

# Kurumba

MALDIVES IN FULL COLOUR



## Postcard From Kurumba : July 2013 (Issue 13)

Welcome to our 13th issue of "Postcard From Kurumba". It is always a pleasure to give our loyal and passionate return guests an update on our progress. We greatly appreciate you taking the time to read our postcard updating you on changes at Kurumba, but as you know, we do like to keep a few pleasant surprises up our sleeve for your next visit as well.

In this quarter's edition, we have some exciting news about bringing more Maldivian traditions and touches into the guest experience, an update on our Corporate Social Responsibility (CSR) program and some new exciting announcements about our new and updated dining options.

We love to improve based on our guest feedback and our intention is to provide the best value and most unique guest experience led by a caring and friendly team. Watch out for our future postcards in which we will let you know the full details about this year's bed replacement, our coral propagation project and much more.

We hope that you enjoy the newsletter and if you are looking to return in the near future, check out our updated [website](#) with the latest special offers and the *Friends Of Kurumba* return guest benefits.

Maldivian regards,  
The Kurumba team



### Overwater Teppanyaki Restaurant

Great news! Kurumba Maldives has completed the construction of its improved Hamakaze restaurant. The restaurant has been relocated to add a new overwater dining experience to the already comprehensive choice at Kurumba Maldives. Hamakaze, which means 'onshore wind', could not better define the restaurant's improved location. This change has also increased its capacity to now be able to seat up to 24 guests.



The dining experience is interactive with the highly trained chefs who cook up an enticing assortment of meat and seafood, all cooked over searing heat to succulent perfection. Local specialties of the Maldives, including yellow fin tuna, sea bass and slipper lobster, are represented as well as prime meat.

Do look out for upcoming new and exciting additions such as the Miso Black Cod as well as baked Scottish rock oysters, Miso glazed eggplant and a Green Tea Opera cake.



## Maldivian Touches

Kurumba is Maldives' very first tourist resort and proud of its heritage. This is one of the reasons why over the past 6 months we have been researching Maldivian traditions and touches to add to our guest experience. The first Maldivian touch that will leave a memorable place in your heart is on arrival when all guests are welcomed with home-made coconut ice cream. (Kurumba in the local language means "young coconut", which the resort has an abundance of.)



In the bar, we have concocted a new cocktail called *Indian Ocean Spiced Colada*. Inspired by the flavours of the Indian Ocean, it features Maldivian screw pine juice, traditionally used in local ceremonies blended with spices and coconut to create a refreshing long drink.



On Wednesdays, our Maldivian Chef hosts a demonstration of traditional local food, with betel leaf snacks, tuna soup, Maldivian chapatti (a form of flat bread), and the famous Maldivian tuna curry called *Mas Riha*. To carry through the theme, our Ocean Grill menu offers Northern and Southern Maldives spices as a choice to your grills. For dessert, the kitchen team has utilized the screw pine juice to create the *Maldivian Bombe Alaska* for the Ocean Grill menu, lime sorbet farce, screw pine mousse and coconut meringue.



Additional Maldivian touches include the Bodu Beru evening which is the traditional dance and drums, painting with a Maldivian artist and the Veli Spa is developing new and exciting traditional Maldivian treatments.

As well as the above, Kurumba Maldives management and its team host a unique guest cocktail evening every Tuesday night from 6 to 7pm, which highlights local traditions of island life. Team members create a re-enactment of a traditional historical Maldivian household. This includes wearing traditional dress while portraying household activities such as coconut frond weaving, coir rope making, coconut toddy demonstration, coconut shredding and so much more. It is a wonderful opportunity for guests to learn more about local culture, while take interesting holiday snaps as well as the opportunity to meet the Kurumba team and other guests over complimentary drinks and Maldivian nibbles (short-eats).



## Party With A Purpose 2013

For the second year running, Kurumba Maldives hosted a fundraising event called "Party With A Purpose" on May 10th 2013. This party was in aid of orphaned children at Kudakudhinge Hiya Orphanage, located on Villingili Island and the Maafushi Training Centre for children.



Thirteen talented artists from the Maldives and many suppliers supported the event. The initiative raised USD 14,000 which will be used by the facilities to purchase new kitchen and living equipment and urgent consumable supplies.



Local artist volunteered to perform Maldivian and international songs with Maldivian bands, DJ's and Bodu Beru groups for guests enjoyment. There were non-stop performances at the Watersports beach stage between 3.30 and 8pm, and at the Beach Bar stage from 8pm till late. The musicians who donated their time were: M-Crew Def Note, Tass Band, Shiuz, Voodoo, Flower Rain, Circle of Fourth, The 5, DJ Riffath, DJ G, DJ Sha, Dhammaan and Furadhan Bodu Beru.



Many local and foreign suppliers donated products that could be used for refreshments and the evening buffet from which all proceeds went to the cause. A silent auction was conducted throughout the afternoon with guests bidding for stays at the likes of W Resort & Spa, Huvafen Fushi by Per Aquum, Velassaru Maldives, Sheraton Full Moon Resort, Taj Exotica and Four Seasons Kuda Huraa. In addition, a bazaar sold local handicrafts and had activities such as face painting and henna artwork.

The evening was with great success with many attendees that included Kurumba in-house guests, Male' local expatriates and professionals. The venues had non-stop live entertainment and were blessed with perfect weather to host such an event.

With that said, we all look forward to hosting the event again next year!



## Green Kurumba

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As we write this article, our new orchid nursery is about to be completed and here in Kurumba Maldives we are thrilled about the update. The resort's loving nurtured tropical garden includes an orchid nursery set beside one of the main pathways on the island. Our horticulturist and Garden Manager, Upul Kumara, animatedly shared their plan on the whole concept of the new nursery.

*"It will be completely natural and uses coir rope, bamboo and a pond with a waterfall as a centre piece of the garden. This will definitely be a new attraction to all our guests and not only that, the space will be suitable for a romantic dinner, a private yoga sessions or a relaxing stroll."*

He added that in nature, orchids have humid environments with near-constant air circulation. The water pond not only adds beauty and tranquility, but also helps take care of the orchids. For those who have enjoyed the nursery in the past, we are sure the renovation will be greatly welcomed.



## Catching Up With The Jones

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One of the things that we are most proud of is the friends whom we have made along the years, our guests. We cherish your loyalty to us.

Many of you have been coming to Kurumba for numerous years and for every year to come, it gives us pleasure to always catch up with you.

Recently, we met up with Mr. and Mrs. Sterner to learn about their Kurumba experiences. We are also proud to share that the couple is one of the first guests who visited Kurumba in 1972.

### What brought you to Kurumba?

Mr. Sterner : *We were invited by a friend who visited the Maldives in the 1970's. Back then, my family were one of the expats who lives in Ceylon (Colombo), Sri Lanka. As I was a principal in one of the hotel school in the country, I was curious to see what the Maldives could offer in the hospitality industry. Back then, it was quite an adventure as my wife, two children and myself packed our bags and boarded one of the military airplanes that flew to the Maldives once a week.*

### How was Kurumba when you first arrived here?

Mrs. Sterner : *Back in the 70's, we arrived here with our 2 children for a short holiday. The centre of the island was still full of vegetation, hence we only went around the island on the beach area. It was really an idyllic place and different from where we were living in Ceylon. I remember the barbecue restaurant where all the meals were being served. I can still picture the first few rooms located near the area where the Royal Residence is now standing.*

### How many times have you been to Kurumba?

*This is our second visit here in the Maldives after 40 years and it is really nostalgic. Due to our busy lives, also with my constant work overseas, it was really a challenge to visit this tropical country.*

### If we could change something, what is your advice?

*Considering that 40 years have passed since our last visit, definitely the resort has gone through a lot of changes. We don't want anything to change. You've done a great job!*

### When will we see you again?

*Soon. We will definitely plan our holiday here and Kurumba will be part of our itinerary.*

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Thank you very much for taking the time to read our newsletter. We do hope to see you in Kurumba again very soon! If you have any comments or feedback of your visit with us, please feel free to drop us a line!

### Kurumba Maldives

Vihamanafushi, 08340, Republic of Maldives  
T: + 960 664 2324 | F: + 960 664 3885  
E: [kurumba@kurumba.com](mailto:kurumba@kurumba.com)  
W: [www.kurumba.com](http://www.kurumba.com)

[Facebook](#) | [Twitter](#)