

**scikit**

**WE ARE  
SALT**

**WE'RE TAKING  
TOURISM BACK  
TO WHERE  
IT STARTED**



**Travel used  
to be about  
exploration.  
Getting to know  
the unknown.  
People didn't take  
being away from  
home for granted.  
They appreciated  
the contrast to  
everyday life.**



That spirit still exists in an inspired global community. They're modern explorers if you like. For some of these wanderers, it's fundamental. For others, it's the highlight of the year. Either way, it's exhilarating and inspiring.

It's those inquisitive souls we create for. They want to eat what the locals eat, shop where the locals shop and understand what makes a place tick. They learn a little of the language, try something new and bring the stories home.

They love living in a completely different way for a while and taking a total break from their own reality. That excites us because that's our story too.

**Inspiring  
the world's  
explorers by  
connecting with  
local people  
and places.**





# We believe in meaningful travel. That's travel that takes you to people, not just places.

Travel that satisfies curiosity and connects you to locals and their way of life. You're listening to and tasting local. You're out there exploring. You're in it not beside it. We design beautiful bases that give you everything you need to discover the place you are in. But also everything you need to relax, escape and recharge.

And even better; you're part of a good thing. We give back to our local communities and do all we can to protect their environments. Sustainability starts there.

We boost economies by employing, sourcing and collaborating locally. It celebrates culture and it makes for smiles. We keep it simple. We remove the obstacles to you being in the place you're in. And that's luxury in our book. All about inspiration, adventure and positive impact.

Life's pretty hectic.  
That's why we keep it  
simple. We're stripped  
back. Easy. Down to  
earth. A refreshing  
alternative.



# SIMPLE



# CURIOUS



Curiosity is a wonderful thing. It leads you places, stretches your horizons and makes life richer - while you travel, and afterwards. It's what bonds people together. Like our guests and us.

# LOCAL



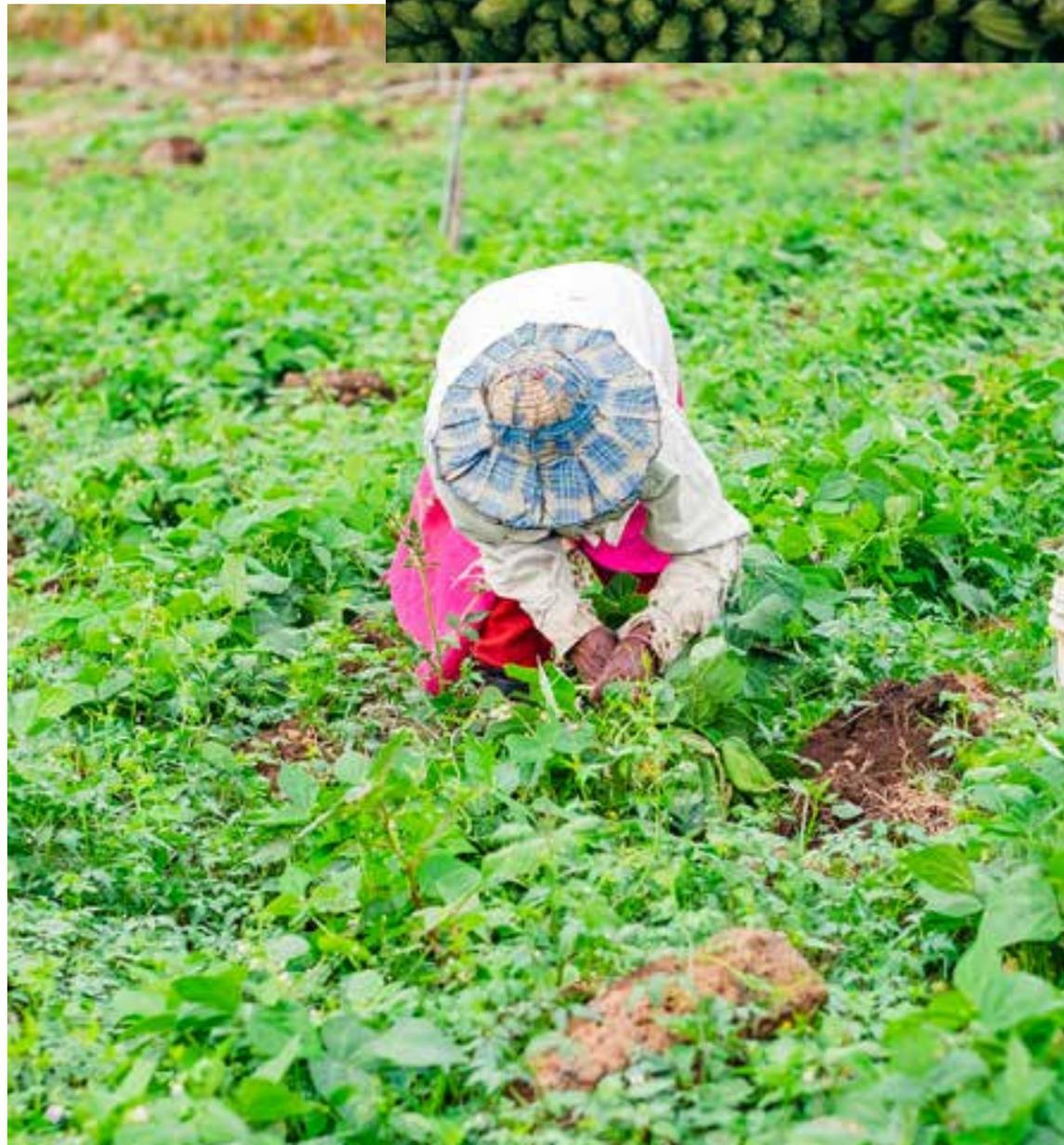
We put homegrown and homemade at the centre of everything because it's better for everyone.

It's a natural fit and a positive contribution. It's the right way to go.





Being human is about being in relationships. It's give and take, listening and learning, putting yourself in other's shoes and keeping an open mind. That's SALT's code for life. Guests, suppliers, locals and staff are all given the same respect.



# HUMAN

# TRANSFORMATIONAL



We want people to feel different when they leave us. Different because they learnt new things, broadened their horizons and dug deeper. And because they met new people and shared in their world.

We can't transform guests. That's their journey. But we can authentically connect them with the source of inspiration.

THE

MEASURES

OF SALT

**SALT is a way of life – a culture of authenticity and purity, exploration and interaction.**



**What we believe in shapes the way we do what we do and inspires what we create, grow, and make happen.**

We are your base from which to explore, not with a guidebook written by a visitor but with a guidebook written by locals and featuring photography by locals. This will take you off the beaten path, and get you behind the scenes. Hidden gems and brand new experiences. The truest artisanal crafts. The best eats and drinks. The swims, views, runs and walks. The know-how, when and who.



# Making A Positive Impact

Making a positive impact is not as easy as making a negative one, but it's worth the extra effort. It's about being responsible, creating jobs, giving back and appreciating what we're given, and being honest and fair. So, we sow seeds and build relationships. We support locals and respect their space. We don't pollute or dilute. We're part of the community.

## Sharing The Local Low-Down

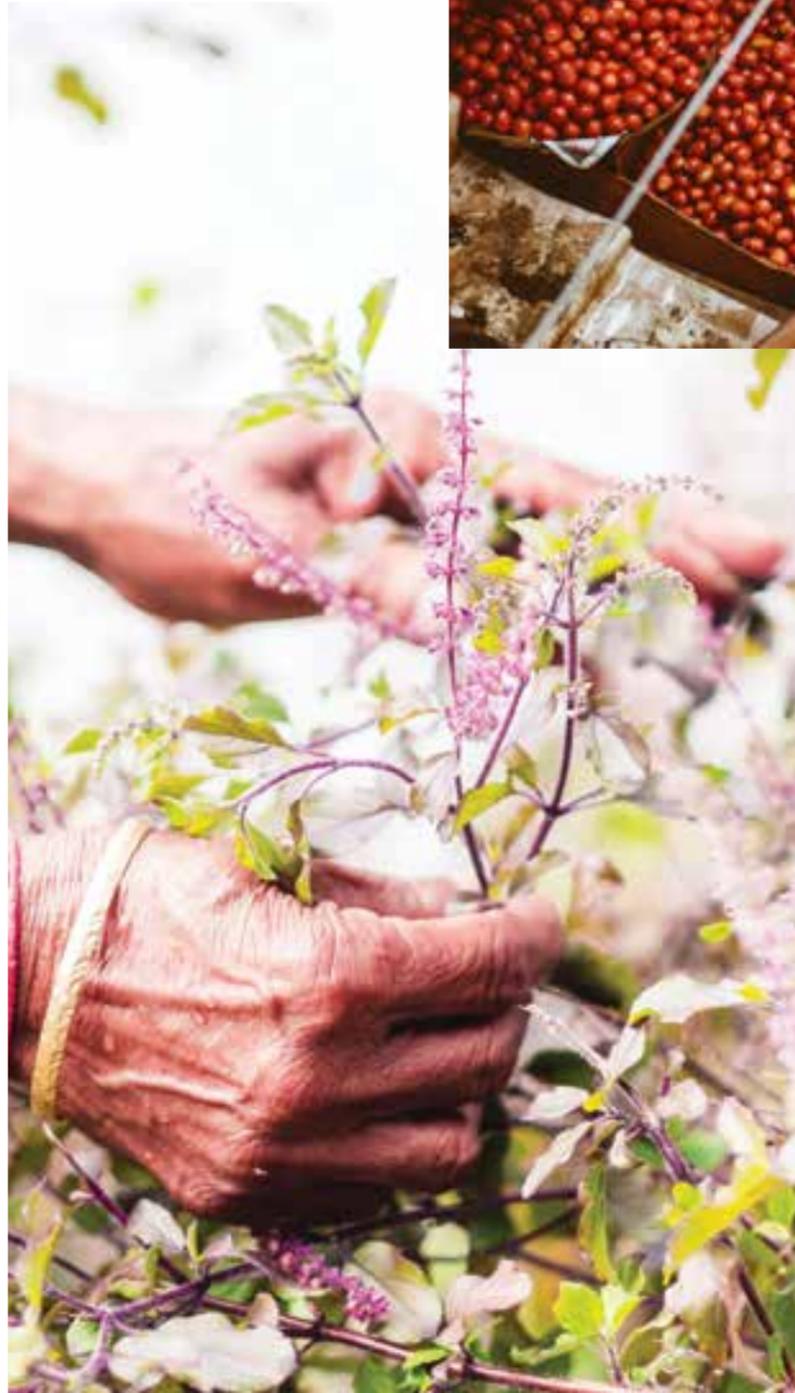


# Farming It Not Flying It

Every SALT has its own farm, using permaculture practices and hydroponics to yield diverse crops. We get our hands dirty to keep our food clean. Each of the farms has its own vegetarian restaurant. What can be done with vegetables – super fresh, seasonal vegetables – is wondrous. It has become the heart of our food philosophy. Simplicity is an ingredient.



No buffets. No waste that isn't composted or animal feed. Clean plates and consciences. Simple menus with daily specials based on our farm's harvest and our fisherman's catch. We eat in season. Proteins are local, and what we can't grow on our farm we source sustainably. Eggs from a free-range neighbour. Suppliers are family. We bake the bread, churn the butter, and make the sauces.



## Cooking In Kitchens That Care

# Going Local For The Lot

Whatever the hotel needs it gets from local sources. We seek out the makers and mavericks who live and work nearby. We clock up zero skill miles. Art, furniture, music, photography, fabrics, accessories, and toiletries. The list goes on. It supports the local community and economy. It's the starting point of sustainability. It celebrates authenticity. And it gives each SALT its very own feel.



Everyone has something to teach and something to learn, so we've created a Skill Swap platform. When you stay with us, you can share one of your skills with a local and learn a new one in return. We'll find your match. It makes understanding deeper and horizons broader for everyone.

## Swapping skills



# Promoting wellbeing

The playlists you hear at every SALT have been curated to make you smile. They weave together the classics and new releases that hold the secret to the local sound. Expect infectious rhythms and good time grooves.



Salt is a healer. A soothing, energising, hydrating, detoxifying mineral miracle. Every hotel has a salt room. In its glow, you can breathe your way to calm. And in our spas, body treatments use salt and oil together. The mix is made to fix. There's also a yoga mat in your room. Then, outside, the slow sports, run routes, and location-inspired action get your body active.

## Playing melting-pot music

# Saying No To Single Use



You will never find a single use plastic product at SALT. Refillables, yes, but straws, coffee cup lids, and tiny toiletries, no. Cornstarch does the same job for packaging, and it's compostable. We do clear-ups of local beaches and streets and then find a new life for the plastics we find. Single-use becomes multi-use. It's something we can do.

**SOIT**

**of Palmar, Mauritius**

**THE HOMEGROWN HOTEL  
WITH A HUGE HEART**

**The first SALT had to be in Mauritius. It's our home, our love, and our pride and joy. It's an undeniable, exotic beauty. Volcanic, white, blue and green. It's Indian, French, Creole, Chinese and African. Its colours, stories, customs, sounds, and flavours form a brilliant, heady mix that is impossible to ignore or forget. If you experience it.**

**That's why we created SALT of Palmar. Mauritius is ripe for exploration, drenched in history, and bursting with humbling heritage and modern culture. And we want to show you the real Mauritius.**

**Stay. Visit. Get to know Mauritius with SALT. The real Mauritius.**



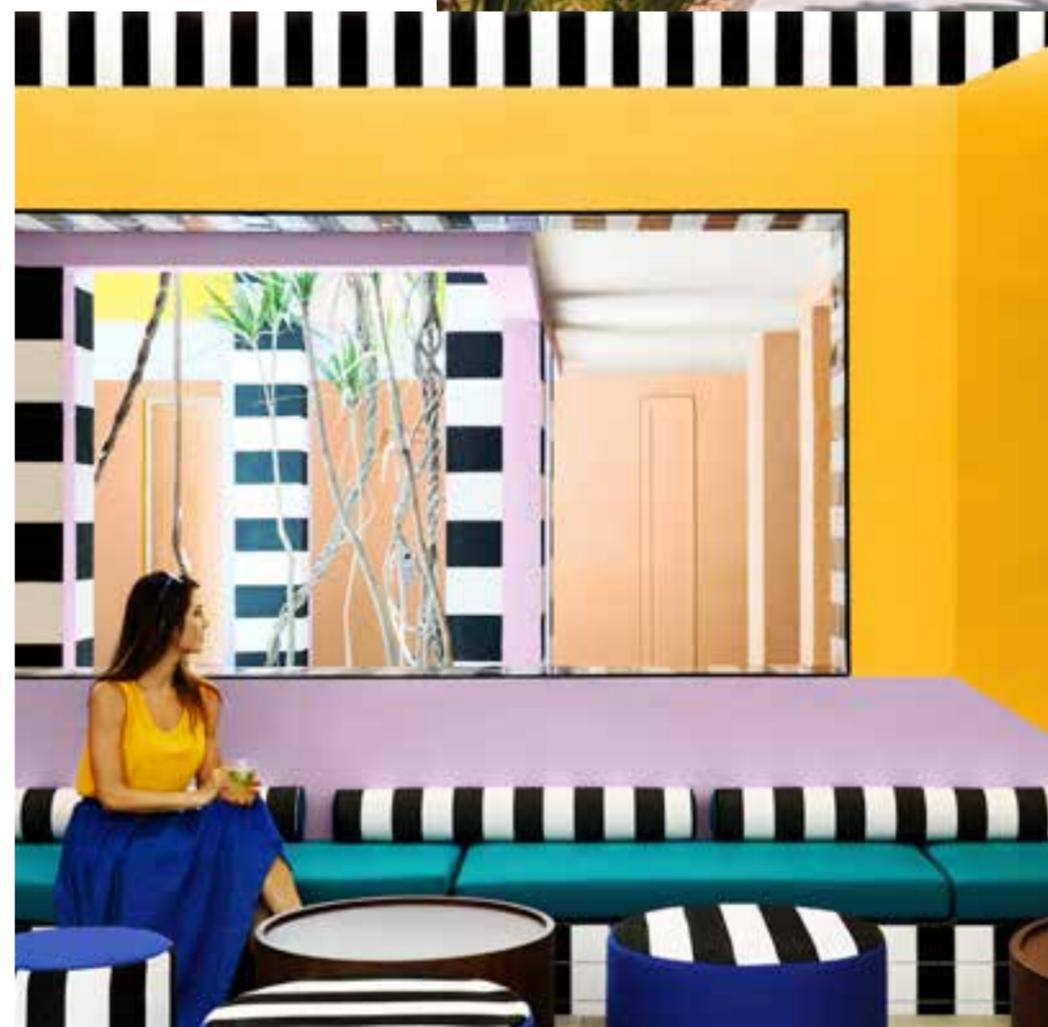
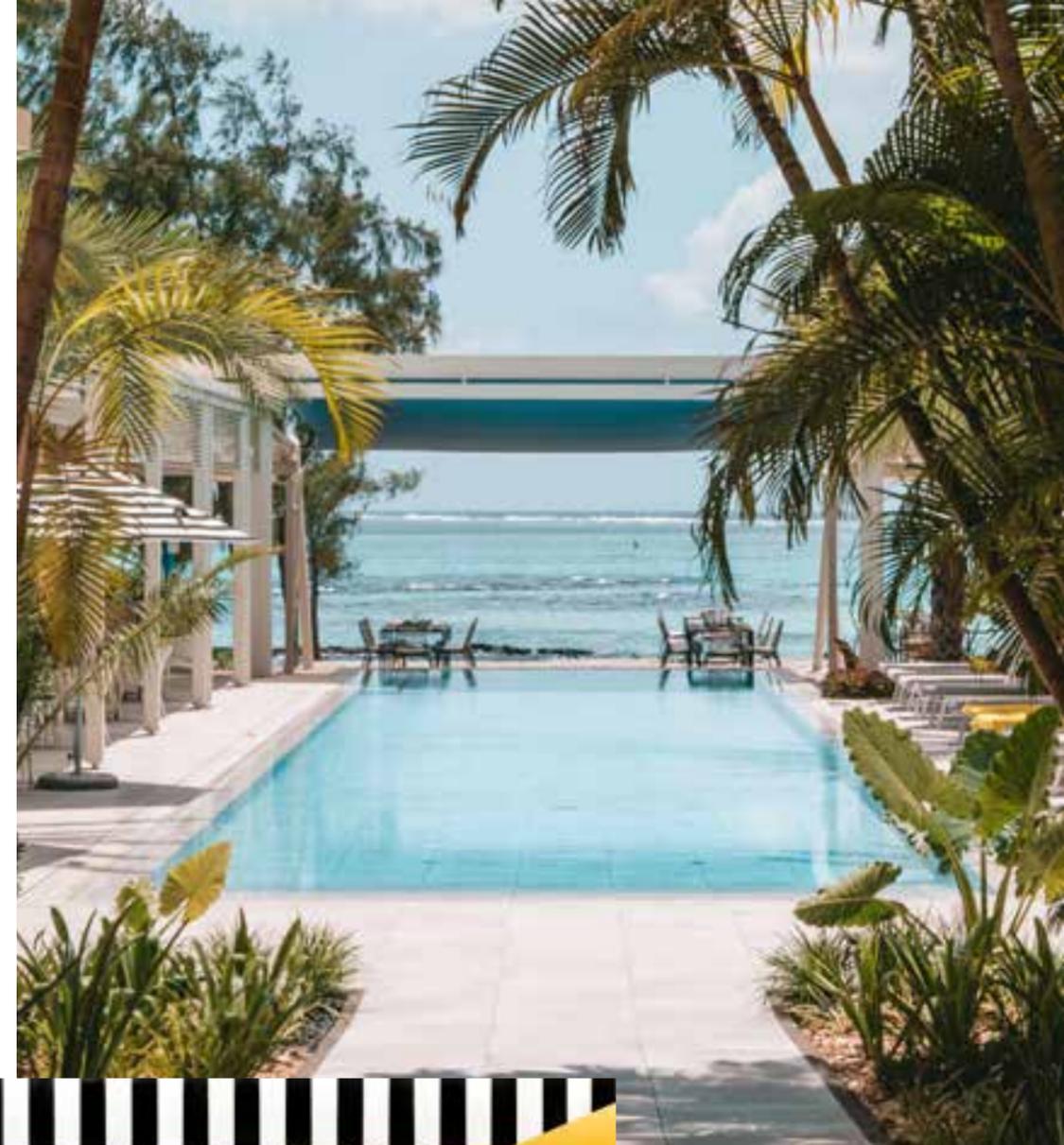
THE

MEASURES

OF SALT OF  
PALMAR

# Designing local style

When designer Camille Walala saw our bright blue skies, pink sunsets, green sugarcane fields, and the explosion of diverse paint colours used to decorate the houses in our village, it was love at first sight. She was full of inspiration when she collaborated with local architecture studio JFA on the design of SALT of Palmar. Camille's bold style meets Mauritius' soulful style. And with local makers creating the furniture, art, and finer details, the Mauritian influence comes through loud and clear. It makes the hotel completely unique. It's inspiring. And it's a very happy place to be.





# Swapping skills

Every day is learning day at SALT of Palmar. You can share one of your skills with a local, learn a new one from a local, or both. It's all horizon broadening. It's taking home more than a tan. And it connects you at a deep level to the people who make places what they are.

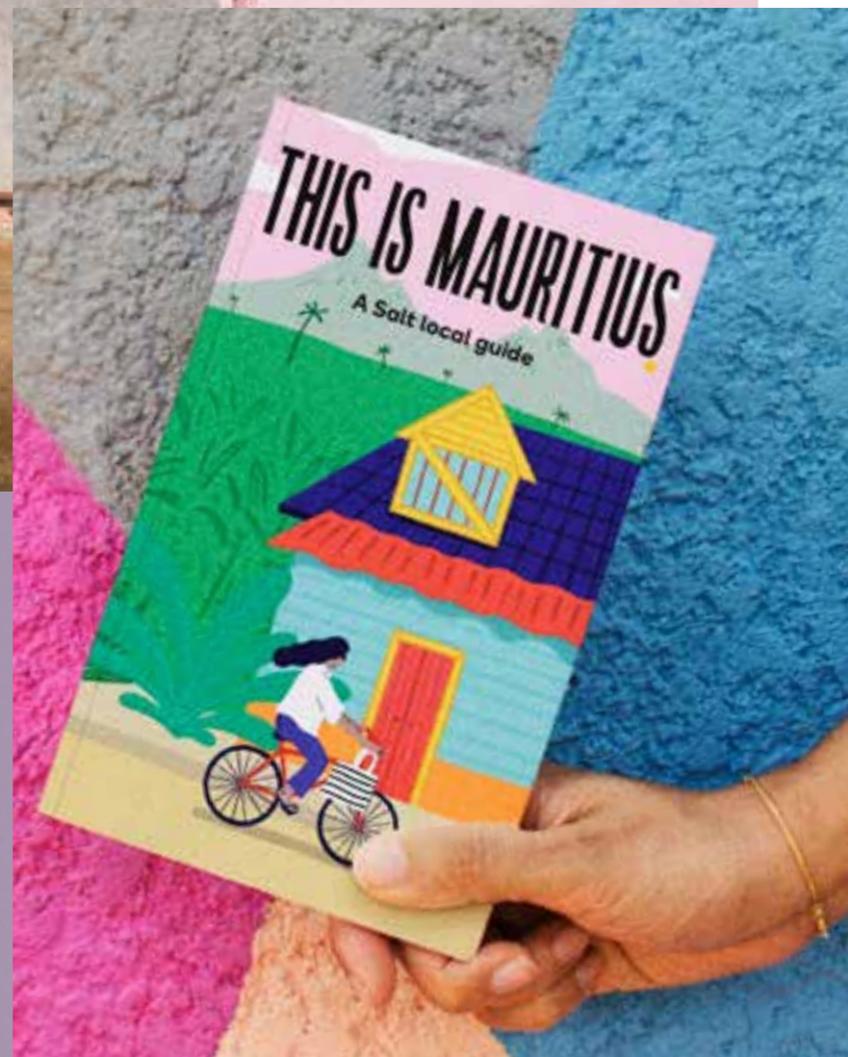
Teach whatever you can teach. We'll find the local with your skill on their must-learn list. And learn a local skill. Pottery with Janine at her Pamplémousses studio, the art of early morning fishing with Kishor, how to coach the local football team with Fabrice, or basket weaving with Mrs Buleeram in Brisée Verdrière are all available. SALT has friends doing incredible things all over the island.

Learning is part of life at the hotel too. Let our chef teach you how to prepare fish vindaye and chicken curry. It'll stir your cooking up. Master the maravanne rattle and moutia drum. It's an interactive percussion discussion. Get out into the SALT Farm and see how locals grow, maintain, and harvest the sustainable way. You'll get to know nature all over again.

# Showcasing island sounds

The island pulses to the lively rhythm of Sega music. It comes from Madagascar. And Africa. It's joy and happiness. Love and peace. Music with heart and soul. Our playlists for the beach bar and restaurant never miss a beat. And we invite local artists to come and play it live. They might play it pure. They might add a twist. They'll never play it with a frown.



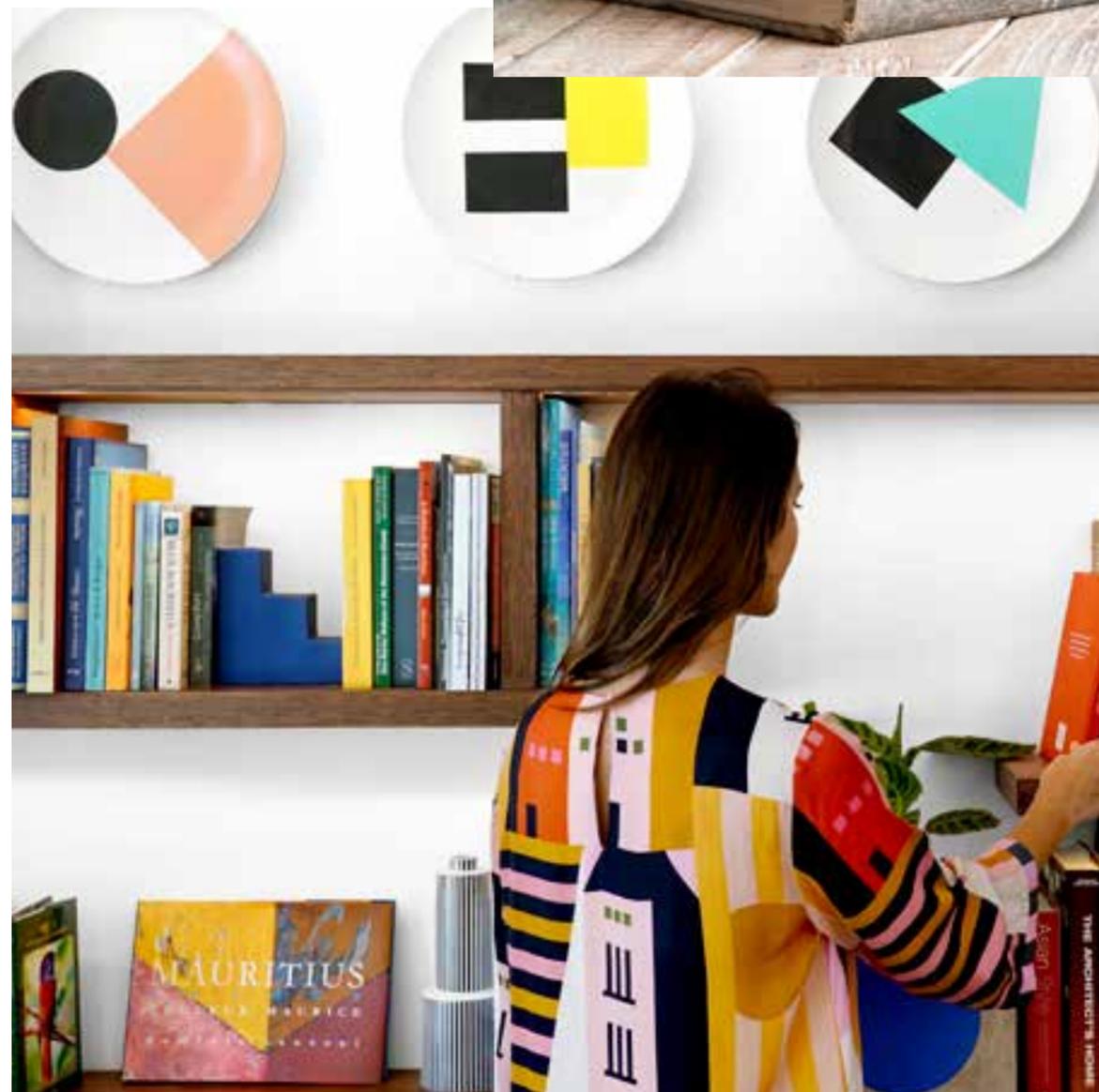


# Being in the know

Talented locals created our guidebook  
THIS IS MAURITIUS. They are the ones who know  
who there is to know and where we should all go.  
It's the people and places that make the island tick.

# Stocking relevant reads

Local authors set the tone for our library. They pack it full of the best Mauritius-related literature. Books documenting the incredible story of the island's heritage. Books celebrating our food, music, craft, culture, and nature. Photography books. Illustrated books. Fiction, fact, fantasy, and folklore. We'll have it – your perfect holiday read.





# Farming forever

We grow our own fruit and vegetables without using soil. Instead, we go hydroponic. The plants absorb nutrients faster that way. It's clean, effective, sustainable, and incredible.

# Making a difference

Some Mauritian communities need help. Non-profit organisation Island Bio does it by empowering them through three-year skill-building programmes followed by training in permaculture and agro-ecology. We've given part of our farm over to help the cause. And we've set up a farm school in the neighbouring village through which our farmers share their knowledge. It's a partnership based on the shared belief that fresh, high-quality food is the right of each and every Mauritian citizen.



# EAT & DRINK

You'll find global dishes on the menus, but at SALT of Palmar we only use ingredients sustainably grown and bred the island. If you go healthy or indulgent, raw or slow-cooked, you are enjoying local and seasonal.

# The Restaurant

Every one of the fresh ingredients we use is sourced from local farms and co-operatives supporting farming communities and sustainable farming methods. Or, it comes from our own farm. We practice what we preach. It's better for wellbeing, the soil, the future and the flavour.

Chefs use ancient cooking methods the charcoal grill, wok and tandoor. And a smoker to release even more flavour. Every sauce, chutney, marinade and dressing is made from scratch with love.





# SALT Bakery

This is where to find artisanal breads and pastries, slow-fermented and always straight from the oven. Our bakers unite the traditional flair of French bread making with the incredible flavours of Mauritian fruits. Ever tried lychee loaf? There's homemade butter, tropical jams and seasonal marmalades. And there's home-roasted African coffee, always aromatic and always good.



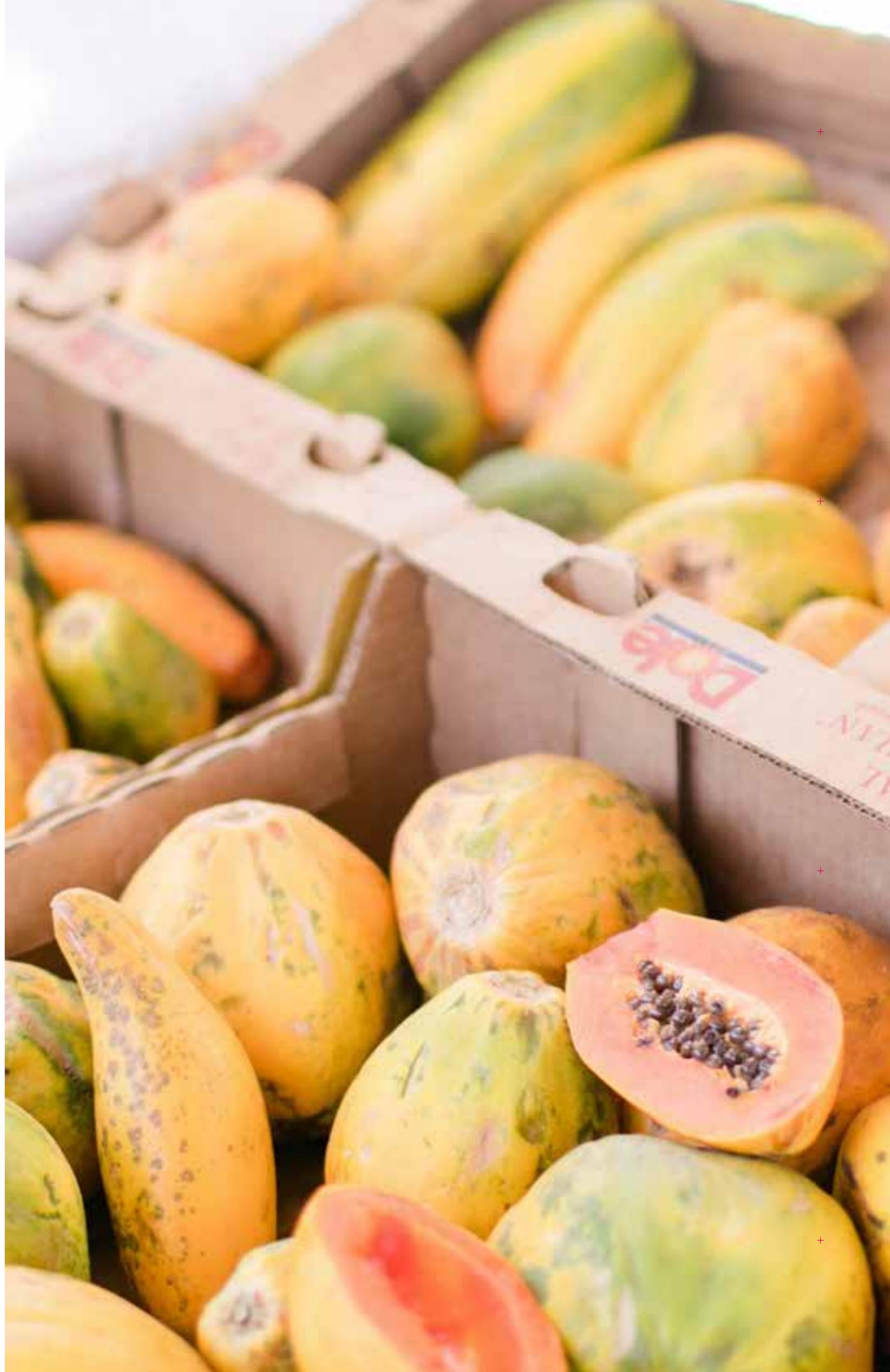


# SALT Farm

(Opening Mid 2019)

Just five minutes from the hotel, our farm is our own source of freshly-picked ingredients. We have hydroponic greenhouses full of fruit and vegetables. In one of them, our rustic, vegetarian restaurant connects you to the agricultural context. You're seeing what you're eating at all stages of its life. And our farm workshops share the secrets of making delicious plant-based dishes. And beautiful green juices. Wellness talks, gardening classes, and yoga tuition go hand-in-hand with it.





# The Rooftop Bar

Our rooftop bar overlooking the ocean is the perfect, relaxed aperitivo spot. There's a dreamy selection of cocktails crafted by our bartenders who were inspired by the mountains of the island. Why the mountains? Because, quite frankly, this bar's rooftop views are something else.





# The Beach Bar

A hangout on the white sands of Palmar beach for freshly prepared Mauritian snacks and lagoon-inspired cocktails featuring our favourite combinations of homegrown fruits and herbs.

# The Pool Bar

Life doesn't get more easy-going than this. This is the place to be to sample all the best craft beers brewed on the island, and sip cocktails inspired by the places and ingredients found on the mainland.



# SLEEP

Each of our rooms is kitted out with only the finest of things. A handmade, king size Carpe Diem bed, developed with physios, so you get the best sleeps. 100% organic cotton bedding. Sea views. A private balcony. A rain shower. A yoga mat and block. A Roberts radio. And all-natural, locally-produced toiletries.

# POOL SIDE

You're just seconds from the pool. It's a daily blessing. Grab a cooling midday dip or settle in for a serious lounge session.

# GARDEN VIEW

Your view is the filao trees on the beach and the turquoise lagoon beyond.

# POOL PLUS

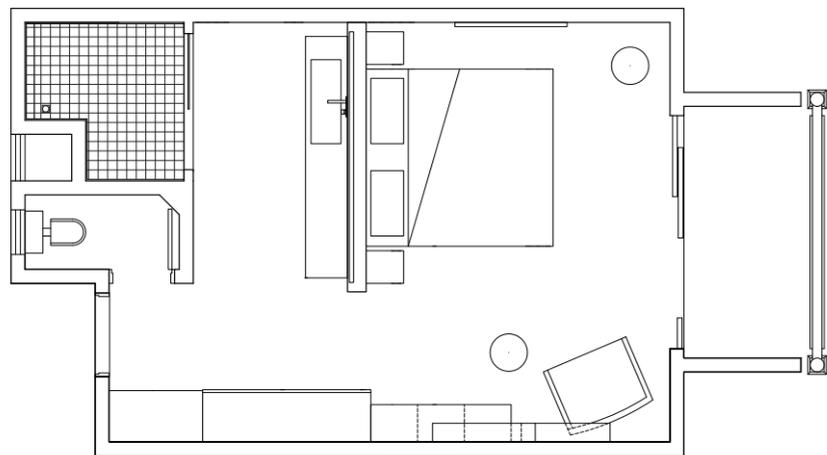
Big enough on space for additional beds and looking out over the pool, the beach and the sea from your private balcony.

# BEST ON BEACH

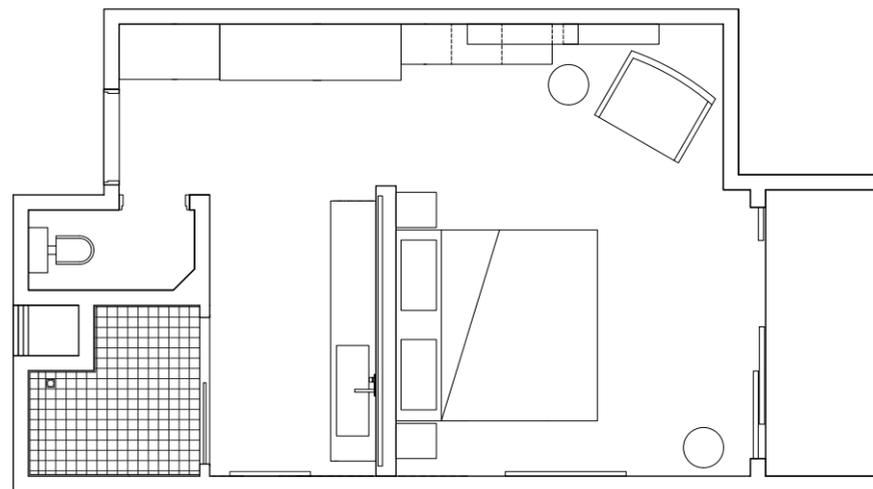
Incredible ocean views, great space and a double lounge on the outdoor terrace – this room that can accommodate three is a sunrise catcher's dream.

# BANG ON BEACH

You are above the beach's pristine sand facing east onto the Indian Ocean. Gently lapping waves will lull you to sleep, and the sun rises right before you.



BANG ON BEACH



POOLSIDE

**FOUR  
TWIN ROOMS  
+  
ONE WHEELCHAIR  
ACCESSIBLE ROOM**



**BANG ON  
BEACH**

**GARDEN  
VIEW**





**POOL  
VIEW**

**POOL  
PLUS**



REJUVENATE

# SALT

## Equilibrium

Our wellness concept is not a run-of-the-mill thing. It's based on our belief that simplicity holds the answer to happiness.

There's the spa with its halotherapy salt room, four treatment rooms, universal room, hydrolounge and shop. Salt, humble salt, is the central ingredient. It's a healer. A soothing, energising, hydrating, detoxifying mineral miracle.

But the concept is about more than the spa. It's about nutrition – eating the freshest, locally grown fruit and vegetables. And it's about the movement of fast and slow sports.





# On the water

For free:

Say hello to the rising sun from a kayak in the bay of Palmar. Waterski when the tide is high.

Go snorkelling with our snorkel expert.

Or get your cardio workout done in the pool's aqua gym.

For a fee:

Take a speedboat or tube ride. Scuba dive, kite surf, or big game fish. Go for a catamaran, private waterskiing, a Laser sailboat, stand-up-paddle, pedal boat, or the SUP Board with Hobie Mirage eclipse. Then there's windsurfing,

and transparent bottom Kayaks and boats. Why wouldn't you want to see the deep?

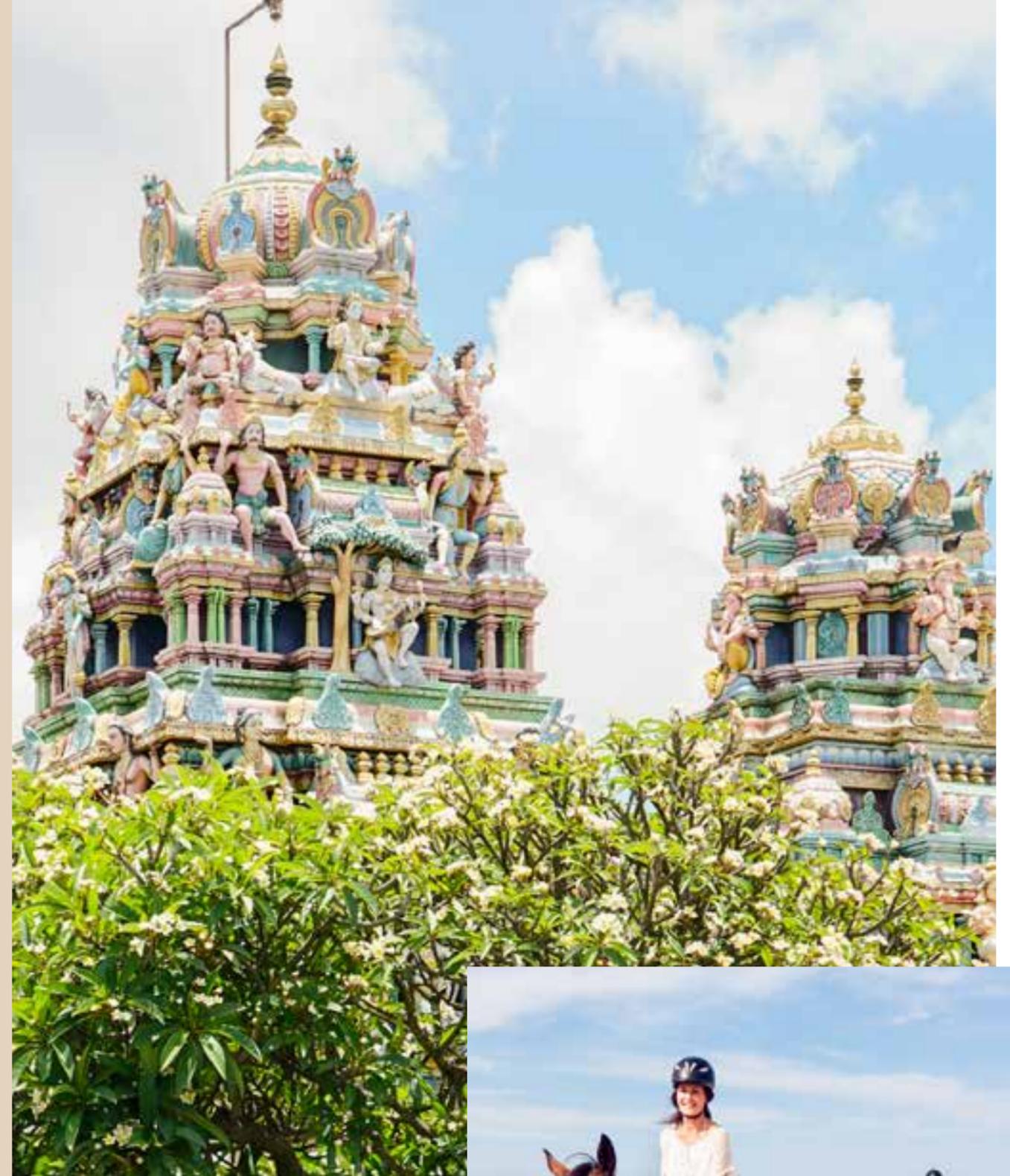
# On Land

For free:

Use the gym. Join the barefoot shore walk and stretch. Or the coastal joggers. Go for Saturday bootcamp. Play volleyball or soccer on the beach. Or let yoga at sunrise be your balancing day starter.

For a fee:

Hire an electric or man-powered bicycle, or a car to explore further. Or join us on an immersive tour of the best local culture. At sunrise, choose a photo tour, or a horse ride.





# Get Active

Our studio has cardio, strength, and functional fitness machines and equipment to keep the gym-lover working. Jonathan, the island's sprint champion, is there to offer tips and personalised programmes.

# Raw

Plants are health. We grow and source bio-farmed fruit and vegetables and craft creative dishes and drinks from them that celebrate their goodness. Picked just before they're eaten, and un-cooked, their flavours are loud and clear.



**SALT IS A BRAND BY THE LUX COLLECTIVE,  
A HOSPITALITY GROUP WHOSE BUILT A GLOBAL REPUTATION  
FOR DISRUPTING EXPECTATIONS OF THE RESORT EXPERIENCE.**

[saltresorts.com](https://saltresorts.com)