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VOL 43 | February 2020 | www.islandchief.com

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ON THE LEDGE with DAVE PYNT

EXECUTIVE CHEF & OWNER OF BURNT ENDS - SINGAPORE
& THE LEDGE BY DAVE PYNT - WALDORF ASTORIA MALDIVES ITHAAFUSHI

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IN CONVERSATION WITH ALVIN JACOBS

ASST. VICE PRESIDENT, JOHN KEELLS GROUP -
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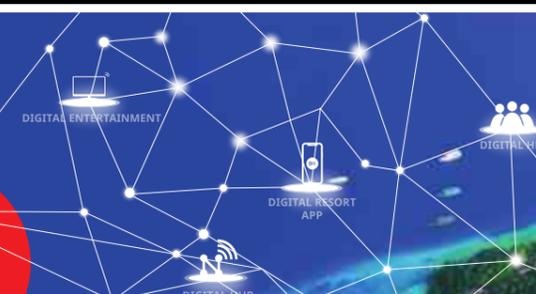
A SANCTUARY FOR THE SENSES

A REVIEW OF BANYAN TREE VABBINFARU AND ANGSANA IHURU

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ACROSS THE SKIES

Qatar Airways announces eight new destinations at Kuwait Aviation Show 2020

Qatar Airways wowed the crowds on the opening day of the Kuwait Aviation Show, showcasing two of the newest aircraft in its fleet alongside announcing new destination plans for 2020.

Qatar Airways Group Chief Executive, Mr. Akbar Al Baker, said: "The Kuwait Aviation Show is the perfect platform for us to kick start the New Year and unveil some of our exciting plans for 2020.

"Eight new destinations will be joining our network this year in addition to the recently announced gateways of Santorini, Greece; Dubrovnik, Croatia; and Osaka, Japan. With these new routes, our operations will expand to 177 destinations around the world, reinforcing our position as one of the world's most connected airlines. This ensures we can continue to provide our passengers more options and flexibility when planning their business and leisure travel."

New destinations include Nur-Sultan, Kazakhstan – two weekly flights

starting 30th March 2020, Almaty, Kazakhstan – two weekly flights starting 1st April 2020, increasing to four weekly flights from 25th May 2020, Cebu, Philippines – three weekly flights starting 8th April 2020, Accra, Ghana – daily flights starting 15th April 2020, Trabzon, Turkey – three weekly flights starting 20th May 2020, Lyon, France – five weekly flights starting 23rd June 2020, Luanda, Angola – four weekly flights starting 14th October 2020 and Siem Reap, Cambodia – five weekly flights starting 16th November 2020.

Qatar Airways was named 'World's Best Airline' by the 2019 World Airline Awards, managed by Skytrax. It was also named 'Best Airline in the Middle East', 'World's Best Business Class', and 'Best Business Class Seat', in recognition of its ground-breaking



Business Class experience, Qsuite. It is the only airline to have been awarded the coveted 'Skytrax Airline of the Year' title, which is recognised as the pinnacle of excellence in the airline industry, five times.

Qatar Airways currently operates a modern fleet of more than 250 aircraft via its hub, Hamad International Airport, to more than 160 destinations worldwide. The world's fastest-

growing airline added several exciting new destinations to its growing network last year as well, including Rabat, Morocco; Izmir, Turkey; Malta; Davao, Philippines; Lisbon, Portugal; Mogadishu, Somalia; Langkawi, Malaysia; and Gaborone, Botswana.

Emirates to roll out 40 unique culinary creations for Valentine's Day

Emirates will be introducing a memorable travel experience for its customers on the period of Valentine's Day. The airline will serve 40 unique Valentine's Day themed desserts and treats on board and across its network of lounges spread over six continents.



To celebrate the season of love, Emirates' chefs have created Valentine's Day desserts for most of its 41 lounges worldwide from 13th to 15th February.

The culinary creations include an orange-ginger panna cotta served with berries and pistachios in Hamburg; heart-shaped shortcake served with fresh strawberries and whipped cream in Cape Town; Chocolate and Raspberry petit fours in Auckland; a chocolate St Valentine's cake in Narita; and chocolate-covered strawberries sprinkled with coconut in the lounges in the USA.

The seven Emirates lounges in Dubai are also putting on a full Valentine's spread from 13th 15th February. Frequent flyers can enjoy a champagne treat with the lively and generous notes of Moët & Chandon Rosé Impérial. This will be accompanied by a selection of Valentine's inspired cakes and desserts including a passion fruit cake with raspberry, red velvet cake and red velvet ice cream. Coffee lovers can also look for three Valentine's Day coffee infusions by Coffee

Planet – rose kissed mocha, orange crush latte or a white latte mocha.

Onboard meals will be seasoned with a touch of romance to complement the regionally inspired cuisine. On Valentine's Day itself, Emirates will serve a special selection of desserts on longer flights across its network. In First and Business Class, customers can end their meals on a sweet note with a heart-shaped passion fruit cake.

Emirates connects the world to, and through, their global hub in Dubai. They operate modern, efficient and comfortable aircraft, and their culturally diverse workforce delivers award-winning services to their customers across six continents every day.

Emirates' operates flights to 159 destinations, with 270 fleets offering industry-leading passenger and cargo air transport services.



National carrier 'Maldivian' marks 12 years of operations to Trivandrum



The national airline of Maldives – Maldivian, operated by Island Aviation Services Limited marked twelve years of successful operations to Trivandrum, India.

An announcement by the airline read, “Today marks 12 years of our operations to Trivandrum. We are grateful to our loyal customers, partners and a special thanks to our Trivandrum team and everyone involved in IASL family for your contribution and dedication that has made these operations a success. Together we aim to continue to climb new heights with hard work, zeal and commitment. Once again thank you and our best wishes to one and all!”

Maldivian, the national airline of the country is the leading domestic carrier in the Maldives. Maldivian currently operates to India, Bangladesh, Thailand and China from its main hub, Velana International Airport. Maldivian is also the first operator in the country to offer both seaplane and wheel base flights in the Maldives.

The nation’s carrier today operates daily frequent flights to 13 airports within the country and offers competitive air transfers to all resorts in the Maldives.

The carrier was formally known as Island Aviation and was re-branded in August 2008. The main reason for re-branding was to establish a brand in order to further distinguish the airline in the existing markets and to give the airline a name that reflected its origins - the Maldives and its people. Maldivian commenced its first international operations on 25th January 2008 with the first flight to Trivandrum, India.



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NEW OPENINGS

Brennia Kottefaru – the first resort to open in 2020



Located on Kottefaru island in Raa Atoll in the northern Maldives, the brand-new luxury resort, Brennia Kottefaru opened its shores on 15th January 2020 as part of their soft opening, with the first guests arriving on 18th January. The grand opening of the resort is set to take place within March. Brennia is the first new Maldivian resort to open this year.

With 190 villas in 10 categories ranging from beach villas and garden villas to water villas, Brennia Kottefaru offers timeless luxury with authentic and indulgent interiors. The resort also includes numerous employee facilities. One major distinction of the resort is the island's focus on nature and

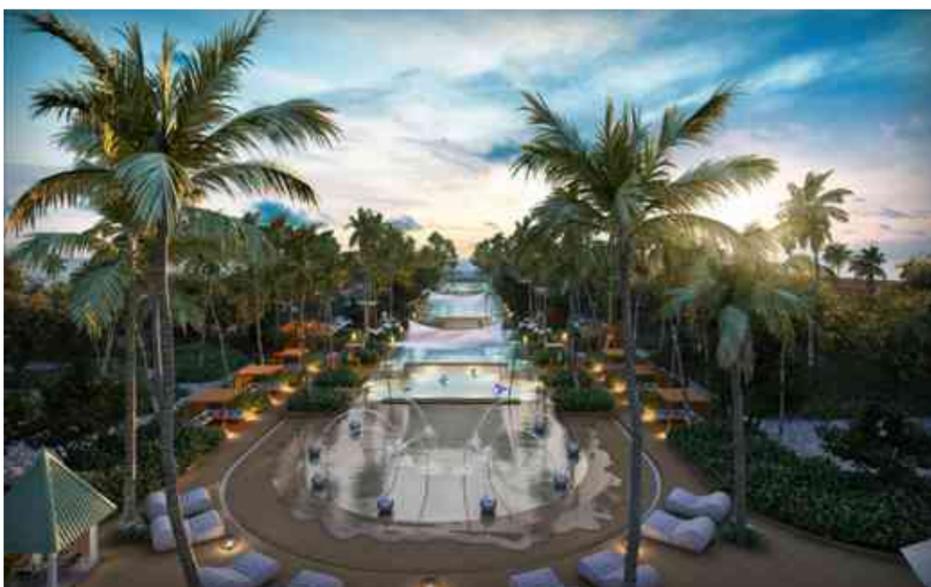
culture. As such, the resort hosts an art gallery showcasing Maldivian culture in over 1,000 art pieces by local artists. They further operate gyms, spas, and restaurants where guests can relish the taste of delicious and diverse cuisines and sip exclusive cocktails by the pool as they watch the

sky fade from vivid blue to the many shades of sunset. The eighteen room 'Spa Village' established on the island is the first of its kind.

The fifteen-hectare island is accessible by a picturesque 40-minute seaplane ride from Velana International Airport.

Guests who wish to travel by domestic, can alternatively take a 40-minute flight to Ifuru Airport, followed by a short speedboat ride.

GHM's first Maldivian property 'The Chedi Kudavillingili' to open in 2020



Asian hospitality brand, GHM (General Hotel Management Ltd) has announced the opening of its first resort in the Maldives, The Chedi Kudavillingili, in the second quarter of 2020.

Located on the pristine island of Kudavillingili, The Chedi Kudavillingili, designed by a global team of designers is a Maldivian architectural marvel giving an overarching aesthetic appeal with complementary interior design and landscaping. This mixed-use resort development features a total of 99 villas; 36 over-water villas, 63 island-based villas and a 150-metre-long central pool with a desirable proximity

to Velana International Airport - a 25-minute speedboat ride away.

Hans R. Jenni, Co-founder and President of GHM commented, "Our plans for The Chedi Kudavillingili will showcase the enduring beauty of the Maldives and its people, but we will also remain true to GHM's tenets of intuitive luxury, timeless designs, bespoke experiences and quality service,"

Additionally, The Chedi Kudavillingili is set to launch a spa with eight overwater treatment rooms, a beach club and bar, an all-day dining restaurant and Hawker Stalls featuring four live cooking stations. Recreational opportunities on the island run the gamut from courts for several different sports to surfing and a plethora of on-the-water and underwater pursuits.

"I've always been impressed with GHM's work particularly with The Chedi Muscat," said P. Mohamed Ali, Chairman, MFAR Group. "I've seen the

kind of impact a GHM resort can have on a destination, and I am looking forward to how GHM will redefine the luxury resort experience in the Maldives, just as they have done in Muscat," he further added.

Since its founding in 1992, GHM has taken the road less travelled into destinations not so well known at the time, opening resorts such as The Nam Hai in Vietnam, The Chedi Muscat in Oman and The Chedi Andermatt in Switzerland. Each one, renowned for its designs, embracing local archetypes and enhanced by an alchemy of Asian aesthetics and contemporary cool. GHM expects the majority of The Chedi Kudavillingili's guests to come for the quiet, the placid waters and the pristine sands, for sunset cruises, barbecue dinners and fishing expeditions.

Bank of Maldives welcomes Gulnaz Mahir as new Director of Customer Service



Bank of Maldives announced the appointment of Ms. Gulnaz Mahir as its Director of Customer Service. Gulnaz joins the Bank with over 13 years of experience in the field of customer experience management, digital transformation and revenue management.

She most recently held the position of Head of Customer Care at Ooredoo Maldives. Gulnaz holds a Master's degree in Economics and Finance from the University of Bristol, UK.

"I am delighted to welcome Gulnaz to the Bank as we drive forward with our strategic focus on enhancing customer experience. The newly created position of Customer Service Director reflects the commitment of the Bank to improve service standards; and with her strength and experience in the field, I am confident Gulnaz will make a positive contribution to the Bank" said Tim

Sawyer, CEO and Managing Director of Bank of Maldives.

Bank of Maldives is the largest bank and one of the largest employers in the Maldives, with 99% of its staff base being Maldivians. The Bank takes great pride in implementing forward-looking human resource policies to ensure the highest professional standards of employee recruitment, development and reward. The bank holds regular events to honour its top performing staff and to recognize their loyal service.

Lindsey Wallace appointed as Managing Director of JOALI



Lindsey's role as Managing Director of JOALI, appointed on 25th January 2020, will be leading the operation of all JOALI resorts.

His extensive knowledge and experience of luxury vacations in the Indian Ocean, Middle East & Southern Africa has won Lindsey several awards in his previous role as Founder & CEO of Linara Travel in the USA. In addition to Linara Travel, Lindsey was Founder & CEO of Island & Oak which represents some of the finest hotels and resorts in the world.

"Managing Director Mr. Wallace will be a great asset to JOALI and under his leadership the resorts will continue to provide guests with memorable experiences in the proud traditions of JOALI." read a statement by JOALI. "We are excited to have Mr. Wallace as part of our JOALI family. We are confident

that JOALI will continue to grow under his leadership."

Lindsey holds a bachelors degree of Biochemistry from the University of California San Diego (UCSD) and has a 17-year career in the hospitality industry.

JOALI is a five-star resort located on Muravandhoo Island, on Raa Atoll, one of the largest and deepest atolls in the world at a distance of 171 km from Velana International Airport. You can get to JOALI through a domestic flight from the nearby airport in Ifuru or with a direct 45-minute seaplane trip from Malé airport.



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IN A NUTSHELL

Maldives welcomes the 'Year of the Rat' in style



Chinese New Year (CNY) 2020, the Year of the Rat, brought with it a plethora of celebrations, and anyone who planned a trip to the Maldives on this special holiday, would have been spoiled for choice.



Luxury resort, JA Manafaru curated a special F&B experiences for the 2020 CNY, which started off with a Chinese afternoon tea comprising of fresh Char Siu chicken buns, Chinese egg rolls, melt-in-the-mouth raspberry snowflake cake and an exciting eight treasure rice pudding. During New Year's Eve (24th January), a grand gala-style buffet displayed succulent Peking duck, slow roasted whole pig with Char Siu sauce, a noodle station, seafood gyoza and rainbow style salmon, tuna and white fish Yu Sheng platters. During the end of the evening, live music and a Lion Dance performance dazzled the crowd. The following morning, a beautiful Chinese New Year's Day breakfast was served.

Hideaway Beach Resort designed a delicious and fun-filled CNY for the whole family. A mouth-watering Chinese themed dinner unveiled traditional dishes including glass noodles salad with mussels and sesame dressing, a dumpling station, a noodles station, an oyster bar, plus an array of fresh hot dishes such as sweet and sour pork ribs and Chinese black bean lamb. There was also a hotpot station and live Chinese barbecue. The countless dessert options available came with a live flambé station for caramelized fruit flambé with sesame seeds. To top it all off, free-flowing house wine was available for all to enjoy. On 25th January, younger travellers got to celebrate further with activities, such as greeting card making and fortune cookie decorating. The scrumptious dinner and kids' activities made way for a great family get-together at Hideaway.

Family bonding didn't end there, as LUX* South Ari Atoll Resort & Villas had a four-day programme in store, taking families on

a Noodle Making workshop, Chinese Latte Art session and an exhilarating Chopstick Competition. Little ones also enjoyed activities such as Cake Boss and Red Lucky Envelope arts & crafts workshops. To celebrate the Year of the Rat, a series of themed games such as Catch the Rat's Tail and Find the Rat Hole brought the Zodiac spirit to life. Families also got the opportunity to learn more about marine creatures through a multitude of sea-based activities such as the Dolphin Cruise, Sea Turtle and Manta Ray Discovery Snorkelling session.

At Shangri-La's Villingili Resort & Spa guests got to experience the debut of the first-ever Shang Palace pop-up, from 24th January to 8th February 2020; indulging in Shang Palace's signature Cantonese and Chinese cuisine as well as a Michelin-starred eight-course menu. On 24th January, the resort hosted Chinese New Year's Eve reunion dinners at Javvu restaurant, and on Chinese New Year day, guests were treated to a superb seafood buffet at Javvu. Other dining experiences, including Floating Breakfast and Dine by Design were also available. A host of entertainment and activities were available, including dumpling making, Mah-jong game, Golden Treasure Hunt with prizes, tropical safaris, Chinese lantern making, dolphin cruises, tennis classes with a pro-player, and lively karaoke sessions. Guests also got the chance to see a live broadcast of the vibrant ceremony taking place in China.



Vakkaru Maldives hosts charity dinner supporting Australian Bushfire Crisis



Vakkaru Maldives pledged its support to the Australian bushfire crisis through a charity dinner hosted on 11th January 2020. All proceeds will be donated to WIRES (Wildlife Information, Rescue and Education Service) to ensure that the native fauna affected by the bushfire are receiving the best of care.

Vakkaru’s General Manager, Nicholas Mason said: “We’re located in a UNESCO biosphere reserve here in the Baa Atoll, so we understand the importance and fragility of healthy ecosystems. It’s heart-breaking to see so many injured animals and such widespread loss of life and natural habitat.”

Guests were invited to an Australian-themed dinner at Vakku Grill. The set menu dinner was inspired by the country’s food culture, using an array of produce and supplies from Australia and the Maldives curated by General Manager Nicholas Mason,

Executive Chef Prasong Taochan and Sommelier Stefanie Wiesner. The menu items included braised pork belly with vegemite sauce, grilled Australian black angus beef tenderloin and Tasmanian salmon couscous and chai cake for the main course as well as choices of pavlova and lamington for the dessert.

Lying within the UNESCO Biosphere Reserve of Baa Atoll, Vakkaru Maldives is a secluded reef island blessed with timeless ocean views, powder soft, brilliant white sands, deep blue holes and house reef with unique marine biodiversity. A scenic 30-minute

seaplane flight from Velana International Airport transport you into this idyllic paradise intuitively designed for guests seeking timeless experiences.



Velaa Private Island Maldives donates a sum of MVR 750,000 to three local NGOs

Velaa Private Island Maldives has made a large donation summing up to MVR 750,000 (USD 48,400) to three non-governmental healthcare societies.

Each Non-Governmental Organization; Maldivian Thalassaemia Society, Cancer Society of Maldives, and Care Society received MVR 250,000 (USD 16,133) during a ceremony held at The SeaHouse Maldives Café in capital Male’. The donation was presented by General Manager Jiri Smecj on behalf of the resort to the societies.

With the recent sixth anniversary of

Velaa on 20th December, the donation was planned as part of the anniversary celebrations, and to provide support for the local organizations which are immensely beneficial for the society.

Located in the gorgeous Noonu Atoll, 187 kilometres north of Male’, Velaa Private Island is an exceptional luxury retreat where guests can feel like royals. The resort has been



designed and curated with privacy and comfort as the guiding principles while allowing the Indian Ocean to take centre stage. At one with nature, each of the private retreats is built

using local materials, combining contemporary flourishes with interiors designed for sensory exploration.

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EVENTS & AWARDS

Principle Partners for the 5th Edition of SATA unveiled

Partners of the highly acclaimed South Asian Travel Awards (SATA) were unveiled for 2020 at a special ceremony held in Maagiri Hotel, Male', Maldives on 30th January 2020.

The leading luxury, and largest yacht and boat manufacturer – Gulf Craft Maldives – has been revealed as the Platinum Partner of SATA 2020. A special message by Mohammed Alshaali, the Chairman of Gulf Craft, highlighted the unique relationship between Gulf Craft and the Tourism Service Sector. Gulf Craft revolutionized sea transportation in the region with the introduction of speedboats and yachts. The Chairman also conveyed a message of good luck and wishes towards the best achievements in the 2020 South Asian Travel Awards.

Gold Partner for SATA 2020 will be The Hawks Pvt Ltd, one of the leading importers and distributors of high-quality fuel products in the Maldives with more than 11 years of experience in the area of fuel supply. This will be the fourth consecutive year that The Hawks signed as Gold Partner for SATA.

Premium Partners of SATA 2020 were signed by the President of SATA, Mr. Ismail Hameed.

- Platinum Partner - Gulf Craft Maldives by Mr. Terry Stamatakos, General Manager of Gulf Craft Maldives
- Gold Partner - The Hawks Pvt Ltd by Ms. Yvonne Gehrman, Marketing Manager of The Hawks Pvt Ltd
- Digital Partnership - Ooredoo Maldives by Mr. Hussain Niyaz, Chief Commercial Officer of Ooredoo Maldives
- Official Auditor Partnership - Crowe Maldives by Mr. Hassan Mohamed, Managing Partner of Crowe Maldives



Partners of SATA 2020 were signed by the Vice President of SATA India, Mr. Suraj Khan.

- Hospitality Partner Maldives - Maagiri Hotel by Ms. Shirmeen Ibrahim, Operations Manager of Maagiri Hotel
- Merchandise Partner - One Maldives by Mr. Mohamed Almas, Managing Director of One Maldives
- Beverage Partner Coca Cola was by Mr. Arun Reddy, Business Development and Marketing Manager- Operations of Coca Cola Maldives
- Security Partner - Absolute Security & Advance Protection (ASAP) by Mr. Mohamed Azmees Rasheed, General Manager of ASAP
- Videography Partnership - Skape by Mr. Nishan Thaufeeq, CEO & Co-Founder of Skape

At the end of each year, stellar organisations and individuals from the Travel, Tourism and Hospitality Industry from all over the South Asian region turn their attention to the South Asian Travel Awards, where thousands of stakeholders attend the glamorous three-day retreat and learn who will

receive the highest honours in the region. SATA is the only tourism and hospitality recognition brand in the entire region. It has been endorsed by over a dozen regional and international organization for its accredited work to revive and uphold the tourism and hospitality in South Asia. Today, SATA sees top brands in the region compete for the prestigious award.

With participants from six destinations (India, Sri Lanka, Bangladesh, Bhutan, Nepal and the Maldives), SATA has grown immeasurably over the past four years. This year, SATA revealed 52 categories in addition to Visitors Choice Awards and Special Recognition Awards. SATA nominations for 2020 will proceed until the end of February, and the South Asian Travel Awards 2020 is scheduled to be held in the Maldives during the month of August.



Maldives wins big at the 2020 Vietnam World Hydroflight Competition



Maldivian flyboarders win big at the 2020 Vietnam World Hydroflight Competition held on 28th January 2020.

Heavily talented flyboard riders, Mohamed Yaish and Hussein Ibrahim (Ibbadey) represented the Maldives in the competition. Yaish won 2nd place in the junior category while Ibbadey won 4th place in the master's category.

Zapata Certified Hydrosports Master Instructor and local icon Ibbadey had secured 3rd place in European Flyboarding Championship 2016 and has participated in other various competitions.

Additionally, Yaish had previously competed in the junior category of the World Flyboard Championship winning 5th place at the age of 15.

Flyboarding is an exciting extreme water sport that will literally take you to new heights. It combines a Jet Ski turbine with a wakeboard, and with the right techniques, it enables you to fly above the ocean like Superman or dive under like a dolphin.

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IN THE NEWS

Maldives Re-joins Commonwealth

Maldives has re-joined the Commonwealth, fulfilling one of this Administration's key inaugural pledges. President Solih stated that re-joining the organisation is symbolic of this administration's commitment to both, engage with the international community and to deliver on the government's domestic pledges to citizens in good faith.



He praised the Commonwealth as an organization embodying the best of multilateral diplomacy, highlighting its past assistance to the Maldives over the years, and the fact that it gives voice to over 50 diverse member states that span the globe.

Speaking further, President Solih underlined the significant opportunities granted by the country's reascension, highlighting the scholarship opportunities, sporting platforms and youth programs among many other benefits that the Maldives can once again avail itself of by virtue of membership. The President underscored that the Maldives remains committed to the values enshrined in the Commonwealth Charter and in the Harare Declaration.

The Commonwealth Secretary General, the Right Honourable Baroness Patricia Scotland informed the President over telephone on 2nd February 2020, that the Maldives has re-acceded to the Commonwealth of Nations as its 54th member.

With the membership, the Maldives' diplomatic missions in fellow Commonwealth countries will change from Embassies into High Commissions, which will be symbolized through flag raising ceremonies. The Maldives' flag was raised at Marlborough House, the Commonwealth Secretariat, on the 6th February 2020.

Temporary Biometric Clinic for Germany-Schengen Visa in Male' commences service



Organized by the Embassy of the Federal Republic of Germany to the Maldives with the assistance from the Government of Maldives Marketing & Public Relations Corporations (MMPRC), a temporary Biometric Clinic for Germany-Schengen Visa has opened at the Ministry of Foreign Affairs in Male' City.

This is the second time Schengen Visa Application Service is provided in the Maldives and it aims to ease the difficulties Maldivians face while applying for Visas to travel to Germany, including those participating in the Internationale Tourismus-Börse Berlin (ITB) Fair in March 2020.

The Clinic will take the biometric enrolments and documents from all applicants who have made prior appointments. Due to increased

demand, the Clinic's services had to be extended by one day, to 6th February 2020.

The Government of Maldives is currently working with the German Government and VFS Global to complete the establishment of a permanent Schengen Visa Application Centre in Maldives, which will begin operations in March 2020.



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ONE MALDIVES

MasterChef to kick-off in September 2020



Internationally renowned competitive culinary show, MasterChef has been launched in the Maldives by Public Service Media (PSM). The announcement was made by the Managing Director of PSM Mr. Ali Khalid at a special ceremony held on 18th January 2020.

PSM's Managing Director Mr. Ali Khalid said, "There is a tremendous array of culinary talent here in the Maldives and we are excited to see how these inspired, youthful, amateur chefs fare with the television audience. The Maldives being a globally popular tourist destination, we are proud to bring a show packed with extraordinary culinary showdowns. MasterChef is renowned for its excellent ratings and we are delighted to have this long-running global franchise on our network."

During the signing ceremony, the key sponsors for the first season of MasterChef was announced. Title Sponsor – Dhiraagu and Co-Sponsors; STO, Villa College and Bank of Maldives signed the agreements.

Title Sponsor Dhiraagu's CEO, Mr. Ismail Rasheed stated "Chefs are the most highly paid and well-respected professions around the globe. Maldives being one country that highly depends on hospitality industry, I believe that this will serve as a great opportunity that will inspire more of our youth to consider culinary as a potential career path." Mr. Ismail further elaborated, "We at Dhiraagu take on ventures that will benefit the public just like how we took on the Title Sponsor of Maldivian Idol for public's entertainment."

During the MasterChef Maldives launching ceremony, Endemol Shine's Executive Director of Asia, Ms. Rashmi Bajpai, stated that "MasterChef is a platform for those interested in the culinary industry, noting its

connection with both the hospitality and the food and beverage industry. MasterChef remains one of our smash-hit performers and the deal with PSM further proves how viewers in Asia love to see their own culture reflected in a local version. I can't wait to see what's in store for the Maldives."

MasterChef Maldives season one will be aired this September 2020. Maldives will become the 63rd country to produce a local version of the popular franchise, MasterChef.

Created by Franc Roddam; MasterChef is a competitive cooking show television format which originated with the UK version in July 1990. The format was revived and updated for the BBC in February 2005 by executive

producers Roddam and John Silver with series producer Karen Ross. The revived format is sold internationally by production company, Endemol Shine Group. Its first international adaptation was MasterChef Australia, which began in 2009. The show's format has been exported around the world under the same MasterChef logo. 2019 was the most successful year to date for MasterChef, with 53 confirmed productions across 35 markets.

An advertisement for Scotti Organic Italian Vegetal Drinks. It features a row of five product cartons: Oat Calcium B12, Oat Barista B12, Oat Cocoa, RisoVital SOYA DRINK, and Almond Original B12. The background is blue with a splash of milk and cereal. The Scotti logo is prominent at the top. Text includes 'Exclusive Distributor', 'ONE MALDIVES', and 'Organic Italian Vegetal Drinks'.



ON THE LEDGE with DAVE PYNT

From a pop-up in East London to Singapore's bustling Chinatown precinct; Dave Pynt, the Aussie-born chef and mastermind behind the Michelin-starred Burnt Ends as well as American-style smokehouse Meatsmith, has most recently set up shop in the Maldives – specifically, The Ledge by Dave Pynt at The Waldorf Astoria Maldives Ithaafushi resort. The islandchief had a chat with him about his early days, his experiences and his passion for fire.

What's your earliest food memory and your favourite food from your childhood? What ignited your passion for cooking?

Backyard barbecues with the family. It was my dad who took care of the barbecues. We are quite a small family actually, it's me and my sister, and then we've got some very close cousins. We still get together once in a while, but it's definitely a lot harder when you're overseas.

My favourite dishes included roast lamb and calamari with dip and chips at a family restaurant by the beach. I learned pretty early on that I love to eat a lot of food. I think it sort of stemmed from there, I enjoy eating so much that it brought me here. Both my mum and my grandma are amazing cooks as well.

Could you tell us a little bit about The Ledge by Dave Pynt and its overall concept?

The Ledge by Dave Pynt is our modern beach barbecue restaurant. We specialize in fresh grilled fish, fresh grilled lobster and amazing steak. The restaurant features our custom four-tonne, dual cavity wood-fired oven and elevation grills, and brings Burnt Ends' much-loved style of barbecue to the beach in the Maldives. The oven at The Ledge by Dave Pynt is the biggest one we've built yet.

So, what inspired you to build your very first oven, and name it 'Burnt Enz'? Do you design all your ovens similarly? And, if you had to choose just one type of wood to cook with for the rest of your life, what would it be?

I was inspired by my time at Asador Etxebarri. I did a lot of my research and wanted to give it a go when we got the chance to do a pop-up at the rail arches in London. The oven allowed us to slow and hot roast. Everything we did on the menu was grilled.

The Burnt Enz name came up because we would talk a lot about the different types of barbecue and we kept coming back to the name 'burnt ends' – it just sounded really right. The issue was we didn't do American barbecue and burnt ends is a very American barbecue dish. So, I thought back to the New Zealand band named Split Enz.

The ovens we've built are always a little bit different. The first one was the original, it had the chimneys coming out the back, it was longer and it didn't have quite as much insulation. The one in Singapore is a little bit smaller because we had space constraints, but we moved the chimneys to a direct upright flue, which worked really well. As for the one in the Maldives, we changed it from a metal chimney to a pure brick



The Ledge is a modern beach barbecue restaurant - we have local fish and live lobsters from our own cage that could go straight on the grill, and we have great steaks from Australia.

chimney, and it's significantly bigger.

As for the wood, in addition to the other types, we use jarrah wood which is a native hard wood to Western Australia, where I'm from. I've grown up all around it, grown up smelling it, grown up using it, so if I had to choose just one, nostalgia would probably lead me to keep this one.

You've worked alongside culinary legends such as Tetsuya Wakuda, Victor Arguinzoniz and you've even staged at Noma. Could you please elaborate on these experiences and how they transformed you as a chef?

It has helped me keep an open mind and approach – we can cook whenever and whatever we want.

I actually started my apprenticeship program at an Italian restaurant near my house, before moving to a place called Balthazar in the CBD Centre of Perth, where I completed the program. Once I finished, I went over to Tetsuya's in Sydney. It was amazing. It was one of those places where you learn how to do things to the utmost perfection, consistently, to such a high standard every day. And the people you are working with are so talented, that it all rubs off on you. You try and pick up a little bit of everything that everyone's got to offer.

What I really took away from staging at Noma was the way they go about things; the way they look at produce, the way they approach the challenge and just the energy they've got within their restaurant. How they conduct their services is probably the most intense and exciting amount of energy that I've seen anywhere.

As for Victor, he's one of the most hospitable, genuine guys you'll ever meet, and his love of Basque cooking and Basque produce is phenomenal. His commitment and drive to constantly do things better and better, is what makes him so good. He works you hard, but he always makes sure you're well fed, he always makes sure you've had something to drink, and he always makes sure you're alright. With his hospitality and generosity, you just feel very happy working for him and being in the restaurant. [Asador] Etxebarri was the first place where I realised, I can do barbecue in a restaurant for a living.

What is the very first thought that raced through your mind when you got your Michelin Star for Burnt Ends? How did you celebrate?

I was really proud of the team – all the hard work and effort put in through the years.

I was working when we got it. So, my wife went and got the award and when she came back, we cracked open a few bottles of champagne.

How would you define the gastronomic diversity of Australia and Singapore? What is the place of The Ledge in this diversity?

The Ledge is a modern beach barbecue restaurant - we have local fish and live lobsters from our own cage that could go straight on the grill, and we have great steaks from Australia. Essentially, it is simple, good food cooked over a wood fire.

You have experienced a long and prestigious career at the top of the heavy-weight culinary world. What are the skills and personality traits it takes, to be an enduringly successful culinary mastermind?

Lots and lots of hard work!

Is there any cuisine that you have never tried cooking, but would love to give it a go?

I'm always very inquisitive. I suppose the next area I'd like to really delve into and learn a lot more about is the Japanese food scene. It's extremely complex, huge amounts of tradition and an incredible amount of refinement over the years. So, it would be nice to touch on that at some stage.

What is it about the Maldives that got you thinking that this is your next stop? When you think back, did you ever imagine opening a restaurant in the Maldives?

I definitely wouldn't have imagined that we would be opening a restaurant in the Maldives, but I grew up on the beach and around barbecue – the Maldives is the idyllic place for barbecue.

You have Burnt Ends, three Meatsmith locations, and now The Ledge in the Maldives. Do you have any surprises for 2020?

You will have to wait and watch.

And finally, you are granted a wish to revolutionise the gastronomical scene in the Maldives. What would be your wish?

What I would like to see in the Maldives is more people taking food more seriously and believing they can put out a great product that matches the place we are in.

The guys on the island cook a lot of the Maldivian curries in the staff canteen, so I always get to have a taste of them and all the different spice mixes, which is really nice. It's great to eat in the main restaurant when you're there, but all the local food is cooked in the staff canteen so it's actually better and more exciting to go eat over there when I'm on the island.



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IN CONVERSATION WITH ALVIN JACOBS

Assistant Vice President of John Keells Group - Head of Sales & Marketing (Maldives) at Cinnamon Hotels & Resorts

Cinnamon Hotels & Resorts is one of the region's diverse hotel chains with properties both in Sri Lanka and the Maldives. Here in this issue of The islandchief, we present the ever-enterprising Mr. Alvin Jacobs, Assistant Vice President of John Keells Group – Head of Sales & Marketing (Maldives) at Cinnamon Hotels & Resorts

Alvin, walk us through the early days of Cinnamon Hotels in the Maldives. What was it like to launch for the first time in Maldives?

John Keells Hotels initially entered the Maldives as a hotel operator with the management of Velidhu Island Resort in 1996, in a period where tourist resorts in the Maldives were marketed and sold only by tour operators. It was also a time where tourists merely enjoyed the quiet pristine beaches and the sunshine in a secure and comfortable environment unhindered by technology.

My tenure with the company started in October 2009, when the company was managing or owning three resorts under the brand of Chaaya. We re-branded our whole portfolio of Hotels & Resorts to Cinnamon in 2015. At this point the whole spectrum of the Maldives tourism Industry & global travel trends was in a major transition. I must say, it has been a challenging yet exciting journey, over the years Cinnamon Resorts in Maldives have evolved and grown from strength to strength since 1996.

Since the first opening of Cinnamon Hakuraa Huraa Maldives (formerly known as Hakuraa Club) in early 2000, over a hundred thousand people have stayed in the hotel chain's four Maldives properties. Did Cinnamon ever imagine seeing this level of success within this window of business in the Maldives?

Yes! We did. In early 2000, Hakuraa club was opened as John Keells' first fully invested resort in Maldives with 70 keys, which so happens to be one of the first 100% all-inclusive resorts in the Maldives too. Today, we operate four resorts in the Maldives with a total of 454 keys.

The Maldives is a touristic destination known to offer the most unique experiences. Maldives has a foreseeable growth in arrivals from all over the world, with the capacity expansion of Velana International Airport which is due to be completed in 2021.

We, at Cinnamon, have been upgrading our resorts and in-resort offerings to cater to the

future traveller whilst maintaining its Maldivian charm. Multiple refurbishments were completed at Ellaidhoo Maldives by Cinnamon in October 2017, Cinnamon Dhonveli Maldives in October 2017 and December 2019 and Cinnamon Hakuraa Huraa Maldives in December 2019.

In October 2019, we opened our fourth 90 key Resort, Cinnamon Velifushi Maldives, located in the pristine waters of Vaavu Atoll. This is in sync with the most modern comforts one can expect in the Maldives. I believe that Cinnamon could be defined as a household brand of the Maldives.

Alvin, you are heading the Maldivian Marketing wing. How are you changing the ways in which guests view Maldivian properties, and getting them to choose Cinnamon for their stay?

Our greatest differentiator and most valued asset are "our people". An online presence that accurately showcases the commitment of all Cinnamon resorts in the Maldives towards providing absolute

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value for money amidst a secure, comfortable, and pleasurable environment. We consistently strive to provide the very best of service, we take any criticism very seriously and are constantly committed to swiftly rectifying any shortcomings in the view of the guests. This cannot be achieved without the dedication of our people.

At Cinnamon Hakuraa Huraa Maldives we offer “a resort-within-a-resort” or “two Islands one resort” concept, where the adjoining Platinum Island is connected with the main Hakuraa Island by a bridge. Platinum Island has 20 beach bungalows has its own restaurant, swimming pool, and bar. Platinum Island at Cinnamon Hakuraa Huraa Maldives is for guests above 18 years only. Hakuraa Main Island has 10 Beach Bungalows and 70 Water Bungalows.

The evolution is from being a standard tour operator centric beach getaway, to one that offers the most efficient systems and comforts that are focused on offering an “Adults Only” niche product which is a unique offering that is reaching a growing segment of the market.

What differentiates Cinnamon in the industry?

We take every day experiences and lifestyles and make them come alive; make them vibrant and inspiring; designed for pleasure and inspired by life. Each comes with its own personality, presence and experience, stemming from Inspired Living. The brand is expressed to consumers as, Inspiring Moments with Cinnamon.

Our Brand Purpose is creating inspiring moments at every brand touch point.

Cinnamon Dhonveli Maldives is world renowned for surfing, and you have hosted some of the best surfers in the world. What is the essence in positioning as the best surf resort?

Having a world-class wave like Pasta Point breaking onto the edge of the island is a natural advantage. However, creating and managing a high-quality surf experience for our guests is the essence to the longevity and success of the Atoll Adventures surf tours at Cinnamon Dhonveli Maldives.

A Surf Base operator with ISA accredited Surf Guides and experienced boat crews means that the needs and safety of the surfing guests are always efficiently provided; but an essential fundamental for providing a premium surf experience is to ensure sustainability through the limited numbers of surfers catered for at any time. International surfers do not want to travel half way around the world to a premium surf resort and then contend with an overcrowded surf location. At Cinnamon Dhonveli Maldives, there is a strict limit of 30 surfers, so our guests are assured of achieving a very high wave count at Pasta Point.

During the early 2000s, several international surfing competitions took place in Maldives, especially at Cinnamon Dhonveli Maldives, why are these events no more?

Simply a matter of sponsorship. Hosting major World Surf League events requires considerable funding not only from the WSL official tour sponsors but event sponsors are also needed to cover the expenses of running an event and prize money.

Sri Lankan Airlines was the major Maldives event sponsor in the early 2000s however since then the WSL have not been able to source enough sponsorship funding from corporate entities or the Maldivian government. It is hoped that with the new government, some funding may become available and another event can be secured for Pasta Point.

And do you think international surf competitions would benefit the Maldives?

Hosting a major WSL event is a partnership between the resort and the organizers that requires an efficiently focused effort. And good surf waves during the contest period will be rewarding for all involved. There are a few locations in the Maldives that can offer a challenge to organisers and competitors alike.

At Cinnamon Dhonveli Maldives the logistical convenience of a high-quality performance wave directly in front of a large two storey judging and media building, with 4-star resort facilities and accommodation on one island within a matter of a few minutes’ walk, is everything a week-long event requires.

The global online audience for major surf events is considerable so the promotional recognition for Cinnamon Dhonveli and the Maldives as a destination is also quite significant, so we would welcome another event in the future.

What advice would you have for prospective industry colleagues who hope to be filling similar positions in the hospitality industry?

Management and leadership are the sum of all business decisions. Good management and leadership require honest self-assessment and paying attention to detail. You cannot manage or lead a team without you being accountable; only if you are accountable, then you can hold another person accountable. You need to stick to your goals or objectives and strive to deliver. My management and leadership style are based on the following principles that I strongly believe in and follow.

Building and maintaining good professional relationships is THE principle that I strive to improve, as all of my achievements have been due to relationships, internal or external. Progress cannot be achieved without the maintenance of good relationships with your teammates and stakeholders. Trust and loyalty are key

fundamentals to a relationship. Trust and loyalty are a two-way street. You cannot expect trust if it is not given, and the reassurance that every member of your team and business partners trust you, and are trusted by you. This is essential to the collective success. Without the trust and loyalty any success or accolade that you accomplish will be irrelevant. Relationships are the cornerstone of any great organization.

You must believe in teamwork and the greater good of the organization. For the entire team to win, you cannot be narrow in your focus – thinking of only the success of yourselves personally, or of your team or division. Everyone including yourself must be in tune with the goals of the entire organization.

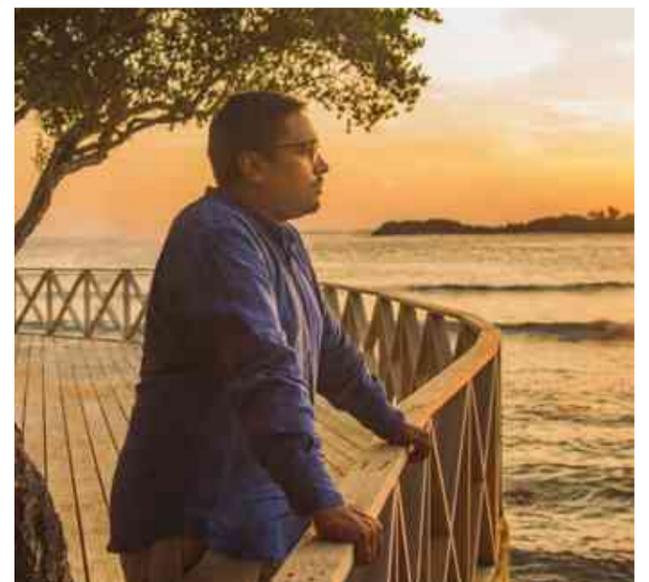
Passion is a common trait in everyone, and it comes in a variety of forms. But there must be a hunger, to guide it. Rivalry in business should never be taken personally, passion and hunger should help you improve, and not fall into hatred.

Empathy is very powerful in the hospitality industry, and key to motivating the people around you. Not everything a team member does will be right, but these actions must be understood. You can motivate people positively or negatively, but when it’s embedded in empathy the people you are trying to motivate will know that even if they are condemned, it is not out of a personal vendetta, but for the betterment of them and the organization.

Innovation does not always mean new revolutionary disruptive technology. Pragmatism is also essential to ensure reliability to all stakeholders and generate sustainable profits. In a company setting and especially in the hospitality industry, innovation coupled with pragmatism is something that will always give you the competitive edge.

Last, but certainly not least, what’s next for Cinnamon in the industry?

Cinnamon Hotels & Resorts will consolidate its position in Sri Lanka and Maldives where it has an already-established presence. Its future outlook is to go beyond Sri Lanka and Maldives through expansion.



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A sanctuary for the senses

A review of Banyan Tree Vabbinfaru and Angsana Ihuru

► Cirled by a dazzling coral reef, the islands offer some of the best snorkeling and a fabulous range of facilities.

Is it possible to elevate paradise? Is it possible to transform a charming coral island that brag sparkling cerulean waters, and sands dazzling, deep, and soft as newly-fallen snow – into a testament to environmental conservation—that will push far beyond all previous notions of Heaven on Earth?

The answer is yes. To find out, we ventured to this little island of Vabbinfaru, barely five hectares in size, yet a laid-back palm-painted idyll tucked away in the turquoise azures of North Malé Atoll, just twenty-five minutes by speedboat from Velana International Airport, Malé.

The heavens unleashed a tropical downpour as I stepped from the speedboat on to Vabbinfaru's jetty. Instead of viewing the rain with contempt, I embraced it, as local historians suggest it is a sign of welcome, a momentary bond between the sky and the ocean. A smiling resort staff welcomed and escorted me to a hut-like pavilion under an industry sized umbrella to complete the check-in formalities while I was given an ice-cold towel and lemongrass tea to brave a minute's walk to the villa.

Incorporating the island's natural resources and elements is a design component, and the furniture and structural elements had appealing Indonesian influences - hints of dark tropical wood and raw silk fabrics. During the mid-nineties, when the island was being developed into a resort, its indigenous palm trees were unharmed, so the lush island has plenty of shade under swaying palms. The 48 round villas, topped with cone-shaped thatched roofs are dramatic, and dominates around the centre of the island. They hide discretely amid lush greenery, built extensively using tropical woods, coconut, palm, woven grass and bamboo.

The Beachfront Pool Villas are positioned by the shoreline, with jetties beside the water, each with its own patio and garden opening onto the spectacular views of the ocean. All the villas have their own private plunge pool and adjoining jet pool.

Like the exterior, the interior color scheme is neutral - with enough white for an

Apple store, some beige, brown, and black furnishings, and a bit of greenery for contrast. The villa's bedroom is circular rather than rectangular, and therefore, the teakwood canopy king-size bed is smack in the center. Around the bed, which is dressed in quality white linens, is a cushioned daybed (perfect for families with kids), an incense burner and oil with Banyan Tree's scent of the day, 32-inch flat-screen TV, narrow desk, a Nespresso machine, stocked minibar with gourmet snacks and liquor pints, and a mini-fridge offering half-bottles of wine, beer, soda, juices, and mixers.



► All of the resort's spacious accommodations have stylish interiors featuring a private outdoor pool with adjoining jet pool and sundeck

EXPERIENCE

Dinner is served at the main restaurant, “Ilaafathi”, a bamboo pavilion offering a selection of haute cuisine. Cultural evenings are held on Friday nights including traditional Maldivian drumming and singing (Boduberu). We were hosted by the resort’s Assistant Sales Manager, Alissa Marcelo and kicked-off with the first course appetizer, a bite-sized Amuse-bouche followed by seafood congee soup. The third was Beef tataki served with a citrus- and ginger-infused vinegar soy sauce. The evening’s fourth entrée was Coconut crumbled prawns on avocado puree. And the evening was topped off with freshly homemade lemon sorbet. We had an exhilarating gastronomic journey that truly pampered us with dishes that defined a very unique sensory experience.



► Our dinner was hosted at Ilaafathi restaurant, a handsome bamboo pavilion set back from the main beach

Despite not been able to experience the wellness scene at the spa, it offered a wide range of treatments curated exclusively based on traditional Asian healing techniques and philosophies that rejuvenate the body, mind and soul. The immaculate setting of the spa is perfect for guests to bask in the sanctuary’s warmth whilst leaving the rest to the dedicated therapists to connect into relaxation with the lightest of intuitive touches. The combination of the beautiful facilities, wonderful therapists and the uniquely nourishing balm of locally grown coconuts used in the treatments, promises to soothe anyone into a state of ataraxia.

Apart from the resort’s fitness centre, there’s a plethora of water sports activities that range from boating, canoeing, wakeboarding, waterskiing, windsurfing, catamaran sailing and island excursions. Back on dry land, there’s beach volleyball, ping-pong and yoga sessions through sunrise and sunset at the western or eastern jetty, or watch the daily stingray feeding sessions.

Snorkelling around the island’s long coral reef is magical and a must-do - with angelfish, butterflyfish, parrotfish, pufferfish, turtles and small sharks. Guests can also take part in the resort’s marine conservation activities, such as coral planting and reef cleaning, run by the resident marine biologist.

The next morning, the day began with a swift check-out from Vabbinfaru, as adventure awaited us at Banyan Tree’s sister resort, Angsana Ihuru - a stone’s throw or five-minute boat ride away.

Having heard so much, we arrived at the island whose reef was transformed two decades ago by Abdul Azeez Abdul Hakeem – more familiar as N.D. Azeez, renowned Maldivian environment champion, former Director of Conservation for Banyan Tree and Angsana Maldives.

It was in 2001 when Azeez initiated “The Necklace Project” – a 40-metre long, 4-metre wide steel structure, laid in the lagoon of Ihuru at a depth of 0.5 metres with large corals attached on top of the structure for stabilizing. Then, the steel structures were supplied with low voltage direct current which resulted in the growth of calcium carbonate, dissolved in seawater over the steel surfaces -

completely protected from corrosion. The growing calcium carbonate on the steel structure thickened by about 20 centimetres in diameter in some places, and began acting as a natural barrier to strong waves. Five years later, without direct current to the steel structure, it turned strong and perfect for the corals to grow. During bad weather, it served as a protective barrier from being battered by large waves, breaking the energy before it reached the beach. The necklace ultimately proved evident as the perfect haven for corals, and for fish and other forms of marine life.

Ahmed Hamdhan (Hambe) from the Dive Centre shared some insights of the “Rannamaari Wreck” - a sand dredger that was brought to Maldives from Singapore for the 1982 Malé Reclamation Project. In April 1999, the sand dredger was towed to Ihuru to be sunken to create an artificial reef. However, it capsized mysteriously two days prior the planned date and has since become home for thousands of sea creatures.



► Today, the wreckage of the sand-dredger sits at the bottom of Angsana Ihuru’s house reef

The two resorts aim at ensuring that the vibrant islands and coral reefs are around for generations to come. These efforts have already been recognized for its conservation projects, numerous programmes and activities that help reef preservation. Angsana Ihuru is the first resort in the Maldives to have its own Marine Lab in 2004, and a second on Velavaru in 2007. Banyan Tree has also been the first resort to hire marine biologists to protect, enhance and educate about the reefs.

But like all good things, with the lunch hour at Ihuru’s Riveli, our trip came to an end much too soon.



► Ihuru’s Riveli offered offered a wide array of cuisine, from Asian to Mediterranean and Maldivian. It also offered the choice of indoor or al fresco seating, as well as buffet or set meal options

As I waited for the speedboat to head back home, I kept flashing back to the short-lived, but spellbinding stay at Vabbinfaru. I must confess that I even had my memory bank highlighted by an inebriated sunrise by the pool where an overcast sky paled to a rosy apricot - blink and it changed colors - a shift from an inky-grey to a purple-black. As the sun rose further it changed more and more, at the same time pushing my sensory boundaries. It is no ordinary holiday destination, it is truly “a sanctuary for the senses”.

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BON APPÉTIT

Maldivian Tuna Curry Pasta

This dish is inspired by the love of tuna or 'mas' from the Maldivians. The idea was to intertwine two of their all-time favourites, the tuna noodles and the 'mas riha', or the tuna curry. With a twist and a little western flair, we create a fusion of pasta and tuna curry.



Ingredients

500g Tomato	10g Cumin Powder
500g Onion	15g Onion
20g Curry Leaves	15g Garlic
20g Pandan/Ramba Leaves	1tsp Rihaakuru
15g Cinnamon	50g Chopped Coriander
10g Star Anise	50ml Coconut Milk
3pcs Cloves	500g Fresh Tuna (cut into 2cm cubes)
10g Cardamom	500g Spaghetti Pasta
5g Chili Powder	30g Mas Mirus
5g Turmeric Powder	

Method

•Step 1: Prepare the spices; place the cinnamon, star anise, cloves and cardamom in a shallow pan and roast over low heat for about 5 minutes or until fragrant. Once fragrance of spices are released, let cool and blend into a fine powder using a coffee blender or a regular blender. Set aside.

•Step 2: Very finely dice the garlic and ginger. Finely dice the onion and tomatoes as well.

•Step 3: In a saucepan add a generous amount of oil. Once the oil is hot, start to sauté the garlic, ginger and then onion. Cook the onions until transparent. Add the tomatoes and the spice mixture. Add the rest of the ingredients and cook for another 15-20 minutes. Finally add the coconut milk, simmer for 10 minutes.

•Step 4: In a separate pan cook the pasta as per package instructions.

•Step 5: When the curry sauce is ready, add the tuna and 1 teaspoon of rihaakuru. Season with salt. Once tuna is cooked, toss spaghetti into the pan and mix well.



*Courtesy of Chef Aaron Slater, Executive Chef
The Sun Siyam Iru Fushi*



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Frankly Speaking

Flagship carrier Maldivian commenced six weekly flights between Huvadhoon and Gan, Addu City in December 2019. Whilst SriLankan Airlines been the sole international carrier operating three weekly flights to Gan, how will a collaboration of both the carriers benefit and enhance tourism in the Southern Maldives?



Abdul Latheef
President
SME & Entrepreneurs Federation of Maldives (SEFM)

Tourism has expanded with the improvement of transportation. Travel by air been the most popular mode of tourist transport - it also enables achieving development and economic growth. SriLankan Airlines and Maldivian is a very good combination to work together to develop tourism in the Southern Region of Maldives. They can definitely create a win-win situation!



Mohamed Ali
Vice President
Association of Travel Agents

Synergies would always bring additional benefits to the customers as well as the businesses involved. However, careful planning and use of a combined SWOT analysis to create a strategy is the key.

I believe a collaboration between SriLankan and Maldivian would definitely enhance the customer experience if the sales, operation and scheduling is seamlessly integrated taking advantage of the strengths of each party.



Mohamed Wafir
Vice President
Guesthouse Association of Maldives

I believe that, if Maldivian could provide efficient domestic transport for each international arrival and departure of SriLankan Airlines - it could work perfectly.

Maldivian could manage all domestic logistics. This should include both local islands and resorts in that area to have good numbers.



Ahmed Arshad
Director
Avia Maldives

A collaboration or codeshare would definitely have a positive impact on Huvadhoon atoll's tourism, as tourists flying from Colombo would be able to travel to the hotels in Dhaalu atoll conveniently. That being said, I would also like to see Maldivian operating flights from Colombo to Gan-Dhaalu Airport, so that tourists can experience true Maldivian hospitality throughout their journey



Mohamed Firaq
Managing Director
Ace Aviation Services Maldives
General Sales Agent for SriLankan Airlines in Malé and Addu City

As at now, with the days and times of operation of Maldivian flights between Huvadhoon and Gan, Addu City, there's no advantage for both the airlines in terms of the passengers arriving with SriLankan Airlines to connect to Huvadhoon. We have been constantly monitoring this and look forward for Maldivian to change the times of flights, so there's a better connecting time to help passengers visit Huvadhoon.



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