



Home » Tried & Tasted » Eating Out » Seasalt Seminyak, Bali

Seasalt Seminyak, Bali

October, 2017

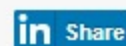


Where better to feast on the freshest seafood than on the balmy banks of the Bali Sea? While it's part of the chic Alila hotel, modern restaurant Seasalt stands on merit as a dining destination in its own right. Light, Japanese-leaning plates are the order of the day and tickling white sand in the middle of a tropical paradise, it seems appropriate. While the vibe is easy – think a stylish blue-hued seaside residence and linen-clad diners – the food is both creative and refined.

Vibrant vegetarian dishes such as avocado-laced Kyoto hummus with raw broccoli and edamame truly sing, as do roasted beets with slivers of sweet potato on a bed of carrot and red miso purée. Bonito, from sea-to-table, packs a punch with dashi mayo and wasabi, while local baramundi with ginger is a thing of beauty. Salt-baked snapper (below) is a good sharing dish to ensure there's room for dessert. Simply named, 'Citrus' is our pick, featuring Bali lime sabayon, orange gel and lemon milk sorbet. For a touch of coastal cool and clean eating, this gem is as good as it gets. BG. +62 361 3021 889, seasaltseminyak.com

Words by Stephanie Dobrijevic; Blossom Green; Imogen Lepere Photos by TTim Martin; Bailey Cooper; Irezz Pratama

SHARE!



RELATED ARTICLES



The Ned London



Faena Hotel Miami Beach



Milaidhoo Maldives

taste
OF ABU DHABI

Food • Drink • Music

DU ARENA, YAS ISLAND
9 - 11 NOVEMBER 2017

Save 30% with code FTATOAD