

欢迎光临Luke Mangan的日落餐厅Lonu Welcome to Lonu by Luke Mangan

在古希腊，Salt(盐)是非常昂贵的商品。它被当作礼物，象征着热情好客和友谊。我的许多餐厅都以“Salt”命名，在马尔代夫的第一次冒险，我们选择了“LONU”，在迪维希语中是“Salt”的意思。

我期望我所有的餐厅都让客人感受到友善和好客。Salt最初于1999年2月成立于澳大利亚悉尼，2007年，在东京Salt的名字被再次使用。Salt Grill是Salt的扩展，于2009年首次出现在澳大利亚P&O公司的太平洋宝石号游轮上。如今，Salt成为LONU，与马尔代夫人的热情相溶。

我的主厨Nonky Tejapermana曾与我在所有P&O公司游轮上的Salt Grill工作过，我们一起开发了新鲜，高品质的菜肴。

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.



BY LUKE MANGAN

所有价格均以美元计算，另加收 10% 的服务费和 12% 的税

Prices are quoted in US Dollars & subject to 10 % Service Charge and 12 % GST

* 请注意，在您的套餐计划内这些菜会收取额外的费用。

* Please note, these dishes carry an additional surcharge to your HB | FB meal plan.



LONU DINNER

V 表示素食

V denotes vegetarian options

杜卡面包配Luke Mangan秘制橄榄油 V

Bread with dukkah, Luke Mangan olive oil V

鱼子酱和生蚝

CAVIAR & OYSTERS

鲜生蚝

Oysters natural

With your choice of nam jim sauce | tomato & horseradish | mignonette

5.5 每只 | 33 半打 | 60 一打*

炸生蚝

Oysters battered

With your choice of tartare sauce | wasabi dressing

5.5 每只 | 33 半打 | 60 一打*

白鲟鱼子酱搭传统配菜

Beluga caviar with traditional garnish

30g 290 | 50g 400 | 125g 800*

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前菜 ENTREES

石首鱼生鱼片	21
<i>Luke's sashimi of kingfish with ginger & shallot, Persian feta, rocket</i>	
烤马代金枪鱼配鱼子酱	27
<i>Seared spiced Maldivian tuna with celeriac & apple remoulade, salmon roe</i>	
椰肉汁配扇贝饺子	27
<i>Coconut broth with spices & lime, scallop tortellini, baby coriander</i>	
蟹肉鸡蛋卷配金针菇沙拉	23
<i>Crab omelette, enoki mushroom salad, miso broth</i>	
蔬菜沙拉 V	27
<i>Beets, asparagus, baby carrots, turnips, fig, goat's curd, dried black olive V</i>	
酱烤明虾	35
<i>BBQ prawns, spinach, honey, soy & ginger</i>	
玉米汁虾肉馄饨	37
<i>Maldivian lobster ravioli, corn puree, sauce vierge, fine herbs</i>	
樟茶鹌鹑	28
<i>Tea smoked quail, almond cream, prunes, grains, grilled shallot & sorrel</i>	

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主食

MAINS

香煎土豆块配蔬菜 V	29
Potato gnocchi, vegetables, parmesan & verjuice dressing V	
烤马代鲷鱼	37
Roasted Maldivian snapper, cauliflower puree, zucchini, pine nuts, currants & basil	
香煎珊瑚鱼配茄子	37
Maldivian Reef fish with eggplant, honey & spices, caramelized witlof, green tomato chutney	
珊瑚鱼配炸明虾	45
Maldivian Reef fish, tempura prawn, pickled green mango & papaya, chili, peanuts & coriander, thai broth	
煎鸭胸	51
Duck breast with maple & lavender, almond puree, mushrooms, duck confit cigar	
煎羊扒	49
Lamb cutlets, with Ras el Hanout, baba ghanoush, pistachio tabouleh, saffron yoghurt	
神户牛肉	78*
Wagyu beef, fragrant pumpkin puree, almond, orange & asparagus salad	
马代龙虾尾	半只 45 一只 79*
Maldivian lobster tail	

烹饪方式

Choose your style

龙虾刺身配鱼子酱、烤龙虾、清蒸龙虾配番茄果酱、炸龙虾、咖喱酱煮龙虾
 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

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两人份主食

SHARE DISHES

马代珊瑚鱼配蟹肉、亚洲菇、白菜（供两人食用） <i>Maldivian reef fish for two with crab meat, Asian mushrooms & bok choy</i>	90
牛排、土豆泥、杏仁西兰苔（供两人食用） <i>Meat cut for two, mash potato, broccolini with almonds</i>	1kg 180*

配菜

SIDES

希腊风味色拉 <i>Greek salad</i>	15
咖喱烤南瓜 V <i>Roasted curry pumpkin, capsicum, feta & coriander V</i>	13
清炒孢子甘蓝 V <i>Brussels sprouts, walnuts & rosemary V</i>	13
松露油土豆泥 V <i>Truffle oil mash V</i>	13
松露薯条 <i>Truffle French fries</i>	13
清蒸西兰苔 V <i>Steamed broccolini with almonds V</i>	13

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让我们为您烹饪您亲手钓的鱼

LET US COOK YOUR FRESHLY CAUGHT MALDIVIAN FISH

\$20 每人

\$20 per person

如果你足够幸运钓到鱼，我们很乐意为您烹饪

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

葱姜清蒸鱼

Steamed with bok choy & ginger & shallot

柠檬黄油烤鱼

Baked with lemon butter sauce

豉椒炒鱼

Stir fried in black bean & pepper

咖喱鱼

Yellow curry with condiments

炸鱼配蛋黄酱

Crispy battered with chipotle mayo

酥脆鱼排

Crumbed with smoked tomato & caper relish

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甜品 DESSERT

甘草青柠冻甜点 <i>Liquorice & lime bombe, lime syrup</i>	19
香草蛋白酥皮配羊酸奶奶油冰淇淋 <i>Vanilla meringue, rhubarb, rosella, lemon curd, sheep's yoghurt cream, basil ice cream</i>	23
熔岩巧克力蛋糕配巧克力冰糕 <i>Chocolate assiette, chocolate fondant & chocolate custard with citrus & chocolate sorbet with coffee soil</i>	23
百香果羊奶芝士蛋糕 <i>Passionfruit & sheep's yoghurt cheesecake</i>	23
树莓舒芙蕾配巧克力冰糕 <i>Raspberry soufflé, chocolaté sauce & chocolaté sorbet</i>	22
奶酪配葡萄、蜂巢、温柏果酱、薄饼 <i>Cheese, grapes, honey comb, quince paste, lavosh</i>	2块奶酪 23 3块奶酪 27 4块奶酪 31

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精选套餐 *

DEGUSTATION MENU*

130

配精选佳酿

With matching wines

225

如果您有任何饮食的要求，请告诉我们，我们将竭诚为您服务。

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

鹌鹑蛋

Quail egg with celery salt

NV Pares Balta Cava Brut Cava SP

石首鱼生鱼片

Sashimi of kingfish with ginger & shallot, Persian feta, rocket

2009 Louis Roederer Brut Rosé Reims FR

椰肉汤配扇贝饺子

Coconut broth with spices & lime, scallop tortellini, baby coriander

2012 Balthasar Ress Estate ,von Unsern' GR

蟹肉鸡蛋卷配金针菇沙拉

Crab omelette, enoki mushroom salad, miso broth

2011 Joseph Drouhin Laforêt Chardonnay Bourgogne FR

煎鸭胸

Duck breast with maple & lavender, almond puree, mushrooms, duck confit cigar

2012 Torres Coronas Tempranillo Penedes SP

神户牛排

Wagyu beef, fragrant pumpkin puree, almond, orange & asparagus salad

2011 Michel Lynch Bordeaux FR

奶酪

Cheese course

青柠甘草冻糕

Liquorice parfait with lime syrup

NV All Saints Rutherglen Muscat Victoria AUS

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素食精选套餐 *
VEGETARIAN DEGUSTATION*

120

配精选佳酿

With matching wines

200

鹌鹑蛋

Quail egg with celery salt

NV Louis Roederer brut Premier Champagne Reims FR

蔬菜沙拉

Beets, asparagus, baby carrots, turnips, fig, goat's curd, dried black olive

2014 Wishbone Sauvignon Blanc Marlborough NZ

瑞士奶酪舒芙蕾

Soufflé Suisse, pear and walnut salad

2012 d'Arenberg The Hermit Crab Viognier-Marsanne McLaren Vale AU

洋葱鸡蛋芦笋挞

Onion tart, soft poached egg and asparagus

2011 Luke Mangan Chardonnay Yarra Valley AU

小西葫芦豌豆罗勒调味饭

Baby zucchini, pea, preserved lemon & basil risotto, sweet pea sauce

2012 La Moras Black Label Malbec San Juan AR

香煎土豆块配蔬菜

Potato gnocchi, vegetables, parmesan & verjuice dressing

2011 Marchesi Mazzei Fonterutoli Chianti Classico Sangiovese Tuscany IT

奶酪

Cheese course

青柠甘草冻糕

Liquorice parfait with lime syrup

NV All Saints Rutherglen Muscat Victoria AUS

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纯素食精选套餐 *
VEGAN DEGUSTATION MENU*

115

配精选佳酿

With matching wines

195

南瓜椰奶汤

Spiced pumpkin & coconut soup

NV Louis Roederer brut Premier Champagne Reims FR

蔬菜沙拉

Beets, asparagus, baby carrots, turnips, fig, dried black olive

2013 Domaine Gobelsburg Grüner Veltliner Kamptal AT

泰式椒盐豆腐沙拉

Salt & pepper tofu with tamarind dressing, Thai salad

2012 Balthasar Ress Estate ,von Unsern' GR

洋葱芦笋榛子挞

Onion tart, asparagus & hazelnuts

2014 Wishbone Sauvignon Blanc Marlborough NZ

慢烤小土豆配西葫芦、韭菜和芥末汁

Slow roasted baby potatoes, leek, zucchini, garlic chives, mustard vinaigrette

2011 Domaine Vincent Girardin Cuvée Vincent Pinot Noir Bourgogne FR

小西葫芦豌豆罗勒调味饭

Baby zucchini, pea, preserved lemon & basil risotto, sweet pea sauce

2010 Suoi Barolo Nebbiolo Barolo IT

水果沙拉配姜味冰糕

Fruit salad with ginger beer sorbet

椰子八角梨奶冻

Coconut panna cotta, star anise pear, young coconut

2013 Michele Chiarlo Nivole Moscati d'asti Asti IT

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