



17 August 2017

Seafood, Seminyak, Western

## Sunday Brunch at Seasalt Seminyak: The Unlimited Seafood Heaven

When you're looking for a place for a fine Sunday Brunch around Pettengtel, you know where to go. **Seasalt Seminyak** offers a Coastal Munch, an unlimited a la carte package for you hungry monsters. It will cost you IDR 485,000 / person and comes with a pretty great deal. Includes are welcome champagne, fresh oysters, prawns, salmons, and access to swimming pool & kids club.



The Fresh Bucket of Prawn



Complimentary Champagne

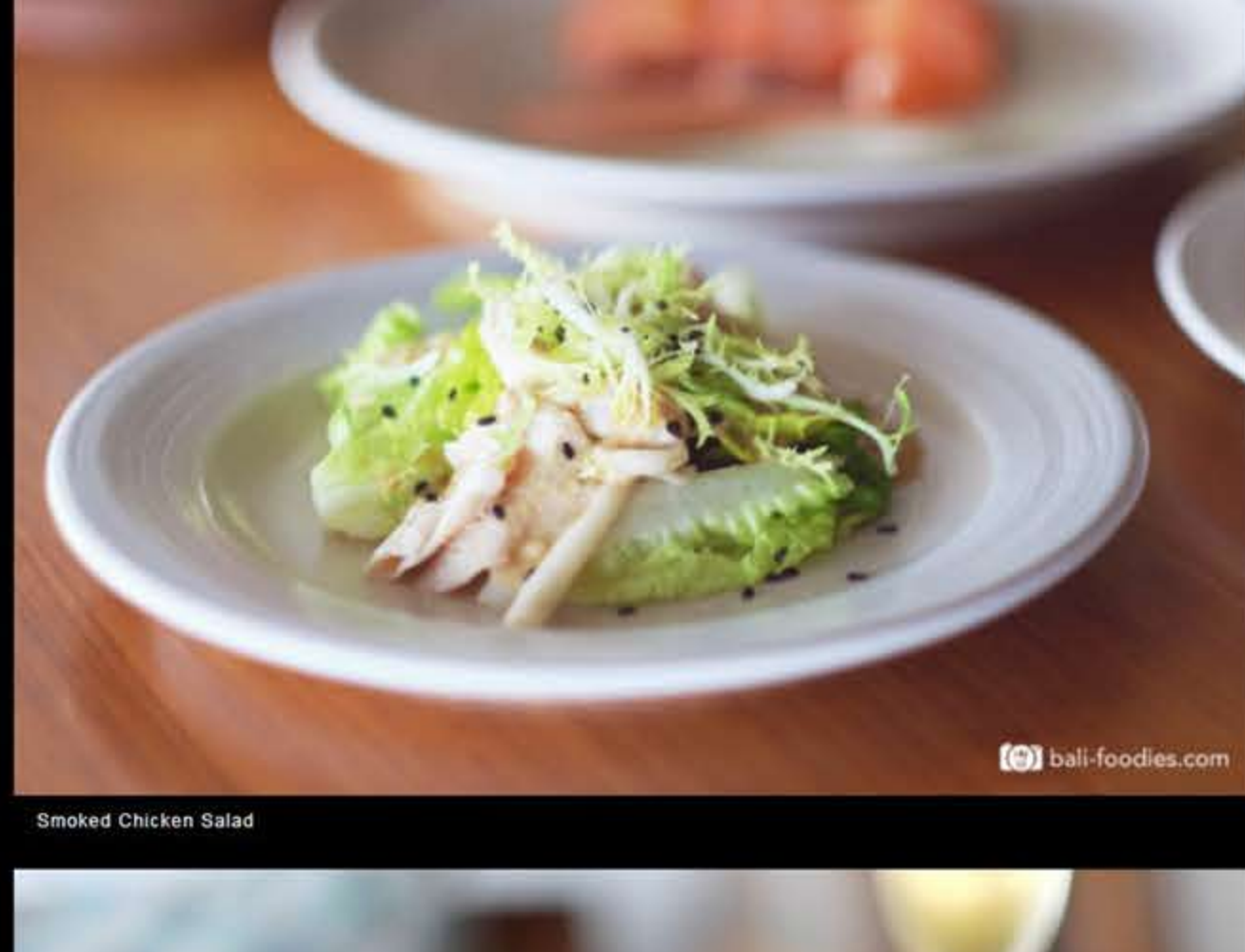
A little hint about their concept, Seasalt offers seafood with a tip of Japanese influence that is curated by the one and only Chef Vivian. Read our *Ultimate Dining Experience at Seasalt* to know more about their signature dishes. Different from our last dining venture, the brunch serves more menu selections, with smaller plates.

If you love Bali, you might want to follow our step to book ahead the outdoor deck, as it was always crowded of people fighting to get the best beachfront view. The heat was compressed by layers of wooden shingles, as one of the identity of Ailla group, and the wind breeze helped us a lot to not sweating.



The Outdoor Seating Deck

Since they gave us a long list of menu, we wanted to make sure our readers can get the best of each section. **Smoked Chicken** is the champ from the salad, for its creamy shredded chicken, combined with fresh lettuce and addicting sesame seed dressing. Meanwhile, **Mushroom** was the best from veggie section. The goma-ae dressing came with a very strong end-taste, but we enjoyed having five kinds of juicy mushroom from around the globe.



Smoked Chicken Salad



Mushroom

As much as we loved the Blue Swimmer Crab from our dinner, we adored **Butterfish** that was capable to swayed us with a combination of sweet and sour from the citrus reduction miso-honey roasted carrot puree. From the first bite, we could acknowledge that the fish was fresh, carefully seared, and well-seasoned. The puree was smooth and rich in flavor. **Tuna Tartare** was also the king of raw plates, and a perfect compliment for spicy lovers. The spiciness came from wasabi, so the flavor venture traveled from our tastebuds all the way through our nose.



Tuna Tartare



Butterfish

If you're craving for soup broth, the **Beef Soup** was awesome! The broth was clear and light, complimented with thin beef slices that still tasted very juicy — they only put the beef in after pouring the hot broth over the flat rice noodles. It's quite unlike to Viet's popular dish, Pho.



Beef Soup

There was a live station on the outdoor deck, and you gotta love the **Poached Egg**. Although it came with four options, we gave the trophy to the crispy **bacon**, sweet caramelized onion, and fresh pickled pineapple, and choron sauce — a type of sauce from butter, egg yolk, and herbs—that gave it a double thumbs up. Combine it with **Crispy Pork Belly** that is served with not to sweet steamed plantain banana, topped with the tangy Japanese classic citrus sauce. So gewd!



Poached Egg with Bacon



Crispy Pork Belly

For dessert, it's a close call between the Matcha and Fondant, but we would go for **Fondant**. We knew chocolate lava cake was so last year, but indulge in their cake, taste the crunchy and smooth cake with silky and mild chocolate inside, with their brown butter ice cream with salted caramel sauce. A guilty pleasure!



Fondant

To wrap it up, we certainly love our brunch experience at Seasalt. We have to address our compliment to the skillful chef for delivering a great seafood collection, and although the service was slow, hence we dined during the busy hours, we were quite impressed by the friendliness and how accommodating the staffs were.

Au revoir,

Bali Foodies

Seasalt Seminyak

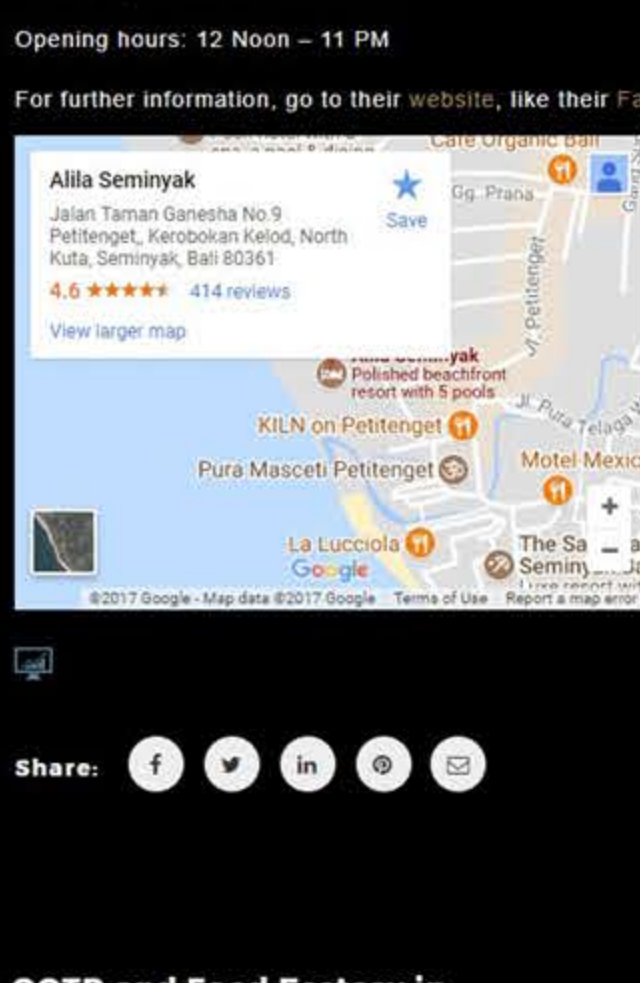
Address: Jalan Taman Ganesha 9, Seminyak

Reservation: +62 361 302 1889 or click here.

Price Range: IDR 485,000++ / Pax

Opening hours: 12 Noon – 11 PM

For further information, go to their website, like their Facebook, or follow their Instagram

Share: [f](#) [t](#) [in](#) [e](#) [e](#)

← Newer Post

Sea Vu Play: OOTD and Food Ecstasy in ...

Kartel Bar &amp; Restaurant Bali: The New...

Older Post →

### 1 Comment

Join the discussion and tell us your opinion.



**Yuliana** reply  
Friday at 10:08 AM

Great post!

Leave a reply

Comment

Name \*

Email \*

Website

Comment