



Kurumba

MALDIVES



Did You Know That...?

Kurumba's workforce is composed of 492 team members of 26 nationalities. On average, Kurumba consumes 5700 liters of diesel and about 450 tons of water each day, a statistic which drives home why resource management is a key part of our CSR activities. The Maldives was once the main source of cowrie shells, which were used as money until the 18th century. Thila is ranked No.1's most popular restaurant within the Maldives in TripAdvisor and has been awarded the Certificate of Excellence 2016. It takes 15 minutes to walk around our island.





Main Pool

With views of the Indian Ocean and set amongst beautiful palms and tropical gardens, the newly redesigned pool boasts a spacious, vibrant design, incorporating light granite, striking turquoise glass mosaics and a brand new children's infinity pool also with a fresh modern design.

A highlight of the new features of the pool offers guests luxurious in-water sun loungers, perfect for relaxing and cooling off, while the stunning new feature jets offer beautiful water displays throughout the day and night. Do not miss it on your next visit!



Festive Season Update

Kurumba Maldives is ready to celebrate Christmas and New Year, paradise style!

The festive events include unique activities such as wine tastings set in the sparkling blue lagoon, cocktail mixology classes and cooking demonstrations. For kids, a fashion show, a gingerbread competition and a visit from Santa himself along with many other activities will keep them entertained throughout this special period.

On Christmas Eve, dinner in Thila will showcase an exciting and vibrant buffet complete with live cooking stations, followed by entertainment at Kanduu Bar, which is not to be missed!

On Christmas Day, our team will perform the classic Christmas Carols at Kanduu Bar - an annual tradition - and for the children, a kids party will be organized at the pool side to meet the one and only : Santa.

On New Year's Eve, the theme "White Party" will take centre stage; glamorously dressed guests will walk down the red carpet, starting the celebrations with bubbles. A comprehensive and lavish buffet will be served in Thila. Entertainment during dinner and a few surprise performances will culminate with a fabulous award ceremony, specially for guests, which includes categories such as "Best Dressed", and a raffle draw. The party will move into Kanduu Bar as the night progresses, with music from one of the most popular live bands in the Maldives and a mixture of classics and best tunes from our resident DJ.

Welcome 2017 with a complimentary New Year's Day recovery brunch served from 8:00am until 2:30pm.

Orthodox Christmas dinner will take place on 6th January, served in Thila with a focus on

fresh seafood, followed by entertainment in Kandu bar with a live band.

For further information, please check out our [Festive Season](#) page or email us at Festive@kurumba.com



Splash Pad

As part of the renovation of Majaa Recreation, we are pleased to announce the opening of the Splash Pads for younger children. Opened for 1 hour every day, this facility will be a delight for families with youngsters.

Water jets and water rings, a trampoline amongst others, will be the delight for the whole family!



Young Travellers' Menus

Our Executive Chef, Glen Cooper and his culinary team is thrilled to announce the revamp of the Children's menus for every outlet, which can be found in our website's [Island Dining](#) page.



Wine Dinners

In search for expanding its offerings, Thila restaurant hosts a monthly degustation menu with hand-picked wines chosen by our Sommelier. Each course of the dinner is expertly designed by the Chef to perfectly compliment the wines selected for the evening. Taste your way through each enchanting pairing with a winemaker to guide you through the delicate flavours. Keep your eyes peeled and don't miss our next exciting event!



Photo Studio

Kurumba Maldives is pleased to announce the opening of a Photo Studio at Majaa Recreation. The professional team offers a bespoke guest photography service catering. This is your opportunity for a fun and memorable photo shoot, offering treasured memories to take away.

The photographers will present their best captures on large screen as a professional slideshow. After this viewing, choose from customized albums, digital packages and other products to purchase as cherished gifts.

The Photo Studio is open daily 08:30 - 17:30 hrs and offer flexible timings for

Enjoy a personalized photography session at your convenience and then visit the photo studio to view an array of photos in the comfort and privacy of a dedicated viewing lounge at Majaa Recreation.

photo shoots upon request, such as sunset shots or private dinners.

For further information, please check our [Photo Studio](#) page.



Veli Spa - Time To Relax

Check out our new Veli Spa menu with two exciting new treatment:

Lumbo Theyo Dhemun

This full body herb oil massage has been developed to improve stiffness and tense muscles and it is followed by a body wrap. The oils and the paste used help restore the body from long term body pain.

Hilot and Malay Fusion Massage

This treatment focuses on ancient methods passed down through generations of Philippines and Malay cultures, which techniques help improve the emotional, physical and spiritual well-being. Warmed coconut oil or herbal oil with banana leaves are placed over the body to detect the tension, imbalances and blockages in the body.

Our Veli Spa menu can be found here : [Veli Spa Menu](#)

Email us at velispa@kurumba.com for further information.



Accolades

We are proud and pleased to announce the awards below:

FHAM (Food & Hospitality Asia) - 5 gold medals, 5 silver medals, 4 bronze medals
1st in class
- Appetizers

Hotel Asia - 6 gold medals, 2 silver medals, 5 bronze medals

1st in class

- Seafood hot cooking
- Lamb hot cooking

2nd in class

- Traditional Maldivian dish
- Hot pasta appetizer

- 2nd in class
- Hot cooking lamb
- Teams challenge

2016 Best Luxury Family All-Inclusive Hotel in the Maldives by the World Luxury Hotel Awards.

- 3rd in class
- Poultry



Get To Know Our Team

Aminath Rana Hussain Shiham, the only female chef in Kurumba

Born on the large island Kulhudhuffushi on the North Maldives, Rana was raised in Male, the capital and the busiest city in the country, and her dream was to become a lawyer.

She was in the grade VI, when her first interest to culinary field began to arise. While watching TV shows in her free time, the culinary shows were particularly interesting and eye catching. Bright vegetable not available on local markets, rare ingredients and new cooking technics seemed like a magic to Rana and with a very small knowledge of culinary processes she started her little experiments at home kitchen. Creating own recipes of simple dishes like noodles, sandwiches, curries and improving traditional Maldivian dishes she knew had a real success among her family members. Rana still remembers the first feeling of happiness to see smiley faces of them twisting down her first culinary creations.

After graduating from the high school and a short period of working as a science lab assistant at Jamaluddin School in Male, Rana's parents are sending her to the catering school in Italy, where she is dipping into Italian cuisine and learning all the basics of the culinary art.

Rana started her journey with Kurumba in December 2015 as a Kitchen intern. "That was a completely new experience on a really busy professional kitchen catering for multiple outlets, with only male team members around. They were looking at me and questioning themselves "Can she do it?" At the same time I felt their support, they were guiding me through kitchen operations, day by day giving more tasks and responsibilities. I felt trusted."

During 2 years at Kurumba Rana has worked her way from the culinary intern to a commis III and continue developing her skills on daily basis. In the age of only 19 years now Rana is the most known ambassador for Maldivian cooking in Kurumba. Twice a week she provides for interested guests Maldivian cooking demonstrations with tasting. Together with our Executive Chef Glen Cooper they also designed a section of Maldivian dishes in Café menu, and Kurumba guests can get a taste of authentic Maldivian flavors.

When she is not working, Rana loves reading books and visiting her family on weekends. "At home my mom always cooks for me. These moments are precious and I enjoy favorite from childhood food flavors. Cooking is my passion, but at home I am just a daughter to my parents"

With good knowledge of Maldivian and Italian cuisines, Rana dreams on traveling around the world to pick up more culinary skills and knowledge. "My plan is on becoming the first female Executive Chef in the Maldives, to empower girls thought the country to follow their dreams" she states. And we wish this ambitious young lady all the best luck in her journey.



Catching Up With The Jones

One of the things that we are most proud of is the friends, whom we have made along the years, our guests and many of you who have been visiting Kurumba for numerous years. It's always a pleasure to catch up every time you come back. Recently, we had the pleasure of meeting up with **John and Pauline Styles**, from England.

How many times have you been to Kurumba?

This is already our eight visit.

What motivates you to return to Kurumba?

We love the island. We first came to the Maldives in 2000 and we tried Kurumba in 2005. Since then we have never stayed in any other resort in the Maldives. We are always returning back to Kurumba, this is the resort of our choice. The people are amazing. The staff are great! Every year we see many familiar faces and it is nice, but the new team members are always as good as the old ones.

What do you enjoy most at Kurumba?

We love the island for service, good snorkelling and swimming. I learned diving in the Maldives and did my advance course in Kurumba - so I'm enjoying this exciting experience, it is beautiful. Generally, the Atmosphere is great.

If you could change something about the resort, what would it be?

We wouldn't change anything. There is always something new anyway, every time we visit and changes are great. The atmosphere always remains lovely.

When will we see you again?

We plan to return in two years. Once in every two years we do our trips to Africa on the first year and to the Maldives on the second year.

Editor's Note

Thanks for the time dedicated to read this newsletter and please do let us know your thoughts about our new format. We aim to keep monthly updates hence you will hear from us more often with new exciting news. Stay tuned for further updates about Kurumba Maldives and the team is looking forward to welcoming you soon to our sunny island!

Maldivian regards,

P/S. Do not miss out on some very **exclusive offers** which you can find on our [Special Offers](#) page and do not hesitate to send us a message if there is any way that we can help. Reservations@kurumba.com



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