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Press Release
FOR IMMEDIATE RELEASE

SALTLICK: From Raw to Refined

An immersive and authentic wood-fired steak dining experience with breathtaking ocean views



Images available [here](#).

Bali, 18 September 2024 — SALTICK Bali, the latest culinary venture by the visionary team behind the iconic KU DE TA beach club, is set to redefine the dining experience in Bali. Introduced to the public in June 2024, the casual yet elegant restaurant perched elegantly on the second floor of KU DE TA, offers a breathtaking view of the Indian Ocean and Bali's legendary sunsets, an unforgettable setting for an extraordinary meal.

Crafted by renowned Australian interior design firm DKO, SALTICK's design seamlessly blends sophistication with engagement. The restaurant's centerpiece is its open kitchen, designed to captivate diners with the artistry of culinary creation. From every table, guests can witness the expert chefs at work, emphasizing the transparency and craftsmanship that define the SALTICK experience. The interior is graced with dark wood walls, sleek marble tabletops, and plush leather booths combined with the raw elegance of a steel open kitchen, creating a sophisticated

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ambiance where natural warmth meets industrial chic. The result is a steakhouse with both style and substance, where every detail invites guests to indulge in a refined yet grounded dining experience.

At SALTICK, the focus is on the finest meats, many of which are dry-aged in-house. Sourced from Australia, Japan, and the USA, the restaurant's premium cuts are handpicked for their exceptional quality and flavor. The menu, curated by Executive Chef Jeremy Hunt, reflects a deep connection to nature and his South African roots. Growing up on a farm, Chef Hunt was inspired by the simplicity and richness of farm-to-table dining, a philosophy he brings to life at SALTICK. His dedication to local sourcing extends to catching fresh fish and ensuring every ingredient is of the highest standard.

Chef Hunt's experience with farms has also inspired the name of the restaurant that draws inspiration from the natural behavior of cattle instinctively drawn to salt blocks in pastures—a subtle homage to nature's integral role in this distinctive culinary experience.

Designed to be the ultimate dining destination in Bali's premium locale, SALTICK also offers an impressive selection of wines and signature cocktails, carefully chosen to complement the rich flavors of the dishes. The well-thought concept has made SALTICK more than just a steakhouse, but a dining destination where guests are invited to embark on a culinary journey that marries the finest meats with the freshest local ingredients. And all of this is set against the captivating and inspiring backdrop of Bali's stunning coastline, adding a touch of magic to guests dining experiences.

For those seeking a unique dining experience, SALTICK recently introduced a special Sunday lunch program where guests can bring their own wine for a very affordable corkage fee, adding a personal touch to their meal.

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About SALTICK Bali

SALTICK, is a hidden gem offering an authentic wood-fired steak dining experience. Located above KU DE TA in Seminyak, the restaurant provides diners with breathtaking panoramic ocean views from every table. Under the guidance of Chef Jeremy Hunt, SALTICK embodies what a premium dining experience should be. Open daily for dinner, it offers an unparalleled steak experience with a carefully curated menu of premium cuts, a unique ambiance blending rustic charm with sophistication, and exceptional service that exceeds expectations.

For more information about SALTICK, our menu, and upcoming events, visit www.saltlickbali.com or contact us via email at info@saltlickbali.com. You can also reach us at (+62) 82247972138. Share your moments at SALTICK Bali and follow us on Instagram: [@saltlickbali](https://www.instagram.com/saltlickbali) and Facebook: [saltlickbali](https://www.facebook.com/saltlickbali). Reservations are highly recommended to secure your spot at Bali's newest dining destination.

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