FOOD

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Balifood checks out what's new – Seminyak and Canggu

EVENTS

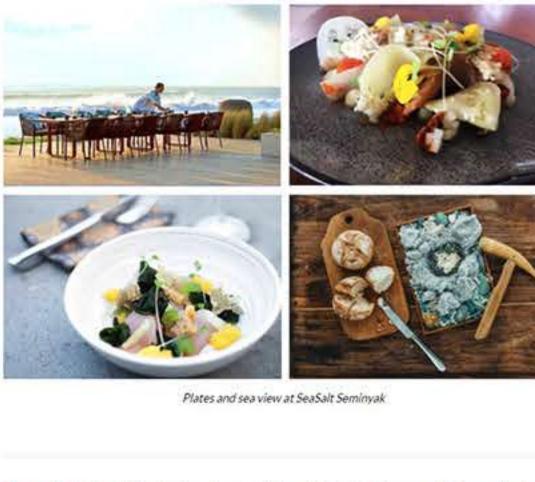




Beach, new flavours and classic recipes are spicing up the menus in Seminyak and Canggu. Balifood checks out new restaurants and new menus in our neighborhood.

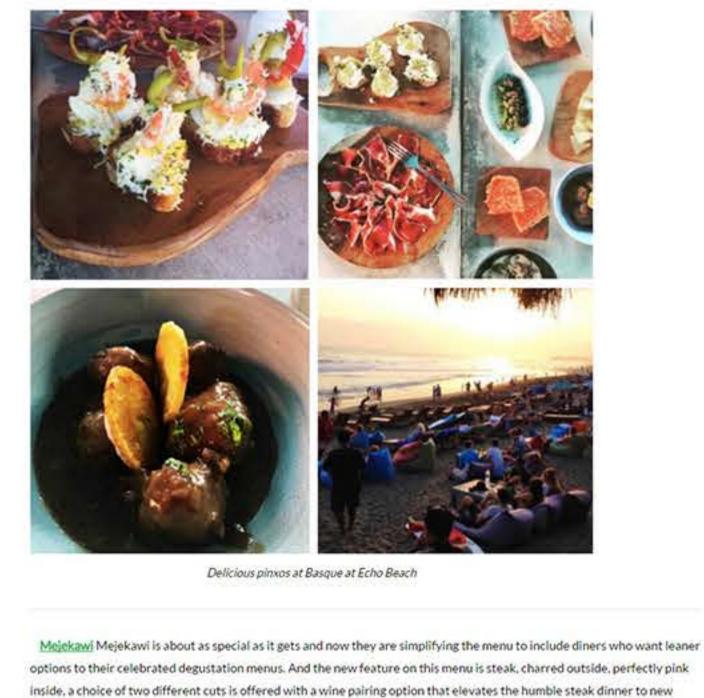
SeaSalt Taking inspiration from its stunning sea front location. SeaSalt restaurant recently launched at the Alila in

Seminyak. A nod to the sea, salt and the ancient culinary traditions of Japan has revealed a menu that will keep everyone happy. Keeping their prices competitive means that SeaSalt can be enjoyed by everyone without the five-star price tag. This is a menu made for sharing with 4-5 dishes recommended per table, that's if you can hold back. A few musts on this menu includes the Seasalt salad with prawns, smoked butterfish, cured bonito, crab, tuna and kalamansi dressing; vegetarian dishes full of Japanese umami; deeply delicious mixed mushrooms and a Kyoto hummous; full-flavoured butterfish, roasted with a miso and honey dressing, resting on top of a stunning carrot puree with house-made pickles to sharpen the creaminess of the fish; and blue swimmer crab chawanmushi, a savoury custard that delivers big time on flavour. There's plenty of variety for meat eaters and the Sunday brunch is about to be re-launched with new packages aimed at families and those who like to settle in with cocktails or bubbles. There are few more beautiful places to spend a Sunday (or any day), by the sea, by the pool, enjoying a full day of sun, fun, cocktails, good food and finishing up with a glorious sunset. SeaSalt simply gives us another reason to hang out here.



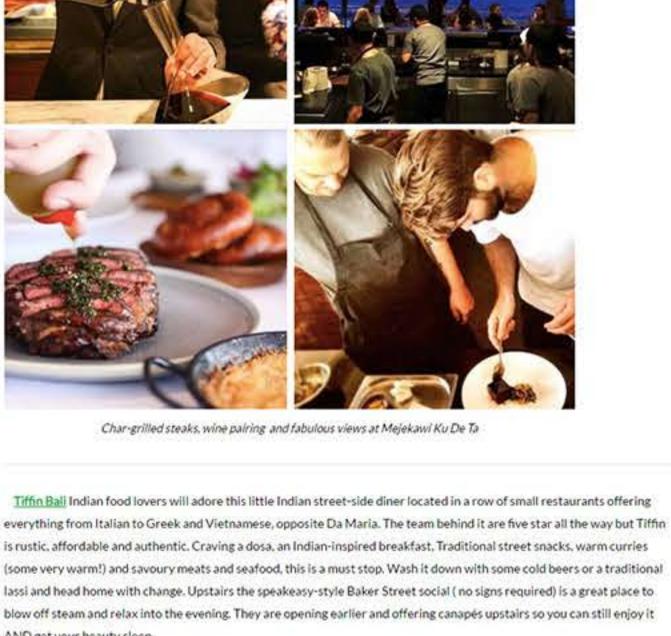
excellent reason to hang out in the renovated restaurant.

Basque at Echo Beach Echo Beach regulars usually head straight for the sea and the famous barbecue spread overlooking the surfers catching waves. There is now a great reason to enjoy the upstairs restaurant, and it is called Basque. Long time consulting chef, Asier, is a Basque native and the dishes on the menu here are as authentic as you'll find. We tried the traditional potatoes, creamy, spicy and more-ish, grilled chorizo with aioli, garlic prawns with a sauce that cried out for bread (and we got it), a plate of finely sliced liberico ham with traditional tomato bread. We also feasted on traditional meatballs in a stick to your ribs wine sauce. This is the perfect accompaniment to a glass of great Spanish wine, which they have on the menu, or a few cold beers. Don't forgo dessert either, including the traditional flan, a goo-ey berry cheesecake and a deep, dark curl of chocolate mousse served on a bed of berries. Basque is a great addition to the Canggu scene and an



dinner you won't soon forget. Read more

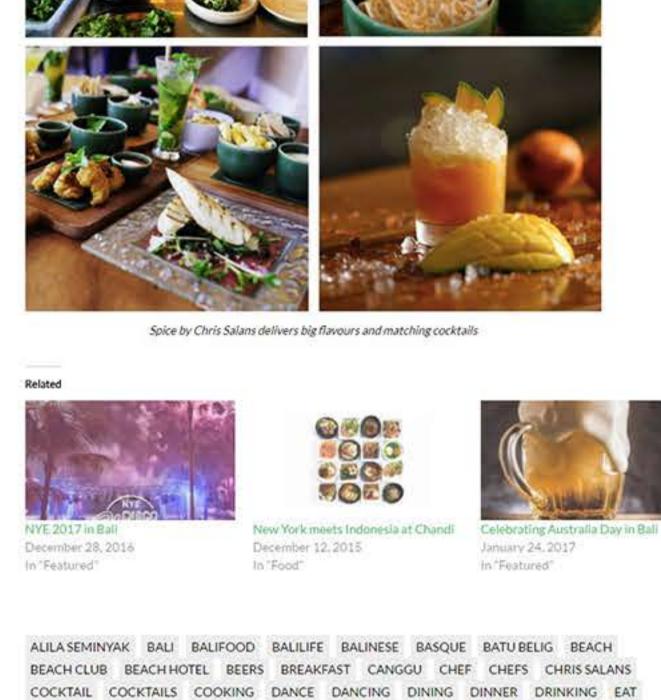
heights. Mejekawi is built around the open kitchen and watching the preparation is almost as distracting as the moonlit sea and the action downstairs as Ku De Ta entertains. With two wildly talented chefs running this show, the food is never less that wow and the new menus, and the rotating roster of visiting chefs from some of the region's best restaurants, makes Mejekawi a hit. PS: the degustation menus featuring five or eleven dishes are still on the menu and worthy of a celebration



AND get your beauty sleep.



Pizzas, grills and cockgtails feature o the all day menus at Mrs Sippy Spice Seminyak Coming soon to Batu Belig is Spice by Chris Salans. One of the island's leading chefs, Chris created a whole new dining experience at Mozaic in Ubud by combining French techniques with local ingredients. Spice is his take on a Gastrobar offering fab food, and spiked cocktails to match, at affordable prices, making the genius of Mozaic available to everyone. First Ubud, then the elegant Sanur Spice and very soon. Yakkers will have their very own local. Chef-driven street food, mixologists who work with the chefs to pair amazing cocktails that tell a story of the archipelago with the use of ingredients that have were once currency in the first world. Local flavours, global cuisine with a street vibe, created by the amazing team of chefs working with Chris is going to add colour and culinary cred to the neighborhood. Due to open in July, so stay tuned. Read more



MEAT MEJEKAWI MENU MRSSIPPY MRSSIPPYBALI NEW RESTAURANTS NIGHT OUT NIGHTS PINCHO PIZZA PLATE PLATES PLEASURE POOL PRAWNS RELAX RELAXED RELAXING RESTAURANT RESTAURANTS RESTAURANTS IN BALL RESTAURANTS IN CANGGU RESTAURANTS IN SEMINYAK SATURDAY SATURDAY NIGHT SEA SEAVIEW SEAFOOD SEASALT SEASALT ALILA SEMINYAK SPICE SPICE BY CHRIS SALANS SPICESEMINYAK STEAK SUNDAY SWIM SWIMMING SWIMMINGPOOL THURSDAY TIFFIN TIFFINBALI TRADITIONAL TRADITIONAL FOOD VEGAN VEGETERIAN WINE READ NEXT

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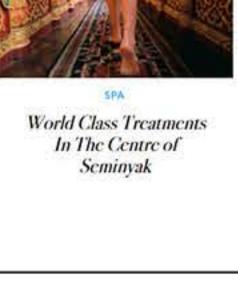






SHOP

Büro



And they're off...



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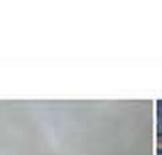




















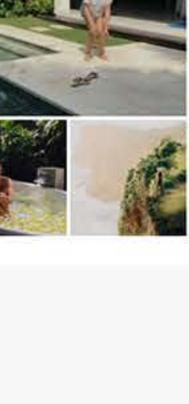










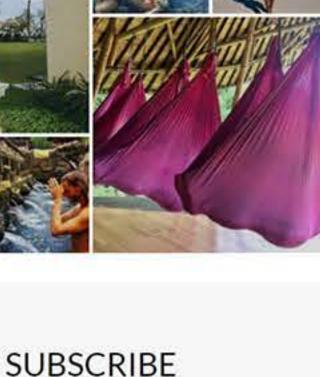








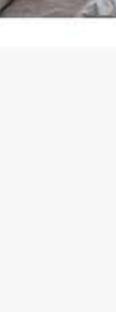
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