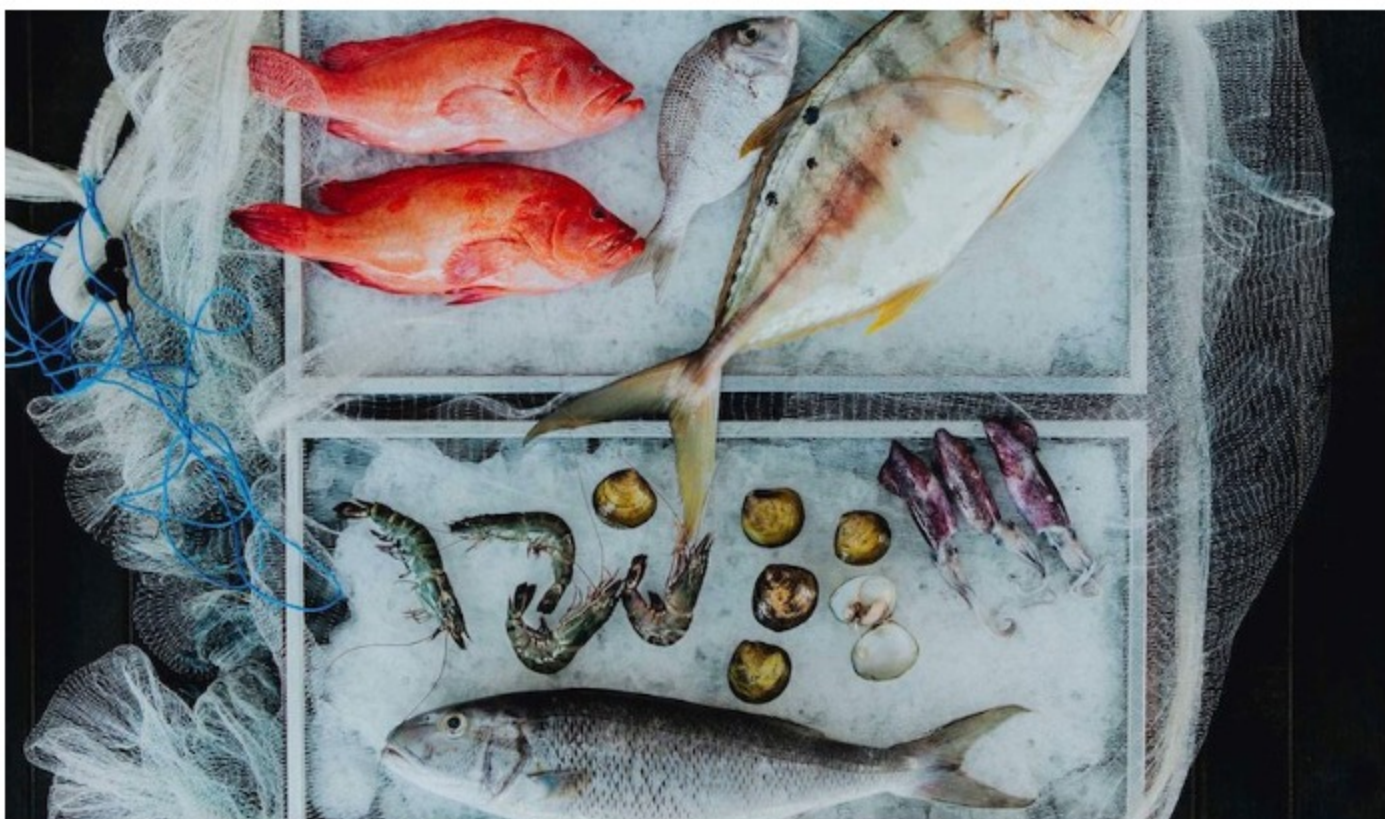


The new Seafood Brunch at Seasalt in Seminyak is ticking all of our brunching boxes!

By Louise Newsham



Fancy a lazy Sunday by the sea with a smorgasbord of seafood, bubbles & Bloody Mary's galore? Send your sandy toes to Seasalt's brand new Seafood Brunch...

We don't normally like to blow our own trumpets, but when it comes to [Sunday brunching in Bali](#), consider us your grazing experts. We're seasoned specialists in making the most of our sunshiney weekends, and we know exactly where to find a drool-inducing spread of seafood, gourmet nibbles galore, a stunning restaurant that screams island glam, and of course, bottomless bubbles alongside hangover-healing Bloody Mary's. Pure Sunday bliss.

Well, one of our all-time fave Sunday brunches can be found at [Seasalt](#) in Seminyak. Ever since the launch of its [Coastal Munch brunch](#) last year, Seasalt's beachfront, sea-inspired Sunday ritual has been right up there with Bali's brunching greats – and to keep us on our sandy toes, they've just upped the grazing game with the brand new [Seafood Brunch](#)!

Just like its predecessor, the Seafood Brunch is all about fresh-from-the-net ocean delicacies with a sea-to-table concept – and this time around, there's a boatload of new dishes and scrumptious experiences to get your hungry hands on. Think live sushi and sashimi stations, "Catch of the Day" carvings and an Insta-famous oyster man who makes the rounds by piling freshly shucked treats onto your plate until you say stop.



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You see, just like our undeniable knack for nibbling our way through [Bali's best brunches](#), Seasalt is particularly well versed in the art of dishing up an exceptional Sunday experience, and they've gone and outdone themselves this time. This new and improved concept ticks all the boxes: an all-you-can-eat a la carte menu, an interactive buffet of live-cooked plates, a selection of Bloody Mary's (yes there's more than just the classic) and a gorgeous oceanfront location to nibble on all the newcomers...

Never fear, all of your favourites are still on the menu in a big way (we're looking at you Tuna Tartare with black rice crackers & wasabi) they've just been joined by a sumptuous smorgasbord of new seafood additions. We're talking rainbow-like spreads of sushi rolled right in front of your very eyes, creative interpretations of ceviche (with Seasalt's signature Japanese touches) and a creative collection of dishes from the land, sea and the farm, seasoned with Seasalt's house-infused salts.



The munching marathon begins beachfront, with a basket of freshly baked breads and a welcome cocktail to kick things off, plus a small plate of infused watermelon bites to get your brunching juices flowing. With a glass of bubbles in hand and the sound of the ocean out yonder, dive into the seaside delicacies. Start with delicate slices of fine smoked salmon and rose-blushed jumbo prawns, then graze your way through smoked Gindara, a Niçoise salad and plate upon plate of grilled chilli squid, blue swimmer crab and grilled hamachi...

Not in the mood for seafood? Worry not. Try the extra tender Wagyu short rib with mustard, miso and ginger jus; the crispy pork belly with steamed plantain and a ponzu glaze; or the succulent duck breast with a green tea-smoked beetroot relish, sweet potato, and a wasabi sour cream. It's all yum, no matter your foodie fancy.



But wait. Back to those Bloody Mary's we mentioned. Yup, these deserve their very own mention, because at [Seasalt's Seafood Brunch](#), there's not one, not two, not three, but FOUR different Bloody Mary variations to sip through, and if that wasn't enough to set your hangover heart on fire, on Sunday it's 2-for-1 too! Our fave is without doubt The Caesar – a spot-on salute to this Canadian classic. The thick tomatoey base is offset by a light clam broth, a dash of horseradish and a whole juicy prawn, finished with a zesty squeeze of lime. And hey, since it's 2-for-1, we'll also recommend the Bloody Maria – a Mexican twist on the classic made with tequila and a Tex-Mex mix.... Arrriba!

To finish off this perfect Sunday, the sweet live sounds of New Zealand-born singer/songwriter Phil Stoodley serenade brunchers all afternoon long, with smooth vocals to set the mood for this lazy Sunday by the sea. And once you're done grazing, shimmy next door for a dip in Alila Seminyak's Party Pool, then stick around until dusk for one of the [best sunset seats](#) in town at the award-winning Beach Bar. Consider your Sunday sorted!

Seasalt's Seafood Brunch starts from IDR 485.000++ per person and is available every Sunday from 12pm to 4pm. The package includes a welcome cocktail as well as free flow soft drinks and chilled juices. An additional drinks package includes free-flow sparkling and imported wines, beer and selected cocktails for IDR 1,200.000++ per person. [BOOK HERE!](#)

Seasalt at Alila Seminyak, Jl Taman Ganesha No. 9, Pettengeret, Seminyak, p. +62 361 3021 889, e. hello@seasaltseminyak.com.

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Tuesday 15 May, 2018



Louise Newsham

Salty hair, sandy toes and red wine lips, Louise is a die-hard island addict and committed vino-phile. When she's not writing, she can usually be found beachfront with a slightly chilled, full-bodied Merlot in hand, her Bali dog at her feet and the Spice Girls playing on repeat.

Read more from [Louise Newsham](#)

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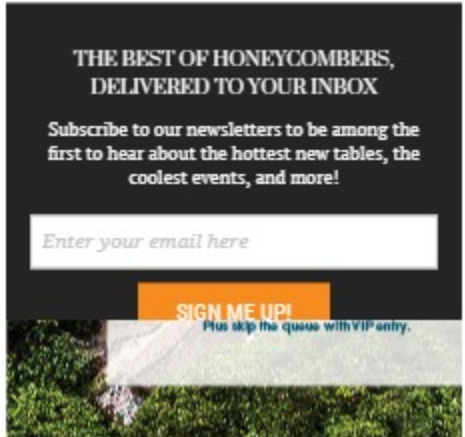
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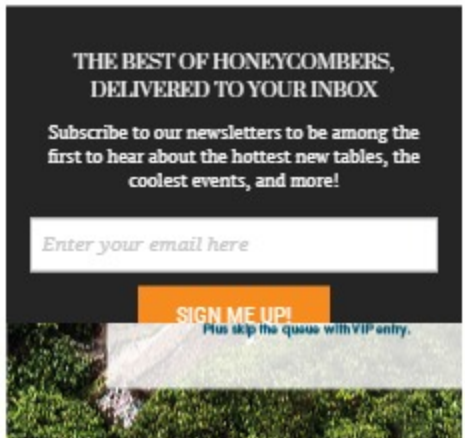
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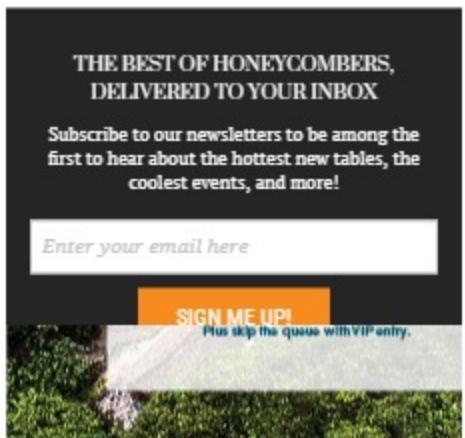
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