

Seasalt Seminyak by Alila

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It was Friday night and we could not think of any better way to celebrate the end of our long week than having a fancy dinner in a place where quality served should not be doubted. After all the googling and searching stuff, we decided to experience a newly rebranded restaurant of Alila Seminyak, Seasalt.



As we stepped into the restaurant, we looked around and noticed that the restaurant had almost everything in one place. They had a small bar close to the entrance, dining tables with different styles for guests to choose and an open live kitchen on the other side of the restaurant. Seasalt separated its dining area into two, the indoor seating with a pleasantly homey ambience and the open-air seating with majestic coastal view. The thing that drew our attention was the interior and décor of their indoor area. They made the area similar to a living room at a stylish seaside residence complete with sofas, bookshelves and several cool photographs as decorations. With all of this cosy setup, this area seemed to be perfect for having a relax high tea time with relatives or perhaps, some signature cocktails.

Seasalt has a nice overall dining concept. They wanted to educate guests that seafood was not only about fish, prawns, crabs and shellfishes but also seaweeds and the sea salt itself! [Chef Vivian Vitails](#) would like to extend the experience of seafood dining and bring guests a taste directly from the sea.



Our dinner journey was begun with a Seasalt ritual where a staff brought a couple of sourdoughs with another tray and a pile of bluish sea salts on it. The staff then, with a little wooden hammer, cracked the pile until something appeared from the inside. It was apparently a small rillette of mackerel, butter and mayonnaise wrapped in seaweed that complements the sourdoughs. It was literally the most unique delicious complimentary appetizer we ever tried so far.



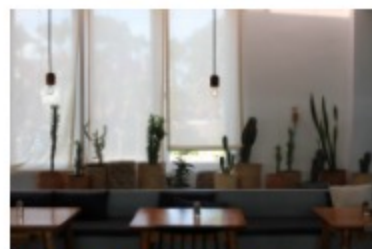
Amongst all of their tasty foods, one thing we did want to share and highlight was the signature White Snapper. The fish was baked in salt crush that made the meat super moist and well seasoned. The fish came with five types of 'seasides': trio tomato salads, potato katsubushi salad, yuzu cucumber sesame salad, green salad and dashi butter lemon sauce.

The excellent foods even became more enjoyable with live performance, sea breeze, seawater smell, waves sound and the starry night skies. Seasalt really provides an ultimate coastal dining experience which could be relished by all of our senses.

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