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Seasalt at Alila Seminyak

By *exquisite* - April 4, 2018 10 0

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Beetroot Sable Fish

Drawing inspiration from the breathtaking oceanfront location and the locally harvested sea salt – which is one of the excellent commodities in Bali, Seasalt brilliantly takes the wonders of the ocean and everything in it as its main idea, and from there innovatively creates a dining experience unlike any other.

At the helm is Chef Vivian Vitalis, who has a penchant for a healthier, down-to-earth lifestyle and making the most of locally sourced ingredients. He works his magic on the freshest and finest seafood that he sources from neighbouring fishermen and suppliers, adding a dash of a Japanese touch to create simple but creative dishes you won't find anywhere else.

The signature culinary creation that has been the talk of the town is the sea salt-baked fish. The dish comes with a grand presentation and even tastier flavours to win over your palate. Don't overlook the rest of the menu, as the other seafood-centric delicacies are simply divine. The newly launched menu includes delicacies like beetroot sable fish, coral trout, Idaho (red octopus), koji rump and all-dried koji beef. Also not to be missed at Seasalt is its Seafood Brunch every Sunday, comprising four hours of sea-themed delights, including The Oyster Man with his freshly shucked oysters.

Another memorable and unique thing from Seasalt that adds depth to the dining experience is the signature Seasalt Ritual. You'll be served a sandy beach-inspired centrepiece with shells and corals – a beautiful veneer concealing your pre-appetiser bites of seaweed and Japanese spinach-wrapped mackerel, butter and mayonnaise, served with sourdough.

The Chef's Perspective



Executive Chef Vivian Vitalis

"I always go for simple, light and easy. But, when I'm creating something, I want the guest to feel and think, 'Ah... what a meal'. It's a memory to them."

Chef's Choice

- Butterfish
- Tuna Tartare
- Wagyu Short Rib

Seasalt

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