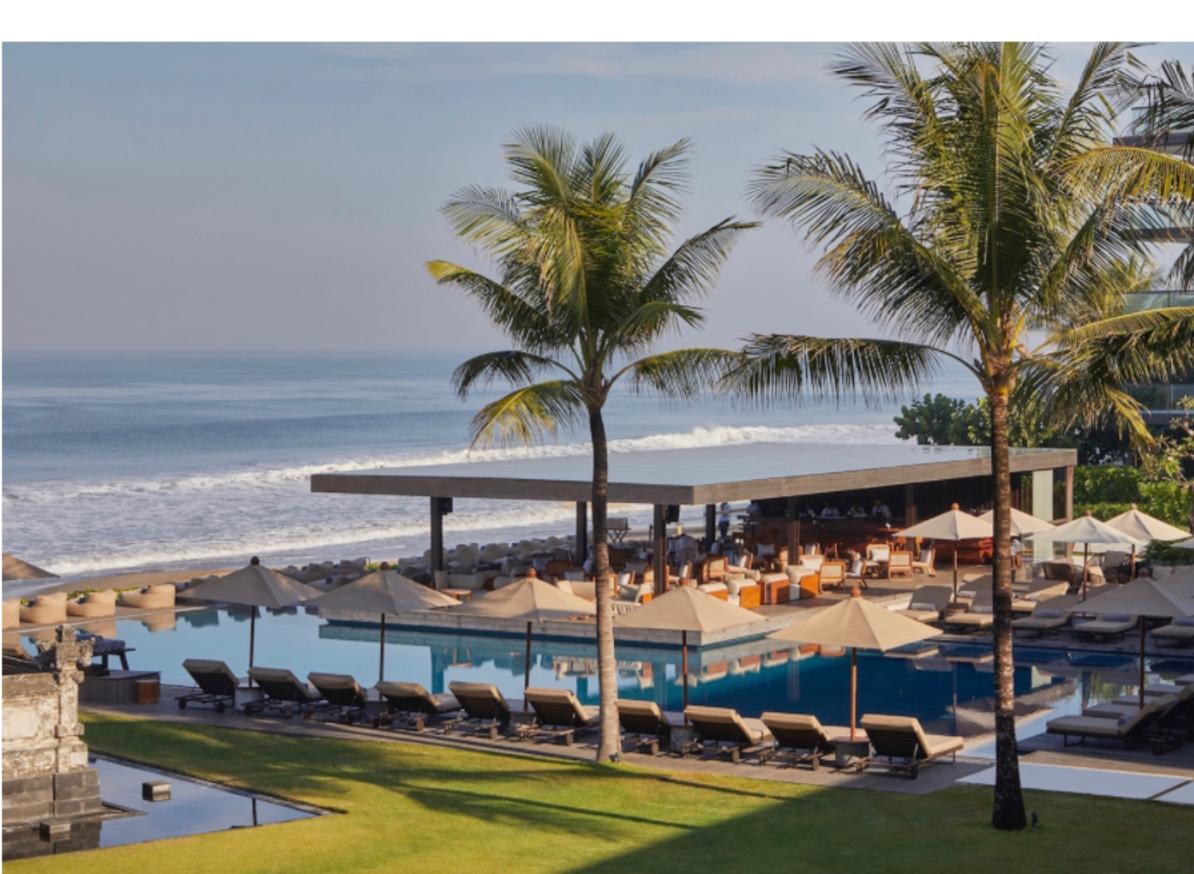
by Louise | Jul 30, 2019



Spending an evening on the Seminyak seafront? Settle in to these beachfront destinations for sunset, seafood and sustainability...

Any island itinerary simply must include a sublime feast by the beach, but picking the perfect spot is no easy feat. In Seminyak alone, there are countless restaurants and bars lining the bright white sands – some serving epic food, others promising frontrow sunset seats, and some slinging expert cocktails to toast to another day in paradise. But get this – we've got a go-to spot gives you allll of that (and so much more!) in one chic and oh-so glamorous location...

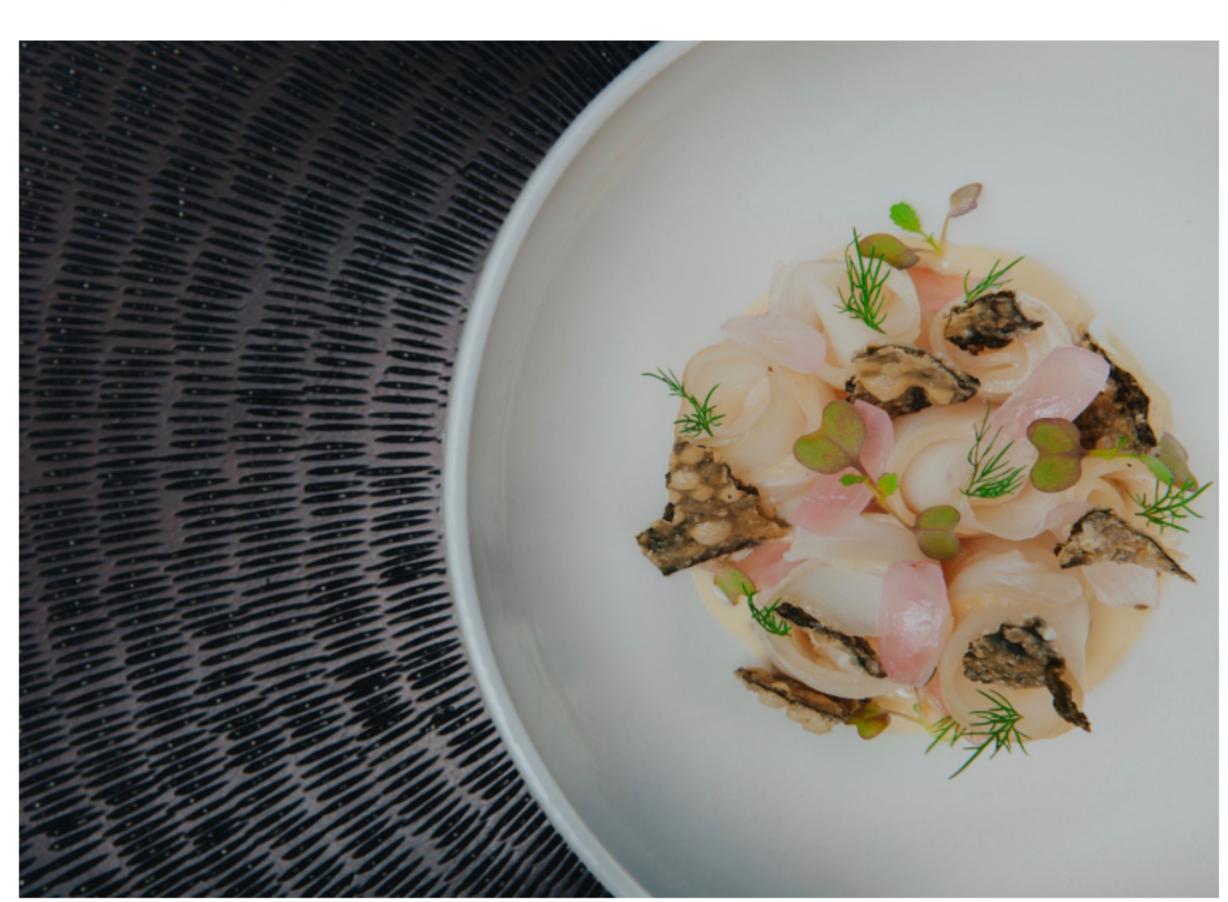
We're of course talking about Alila Seminyak, and this beachfront resort sets the scene for an all-encompassing and gourmet beachfront experience from sunset 'til late. It begins with coastal cocktails at the resort's breezy Beach Bar, before meandering along the sand or across the manicured lawns to Seasalt for a beachfront feast par excellence. And if that wasn't enough, you'll also find nightly happy hours here that'll make you feel as good as knowing that these paradisal perches are dedicated to sustainability, recycling and zero-waste...



Kick off with some coastal cocktails

To make the most of your seaside soiree, you'll want to start early with some coastal cocktails at Alila Seminyak's breezy Beach Bar. This oceanfront showstopper is dotted with low-slung sofas and cosy day-beds, serving designer drinks and yummy gourmet nibbles beneath the sun and stars. Spilling out onto Seminyak's powder white sands with uninterrupted ocean views and a glittering infinity pool, it's the perfect perch to catch a sizzling sunset, perfected by Alila Seminyak's signature service...

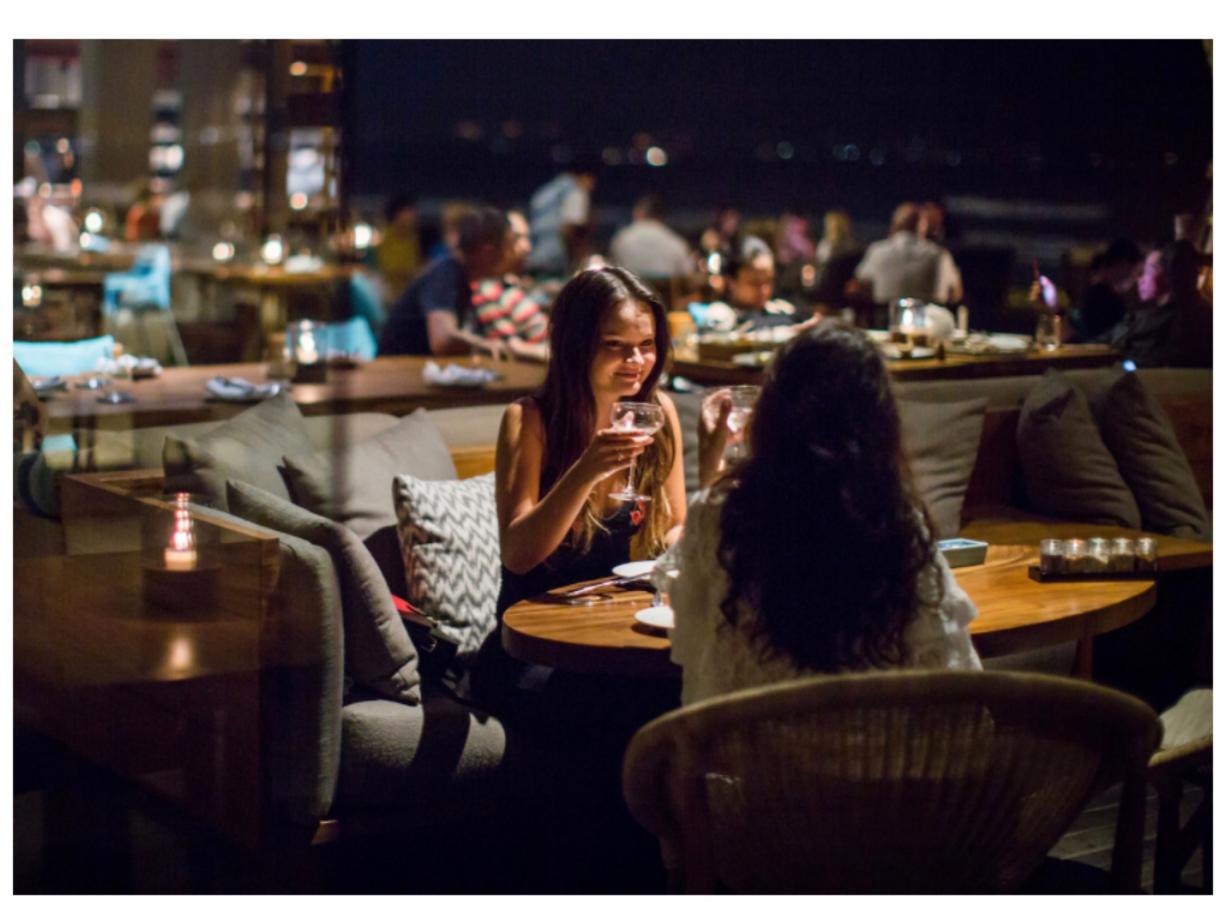
Our top tips? Swing by on a weekend to catch the lineup of live music, and stick around until after sunset for the "Buy One Get One" deals on the Beach Bar's signature cocktails from 7pm – 9pm every evening. Our fave is the #AlilaMoments bellini (made with bubbles and a passion fruit puree) closely followed by the oh-so-tropical Coconut & Lime Daiquiri....



Feast by the beach

Once the sun has set and your appetite well and truly whet, meander along the sand or across Alila Seminyak's manicured lawns to Seasalt - Seminyak's seafood-inspired restaurant that comes with Japanese infusions at every turn. Not only is Seasalt home to one of our fave Sunday brunches in Bali, this fabulously fresh seaside restaurant is dedicated to locallysourcing its produce, from the organic rooftop garden growing fresh herbs and spices, to the traditional organic Kusamba sea salt from East Bali and the seafood caught in local waters – sustainability is key here.

The result? Executive Chef Vivian Vitalis has curated a refined, ocean-inspired dinner menu packed with utterly sublime cuisine, like the "Bowl of Smoke" that sees an elegant black cod with a moshio cracker, cured duck yolk and wood-smoked coffee. Or the "Off The Bone" grilled pompano that's spectacularly presented with smoked salt, black garlic and lime. For dessert, try the Chocolate Fondant with salted caramel and brown butter - it's (almost) too beautiful to eat. And the kicker? All of this comes with a menu of refreshing and sustainable ocean-inspired cocktails created by the restaurant's award-winning mixologist, Ayip Dzuhri...



The feel-good factor

If the food and cocktail menus from Chef Vivian and Mixologist Ayip weren't enough, Alila Seminyak has even more feel-good features up its sleeve. Not only is the seafood wild-caught and sustainable, and not only are the herbs and salts sourced locally, the bar and kitchen is committed to a sustainable, zero-waste concept too.

As the saying goes, one man's trash is another man's treasure, so Seasalt's cocktails take unwanted produce and turn it into useable masterpieces. Pineapple skin is fermented to make a liquid base in the Stretched Pineapple cocktail; syrups are created from avocado pits to make the Caramelized Pear and Black Velvet cocktails; and even straws will be naturally made from a sugarcane fibre waste...

Seasalt is one of the first restaurants in Indonesia to implement this sustainable, zero-waste concept - reusing, fermenting, recycling and up-cycling ingredients that would otherwise be discarded. If you're looking for a truly guilt-free cocktail feast, this is it!

You can book your table at Seasalt here – and we'll see you at the Beach Bar at sunset!

Beach Bar and Seasalt at Alila Seminyak, JI Taman Ganesha No. 9, Petitenget, Seminyak, p. +62 361 3021 888.



Salty hair, sandy toes and red wine lips, Louise is a die-hard island addict and committed vino-

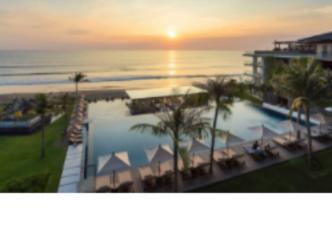
Louise

phile. When she's not writing, she can usually be found beachfront with a slightly chilled, fullbodied Merlot in hand, her Bali dog at her feet and the Spice Girls playing on repeat.

Read more from Louise

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HOTELS

6 things we're loving

at Alila Seminyak

right now





Ultimate Seminyak

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to know



30 sunset bars for a golden hour that glows

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