



## Gastronomy

### LUX\* Grand Baie reveals the Crudo Menu, a collaborative creation with renowned French Michelin-starred Chef Justin Schmitt.

**Mauritius, 17 January 2024** | [LUX\\* Grand Baie](#), in collaboration with **Michelin-starred chef Justin Schmitt**, introduces the **Crudo Menu** at Bisou, the resort's rooftop restaurant. This initiative caters to discerning epicures in search of an imaginative gastronomic experience, highlighting local ingredients and the seafood freshness.

The Crudo concept, deriving its name from "raw" in Italian and Spanish, is a showcase of dishes crafted from raw and seasoned ingredients, encompassing a variety of elements such as seafood, fish, meat, and occasional vegetables. Chef Justin Schmitt, honoured with a Michelin star in March 2023, lends a nuanced touch to this culinary exploration. Focusing on sustainability, the chef brings attention to the diverse offerings of the Mauritian lagoon by presenting responsibly sourced high-quality fish and crustaceans.

The Crudo Menu is an additional choice for guests with specific dietary preferences, such as raw or pescetarian diets. Executive Chef Sebastiaan Seegers expresses enthusiasm about the collaboration, stating, "The launch of this raw menu, rich in flavors, is a testament to our commitment to culinary innovation. Chef Justin Schmitt's involvement adds a new dimension to the dining experience, showcasing craftsmanship in each dish."

Menu highlights include Captain's Ceviche with mango, coconut milk and lemongrass; Crab Crumbs with avocado guacamole, apple and Madagascar caviar; Red tuna tartare with sesame oil, herbs and raspberries; and Sea Chestnut with creamy cauliflower, passion fruit, and sea urchin mousse.

#### About Chef Justin Schmitt:

Chef Justin Schmitt, awarded a Michelin star in March 2023, brings extensive culinary experience from notable collaborations in the French culinary industry, including Alain Senderens, Guy Martin, Michel Guerard and Eric Fréchon. A Ferrandi school graduate from Alsace, Chef Schmitt's cuisine is known for authenticity, precise execution, and a timeless vibrant approach.

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#### **About The Lux Collective**

[The Lux Collective](#) ("TLC") is a global luxury hotel operator headquartered in Singapore and manages brands [LUX\\*](#), [SALT](#), [TAMASSA](#), [SOCIO](#) and Café LUX\*.

At the heart of its purpose, TLC makes each moment matter and cares about what matters. Putting people first is the core of TLC's culture as well as staying true to the values of being passionate, responsible and innovative in all that it does. By providing comfort through thoughtful and exquisite designs, TLC creates experiences that make each moment matter for all guests. It is committed to operating in a considered and respectful manner that is mindful of future generations.

Through its signature Groupwide sustainability project Tread Lightly, The Lux Collective promises an eco-conscious stay throughout its hotels. Its partnership with Altruistiq, a group of CO2 experts, focuses on the environmental footprint and ensures that emission sources are tracked using the highest international Science-Based standard.

Growing the global presence, TLC currently manages 18 operating resorts and hotels in Mauritius, Maldives, Ile de la Reunion, China and Tanzania, and with 11 more hotels in its development pipeline in Asia and the Middle East.

An affiliate member of IBL, a major economic player in the Indian Ocean and a public-listed leader of the "Top 100" Mauritian companies, IBL is active in key sectors of the Mauritian economy, with a global portfolio of approximately 300 subsidiaries and associated companies.

#### **About LUX\***

[LUX\\*](#) helps people to celebrate life by delivering consistently on the promise of a different kind of luxury; hospitality that is Lighter. Brighter. LUX\* stages exceptional experiences in different locales – whether on the Beach, in the City or in Nature – by banishing thoughtless patterns and being more simple, fresh and sensory for the benefit of all our guests

**Media Relations**

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