

The Lux Collective Embraces the Keen on Green Concept this Veganuary

All Keen on Green dishes are plant-based, vegetarian, vegan, raw and locally sourced



13 January 2022, Singapore – Vegans, vegetarians or *reducetarians* on vacation do not have to limit their diets to salads whilst at [LUX* Resorts & Hotels](#), [SALT](#) and [Tamassa](#). This Veganuary, all restaurants operating in the three hospitality brands under The Lux Collective’s umbrella launched their Keen on Green concept that everyone (regardless of dietary preference) will love.

Under the guidance of Corporate Chef Dave Minten, the resorts’ chefs created delicious dishes bursting with nutritious goodness under these guidelines:

- Deep-frying avoided wherever possible
- Using less saturated oil and substituted with healthier options such as extra virgin olive oil, coconut oil and hemp oil
- Prepared with cooking methods such as steaming, baking, grilling, slow cooking at low temperature
- Raw methods of preparation where possible
- Use of refined oils and non-sustainable ingredients are not permitted
- Ingredients are sourced locally to reduce carbon footprint

“Each and every dish are created in such a way that even someone who isn’t vegetarian, or vegan is keen to try the plant-based dish. These ingredient-driven dishes require creativity and modern cooking with vegetables at the core,” said Chef Minten.

The Keen on Green concept also extends to kids’ menus alongside the classic choices, offering the juniors balanced and nutritious meals.

Minten continued, “We take our little guests very seriously. We know the future belongs to them and that our planet needs our care. Our chefs had fun reimagining kids’ menus that empower our little guests to make healthier choices.”

For more information on the resorts' Keen on Green offerings, visit www.luxresorts.com, www.saltresorts.com or www.tamassaresorts.com

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About The Lux Collective

The Lux Collective is a global hotel operator headquartered in Singapore and manages brands LUX* Resorts, SALT, Tamassa, SOCIO and Café LUX*. Other properties managed by The Lux Collective include Hotel Le Recif, Reunion Island as well as Ile des Deux Cocos, Mauritius, a private paradise island.

Successful hospitality experiences are created through hard work, passion and the collaboration of people with diverse skills. The Lux Collective work together with some of the most passionate and creative thinkers and doers. Together with their team members, stakeholders, vendors and partners, they create and deliver some of the leading hospitality experiences in the world. Putting people first is the core of their culture as well as staying true to its values of being passionate, responsible and innovative in all that they do. The Lux Collective make each moment matter and cares about what matters. By providing comfort through thoughtful and exquisite designs, they create experiences that make each moment matter for all guests.

The Lux Collective is committed to operating in a considered and respectful manner that is mindful of future generations.

An affiliate member of IBL, a major economic player in the Indian Ocean, and a leader of the "TOP 100" Mauritian companies, IBL is active in key sectors of the Mauritian economy, representing a portfolio of approximately 300 subsidiaries and associated companies.

The Lux Collective currently manages:

LUX* Resorts & Hotels

China: LUX* Tea Horse Road China (Lijiang, Benzilan, Stone Town, Peach Valley, Daju Village, Sangushui, Dali, Shangri-La – opening 2021, Pu'er – opening 2022), LUX* Chongzuo, Guangxi, LUX* Liyang (opening 2022) and LUX* Luxelakes, Chengdu (opening 2025)

France: LUX* La Baraquette Resort & Residences (opening 2023)

Ile de la Reunion: LUX* Saint Gilles Resort

Mauritius: LUX* Grand Gaube Resort & Villas, LUX* Belle Mare Resort & Villas, LUX* Le Morne Resort and LUX* Grand Baie Resort & Residences

UAE: LUX* Al Jabal Resort and LUX* Al Bridi Resort (opening 2022)

Vietnam: LUX* Phu Quoc (opening 2022)

SALT Resorts

Mauritius: SALT of Palmar

Tamassa

Mauritius: Tamassa Bel Ombre

SOCIO

Mauritius: SOCIO Trianon (opening 2022)