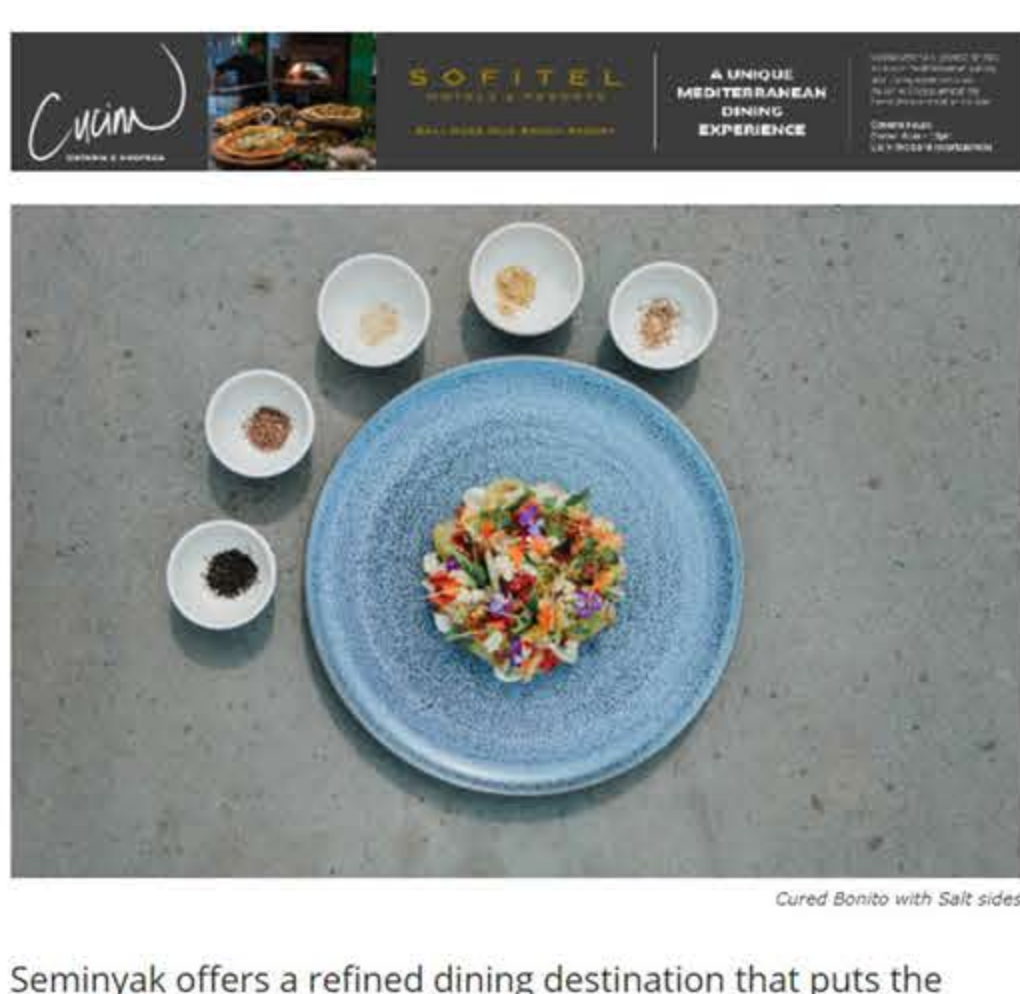


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By exquisite - August 8, 2017

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Cured Bombo with Salt sides

Seminyak offers a refined dining destination that puts the ocean and all its glory in a well-deserved spotlight at Seasalt restaurant.

Many dining destinations in Bali boast beachfront locations, but the relatively recently launched Seasalt manages to create a refined, conceptual experience that revolves around the pièce de résistance itself: the ocean and its biggest commodity, sea salt. The condiment doesn't just make a cameo at this restaurant; it's the main star, bringing out the best in the rest of the cast. Staying true to the inspiration, the rest of the cast here is dominated by fresh seafood selections, prepared and served with a unique hint of Japanese infusion.



Mahi mahi

Let's take it slow and from the beginning, shall we? With the waves crashing on the sprawling Seminyak Beach, making way for the multi-hued sunset, the best time to visit Seasalt is right on the magical sunset hour. But don't feel the need to rush to dinner just yet because the Seasalt Margarita selection is just too seductive to resist. There are seven margaritas to choose from including, but not limited to, Spicy Passionarita with Cointreau, passion puree, lime juice, Tabasco and charcoal salt, Berry Margarita with Crème de Cassis, raspberry, blueberry, lemon, lime juice and sweet salt and Paloma with grapefruit juice, ginger beer, ginger syrup and citrus salt. Ask the staff for the Margarita Match-up, where you can pair your margarita with a selected light bite. Before you know it, the sun has bid farewell and it's time to savour the treasures of the sea.



Matcha

Seasalt brings a new twist to serving bread as a starter called the Seasalt Ritual, which will be explained by Seasalt's man at the helm a little bit further down the road. To complement the wow factor of this starter, order the Seasalt Signature White Snapper, but not before trying out the umami delicacies on offer.



Seasalt's dinner menu is filled with piquant sharing dishes that showcase the best seafood produce – tuna, butterfish, red snapper, razor clams, crayfish, blue swimmer crab and more – meticulously prepared and innovatively served. Tease your appetite with the Spanish mackerel marinated with yuzu, and served with crispy skin, apple caviar and ponzu dressing. The smoked gindara is simply divine with beurre blanc sauce and balsamic caviar.

Yes, seafood gets top billing at this restaurant. That being said, though, the vegetables, meat and poultry selections are just as impressive. Find an interesting Japanese twist on hummus with a plate of the Kyoto Hummus with edamame, broccoli, with lemon vinaigrette and white miso. One thing is for sure; Seasalt's Chef Vivian Vitalis brings creative twists that hit the right note with discerning diners. We had the opportunity to sit down with the man and learn more about Seasalt.



Vivian Vitalis

E: Can you share a brief story on the inspiration behind Seasalt?

Vivian: 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 tantalising new seascape dining experience, with a dash of Japanese infusion, exciting palates with an enticing taste of the sea in our fresh seafood selection. My culinary philosophy and passion are closely associated with the growing trend towards a healthier, more down-to-earth lifestyle. I want to work with neighbouring fishermen and local suppliers to find the finest seafood in the region, as well as other local produce. Fresh, natural and organic are the essence of my cuisine, hopefully allowing the natural flavours of the ingredients to express themselves.

E: What makes Seasalt unique?

V: Every experience at Seasalt is a journey. We start the Journey with the Seasalt Ritual, in which we bring an ocean-inspired centrepiece with corals, sand and shells. The host brings a tray of sourdough to the table, accompanied by a little wooden mallet. The host then uses the mallet to crack the sea salt crust on all sides. As the salt and shells crumble apart – mimicking the sand on the seashore – a surprise is unveiled: A small fillette of mackerel, butter and mayonnaise, wrapped in seaweed. Wonderfully creamy! Spread it on the bread and enjoy!



Berry Margarita

E: What shouldn't be missed on a visit to Seasalt?

V: Once guests arrive, I would suggest they try the signature dish for a complete Seasalt culinary journey. The salt-baked white snapper basically explains everything you can find in the sea with a modern Edomae seafood style. Obviously, the fish is baked with salt, which is central to every dish here at Seasalt, and you're just a few steps away from the sea!

SEASALT SIGNATURE WHITE SNAPPER



Ingredients:

- 1kg salt
- 80g egg white
- 5g coriander seeds
- 3g dill
- 3g chilli flakes
- 500g whole white snapper

Method:

Mix salt, egg white, coriander seeds, dill and chilli flakes well. Clean the white snapper and cover the fish with the mixture on a baking tray. Bake for 13 minutes at 200° Celsius in the oven. Serve on a wooden board garnished with seaweed, seashells and sea stones.

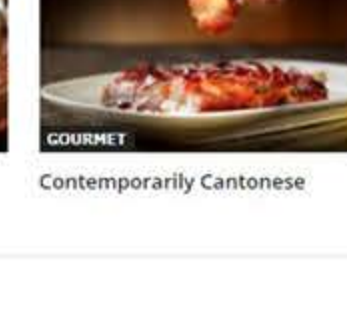
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