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THE NEW SEASCAPE DINING EXPERIENCE AT **SEASALT BALI**

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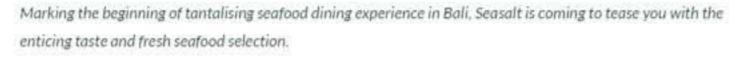
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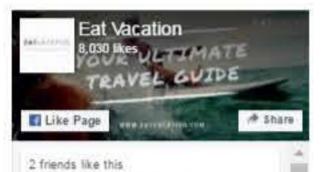


Inspired by its spectacular oceanfront setting and the locally harvested sea salt. Seasalt will be the must-go seafood destination for you when you're around Seminyak area. As the start of a tantalising new seascape dining experience, Seasalt add a dash of Japanese infusion in their seafood selections, which make exciting palates with an enticing taste of the sea.

Some creations to drool over include White Snapper, Seasalt's signature sea salt baked fish; Niçoise, thefamous fresh French salad that comes with Katsuobushi 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.



Photo Courteyy of Seasalt



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Stepping into Seasalt will take you into what resembles a stylish seaside residence dominated by oceanhues 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.



Photo Courtesy of Sessalt

Led by Chef Vivian Vitalis, who hails from Penampang in Sabah, East Malaysia, Seasalt showcases a deliciously diverse dining experience, enjoyed any time of day, on any occasion, with friends and loved ones. His experiences 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. His passion is to grow towards a healthier life and a more down to-earth lifestyle.

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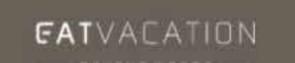


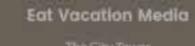
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