

LUX* Grand Baie & LUX* Saint Gilles Win Seven Titles At 2026 World Culinary Awards



Photos left to right: Beach Rouge at LUX* Grand Baie (Mauritius), and Bisou Rooftop at LUX* Grand Baie (Mauritius), Aerial View of LUX* Saint Gilles (Réunion Island)

Mauritius, 22 October 2026 – Global luxury hospitality operator [The Lux Collective](#) has won seven titles at the [2026 World Culinary Awards](#). Five went to LUX* Grand Baie in Mauritius and two to LUX* Saint Gilles on Réunion Island. Both resorts competed against restaurants from across the Indian Ocean, including the Maldives, Seychelles and Madagascar, and between them won five regional titles and two national ones.

The World Culinary Awards recognise excellence in dining across restaurants, hotels and destinations worldwide, with winners voted for by industry professionals and the public.

The Winners

LUX* Grand Baie, Mauritius:

- **Ai KISU** – Indian Ocean's Best Restaurant 2026
- **Ai KISU** – Indian Ocean's Best Fine Dining Experience 2026
- **Ai KISU** – Mauritius' Best Restaurant 2026
- **Beach Rouge** – Indian Ocean's Best Brunch Venue 2026
- **Bisou Rooftop Bar & Restaurant** – Indian Ocean's Best Rooftop Restaurant 2026

LUX* Saint Gilles, Réunion Island:

- **Orangine** – Indian Ocean's Best Hotel Restaurant 2026
- **Orangine** – Réunion Island's Best Hotel Restaurant 2026

"Winning seven awards across two properties is a huge credit to our chefs and restaurant teams. Seeing Ai KISU named the Indian Ocean's best restaurant is a proud moment for LUX Grand Baie, and Orangine's recognition at LUX* Saint Gilles shows that the same standard carries across our portfolio, from Mauritius to Réunion,"* said **Olivier Chavy, Chief Executive Officer of The Lux Collective**.

LUX* Grand Baie – An Ultra-luxury Beachfront Resort On Mauritius' North Coast

[LUX* Grand Baie](#), the Group's flagship property, has been awarded the prestigious Forbes Travel Guide Five-Star rating for four consecutive years. The resort sits on Mauritius's north coast, overlooking the Grand Baie lagoon, just a short stroll from the boutiques and bars of this vibrant coastal town. With interiors by celebrity designer Kelly Hoppen MBE and architecture by Jean-François Adam, the resort offers a sophisticated beachfront escape, where striking design meets the art of island living.

From suites and pool residences to penthouses and villas, LUX* Grand Baie offers an exceptional collection of places to stay. Its [LUX* ME Spa](#), which spans three floors, has earned the coveted Forbes Travel Guide Five-Star distinction for three consecutive years, while [Maison LUX*](#), an elegant café and bar adjoining the lobby, brings the refinement of European café culture to island life, from morning espresso to evening apéritifs. Gastronomy takes centre stage, with a bold culinary offering across three distinctive restaurants, each expressing its own character and creative vision.

At the helm of the resort's restaurants is **Executive Chef Lorraine Sinclair**, whose distinguished career has taken her across Europe, Asia and the Middle East over nearly three decades. The Scottish chef brings a wealth of international expertise and a deep understanding of Asian cuisines, with a commitment to sustainability and ingredients that shine through their natural flavours. Her culinary vision gives each restaurant a distinct identity, united by creativity, finesse and exacting standards.

Ai KISU, meaning "flame" in Japanese, is the resort's signature restaurant, led by **Chef de Cuisine Ram Rai**. With a career spanning Dubai, Qatar, Oman and Mauritius, the Nepalese-born chef brings international expertise to contemporary Japanese and pan-Asian cuisine. His menu combines bold flavours with meticulous technique, reflecting his mastery of Japanese culinary arts and passion for Southeast Asian cuisine. At the heart of his open kitchen is a Warayaki straw fire, where fish and meat are grilled over burning sugarcane straws in full view of diners. Modern Japanese art lines the walls, and the dining room overlooks a sunken pool. Ai KISU is open for dinner only.

Beach Rouge is the resort's main restaurant and beach club, recognised by NET-A-PORTER among the world's best beach clubs and named Indian Ocean's Best Brunch Venue. Open from breakfast through to dinner, it pairs a relaxed beachfront setting with a vibrant Mediterranean spirit. Mornings begin with an à la carte breakfast, while leisurely lunches extend into the afternoon over Mediterranean cuisine. At sunset, its signature red glow transforms the space, setting the scene for apéritifs at the Beach Rouge bar, dinner by the water and live entertainment. Regular highlights include the weekly Island Vibes Mauritian buffet with a traditional sega dance show, and the monthly Club Rouge brunch, bringing together gourmet cuisine, signature cocktails and live music by the pool.

Bisou is the resort's rooftop bar and restaurant, set across 1,190 square metres above the Grand Baie lagoon, with a striking 22-metre infinity pool at its heart. Lush greenery frames panoramic views, while poolside cabanas, submerged tables and an iconic swing over the water create an exceptional setting from day to night. À la carte lunches and dinners feature a refined selection of tapas, with vegetarian and vegan options, while golden hour sets the scene for apéritifs overlooking the lagoon.

LUX* Saint Gilles - Réunion Island's Only Five-Star Beachfront Hotel

LUX* Saint Gilles is Réunion Island's only five-star hotel set directly on L'Hermitage beach on the island's west coast, facing a calm coral-sheltered lagoon. The resort is built in a colonial style, with Creole villas spread through tropical gardens, and sunset on the hotel's beach is the moment of the day. It is also a good base for exploring the rest of the island, from hiking trails in the volcanic interior to helicopter flights over its cirques, and from June to October there is whale watching just offshore.

Orangine celebrates the richness of Réunion Island through refined creative cuisine deeply inspired by the island's local produce. Each dish reveals a delicate balance between local flavours and a contemporary approach to fine dining. Every experience invites guests to discover Réunion Island from a different perspective. With an intimate setting accommodating just 40 guests, Orangine welcomes diners exclusively for dinner, by reservation, offering an exceptional setting where every detail contributes to a distinctive gastronomic experience. More than a restaurant, Orangine is an invitation to discover the culinary soul of Réunion Island through characterful cuisine, rooted in the island's rich terroir and driven by an unwavering commitment to excellence.

To discover LUX*'s Extraordinary Experiences and immerse in its award-winning culinary journeys, visit **LUX* Grand Baie** and **LUX* Saint Gilles**.

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LUX* Grand Baie [IMAGES HERE](#)
LUX* Saint Gilles [IMAGES HERE](#)

About The Lux Collective

The Lux Collective ("TLC") is a Mauritian-born global luxury hotel operator 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 14 operating resorts and hotels in Mauritius, Maldives, Ile de la Reunion, China, Tanzania and Rwanda, and with 18 more hotels in its development pipeline in Africa, 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*

At **LUX***, time is luxury. LUX* helps people to celebrate life by delivering consistently on the promise of a different kind of luxury. In a world where a deeper sense of connection can be hard to reach, even on vacation, it enables guests to break from the ordinary. Staging incredible experiences in different locales – whether on the Beach, in the City or in Nature, it transforms the everyday into the extraordinary through elevated service, contemporary spaces and crafted escapes to truly disconnect and relax - with Life Extraordinary.

Media Relations

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