



BY LUKE MANGAN

In the ancient Greek days, salt was a very expensive commodity.

It was given as a gift as a sign of hospitality and friendship.

Many of my restaurants bear the name 'Salt', and for my first adventure in the Maldives we chose 'Lonu', the Dhivehi word for salt.

The vision for all my restaurants is to have friendly and hospitable environments. Salt was first established in Sydney, Australia in February 1999. The name was used again for Salt, Tokyo in 2007. Salt grill is an extension on that and first appeared on P&O's Pacific Jewel in 2009. Now, Salt becomes Lonu, with a twist of Maldivian hospitality.

My head chef Nonky Tejapermana has worked with me in all the Salt grills on board P&O liners, together we have developed our vision of fresh, high quality cuisine. I hope you enjoy your experience and a touch of simple luxury in this wonderful land, your island home.



DINNER

V denotes vegetarian options

Bread with dukkah, Luke Mangan olive oil **V**

CAVIAR & OYSTERS

Oysters natural with your choice of: nam jim sauce tomato & horseradish mignonette	\$5ea 30 ½ doz 60 doz
Oysters battered with your choice of: tartare sauce wasabi dressing	\$5 ea 30 ½ doz 60 doz
Beluga caviar with traditional garnish	30g \$290 50g \$400 100g \$800

ENTREES

Luke's sashimi of kingfish with ginger & shallot, Persian feta, rocket	\$18
Seared spiced tuna with celeriac & apple remoulade, salmon roe	\$25
Coconut broth with spices & lime, scallop tortellini, baby coriander	\$25
Crab omelette, enoki mushroom salad, miso broth	\$21
Beets, asparagus, baby carrots, turnips, fig, goat's curd, dried black olive V	\$27
BBQ prawns, spinach, honey, soy & ginger	\$35
Tea smoked quail, almond cream, prunes, grains, grilled shallot & sorrel	\$27

MAINS

Potato gnocchi, vegetables, parmesan & verjuice dressing V	\$27
Roasted snapper, cauliflower puree, zucchini, pine nuts, currants & basil	\$34
Reef fish with eggplant, honey & spices, caramelized witlof, green tomato chutney	\$34
Duck breast with maple & lavender, almond puree, mushrooms, pea agnolotti	\$51
Lamb cutlets, with Ras el Hanout, baba ghanoush, pistachio tabouleh, saffron yoghurt	\$42
Wagyu beef, fragrant pumpkin puree, almond, orange & asparagus salad	\$76
Lobster tail	½ \$38 whole \$68
Choose your style: Sashimi with ponzu, nashi pear and salmon caviar Roasted with chermoula Steamed, served with tomato relish Crispy battered, miso & lime mayo Lightly poached in curry sauce with condiments	

SHARE DISHES

Fish for two with crab meat, Asian mushrooms & bok choy	market price
Meat cut for two with mash, broccolini with almonds	1kg \$190

Above prices are quoted in US Dollars and subject to 10 % Service Charge and 12 % GST.



DINNER

V denotes vegetarian options

SIDES

Greek salad	\$11
Roasted curry pumpkin, capsicum, feta & coriander V	\$11
Brussels sprouts, walnuts & rosemary V	\$11
Truffle oil mash V	\$11
Steamed broccolini with almonds V	\$11

LET US COOK YOUR FISH

\$20 per person

If you are lucky enough to catch your own we would love to prepare & cook it for you

Steamed whole fish with bok choy & ginger & shallot
Baked with lemon butter sauce
Stir fried in black bean & pepper
Yellow curry with condiments
Crispy battered with chipotle mayo
Crumbed with smoked tomato & caper relish

DESSERT

Liquorice & lime bombe, lime syrup	\$17
Vanilla meringue, rhubarb, rosella, lemon curd, sheep's yoghurt cream, basil ice cream	\$22
Chocolate assiette,	\$22
chocolate fondant, delice with salted peanuts & caramel popcorn,	
white chocolate & pistachio cone	
Passionfruit & sheep's yoghurt cheese cake	\$21
Raspberry soufflé, chocolate sauce & chocolate sorbet	\$18
Cheese, grapes, honey comb, quince paste, lavosh	2 cheeses \$21
	3 cheeses \$25
	4 cheeses \$29



DINNER

DEGUSTATION MENU

\$120 only food
\$ 215 with wines

Please tell us if you have any dietary requirements and we will be happy to tailor the menu to suit

Quail egg with celery salt
NV Pares Balta Cava Brut Cava SP

Luke's sashimi of kingfish with ginger & shallot, Persian feta, rocket
NV Testulat Rosé Épernay FR

Coconut broth with spices & lime, scallop tortellini, baby coriander
2012 Josmeyer Mise du Printemps Pinot Blanc FR

Crab omelette, enoki mushroom salad, miso broth
2011 Olivier Leflaive Chardonnay Bourgogne FR

Duck breast with maple & lavender, almond cream, fig, vanilla onions & garlic chive flowers
2012 Torres Coronas Tempranillo Penedès SP

Wagyu beef, fragrant pumpkin puree, almond, orange & asparagus salad
2003 Château Teyssier Merlot Cabernet Franc St. Emillion FR

Cheese course

Liquorice parfait with lime syrup
NV All Saints Estate Rutherglen Muscat Rutherglen AUS

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DINNER

VEGETARIAN DEGUSTATION MENU

\$95 only food
\$ 190 with wines

Please tell us if you have any dietary requirements and we will be happy to tailor the menu to suit

Quail egg with celery salt
NV Pol Roger Extra Cuvée De Réserve Bru Champagne Épernay FR

Beets, asparagus, baby carrots, turnips, fig, goat's curd, dried black olive
2013 Wishbone Sauvignon Blanc Marlborough NZ

Soufflé Suisse, pear and walnut salad
2008 d'Arenberg The Hermit Crab Viognier-Marsanne McLaren Vale AU

Onion tart, soft poached egg and asparagus
2010 Luke Mangan Chardonnay Yarra Valley AU

Baby zucchini, pea, preserved lemon & basil risotto, sweet pea sauce
2012 La Flor Malbec Agrlo AR

Potato gnocchi, vegetables, parmesan & verjuice dressing
2011 Marchesi Mazzei Fonterutoli Chianti Classico Sangiovese Tuscany IT

Cheese course

Liquorice parfait with lime syrup
NV All Saints Estate Rutherglen Muscat Rutherglen AUS

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DINNER

VEGAN DEGUSTATION MENU

\$90 only food
\$ 185 with wines

Please tell us if you have any dietary requirements and we will be happy to tailor the menu to suit

Spiced pumpkin & coconut soup
NV Pol Roger Extra Cuvée De Réserve Bru Champagne Épernay FR

Beets, asparagus, baby carrots, turnips, fig, dried black olive
2013 Domaine Gobelsburg Grüner Veltliner Kamptal AT

Salt & pepper tofu with tamarind dressing, Thai salad
2012 Josmeyer Mise du Printemps Pinot Blanc Alsace FR

Onion tart, asparagus & hazelnuts
2013 Wishbone Sauvignon Blanc Marlborough NZ

Slow roasted baby potatoes, leek, zucchini, garlic chives, mustard vinaigrette
2011 Domaine Vincent Girardin Cuvée Vincent Pinot Noir Bourgogne FR

Baby zucchini, pea, preserved lemon & basil risotto, sweet pea sauce
2010 Suoi Barolo Nebbiolo Barolo IT

Fruit salad with ginger beer sorbet

Coconut panna cotta, star anise pear, young coconut
2013 Michele Chiarlo Nivole Moscato D'asti Asti IT