

# Kurumba

MALDIVES IN FULL COLOUR



## Postcard From Kurumba : June 2014 (Issue 16)

Marhabaa and a Maldivian welcome to our 16th issue of Postcard from Kurumba.

What a year it has been already! Our team loves hearing that many guests enjoy receiving these short updates about their favourite Maldives resort. So here it goes:

We are proud to announce that we have revamped our karaoke lounge and converted it into a multi-purpose late night bar, for our guests who enjoy dancing into the wee hours or breakout in song. A new sound system, lighting, soundproofing and comfortable seating make Kalhu Bar the place to be, late into the night.

We are working through the process of renaming our restaurants and bars to link back to our *Maldives in Full Colour* branding. New names will take on a Maldivian feel as a continuation of our work in using Dhivehi where possible.

For your comfort we have also replaced all the beds and bed linen in all rooms and villas making your sleeping experience a dream come true!

The Heart of House Tour has proven to be a great success with many guests taking part. This is your chance to sneak peek at the behind the scenes on a resort with the insightful company of Glenn (Recreation Manager) and Upul (Horticulturist).

We are also delighted to announce that we are now producing our very own coconut oil with Kurumba's own coconuts. This is mostly used for blissful treatments in Veil Spa, delightful dishes in the kitchen as well as bottled for you to take home from Nala Boutique. Did you know that it takes 5 - 10 nuts to produce one litre of pure virgin oil?

Thank you once again for taking the time to read our updates, and we certainly look forward to welcoming you back to your second home.

Sunny regards,  
Jason Kruse  
General Manager



## F & B Rebranding

As previously mentioned, we are updating the names of our F&B outlets and going back to our Maldivian roots by renaming some of our food and beverage outlets to align with the resort branding of *Maldives in Full Colour*. Below are the new names, which will help for your next visit. We expect to make this change in July.

Previous Name	New Name	The Local Meaning & Notes
Beach Bar	Kandu	The ocean
Sand Bar	Athiri	The beach
Rendezvous Lounge	Kalhu	Black, our new late night bar.
Ocean Grill	Thila	Shallow underwater reef, a new restaurant and modern concept
La Cucina	Duo	A duel themed restaurant with both Italian and French cuisines
Ming Court	East	Chinese, Vietnamese and other Eastern cuisines

Al Qasr, Kurumba Mahal, Hamakaze & Vihamana names will remain the same



## Party With A Purpose

What an honour to share with you a story we are all proud about.

We believe that whatever we do in life needs to be done with a smile, joy and shared with others. In Kurumba and inspired by sharing happiness, we always search for new ways of encouraging a positive impact through our activities with the Maldivian community.

On 2nd May, Kurumba proudly hosted a fundraising event in aid to support 2 local children homes. The warm atmosphere of the event filled with fun, music and great people lead to the success of the day! In Kurumba we managed to combine enjoyment and entertainment as a fundraising event, the result being the unique 3rd annual *Party with a Purpose*. 10 different Maldivian performers, local artists, many suppliers and partners, tremendous support of 18 resorts and 2 major airline carriers as sponsors, local, expatriates and senior business invitees plus Kurumba's in-house guests altogether contributed to raise over US\$20,000. Impressive isn't it?

There was non-stop live entertainment across the two venues (performances took place at the Water Sports beach and at the Beach Bar) and the day was blessed with perfect sunny skies.

Did you know that the Kudakudhinge Hiya orphanage, located on Villingili Island hosted 72 children between ages of 6 months and 24 years old and the Education and Training Centre for Children (ETCC) in Maafushi Island is a home for 37 children? These are self-supporting services that require help from the community and industry in order to continue providing a caring, safe and educational environment for these children. The fund collected will be used to purchase new kitchen and living equipment plus urgent consumable supplies.

Great success of the event proved that if you add a drop of love and touch of creativity in what you do - the result will be above and beyond expectations. We hope to see you in the list of our guests for the event next year - we guarantee you will enjoy it!



### A Tour With Momo

Maldivians are radiant people. Even if you visit the Maldives once, you will fall in love with their open hearts, friendliness and good nature. Easy going and extremely friendly - they become guests' friends from the first smile. Well, we are sure you know that even better than us.

Meet 'Momo' - a father, diver, nature-lover, foodie and most importantly, Maldivian. Sneak a peek at his official ID, and you might read Mohamed Ibrahim, but the Assistant Manager at the Euro Divers centre is known to all as Momo. No matter if you have already met him during your last dive in Kurumba or still planning to learn scuba diving for your next visit, let us lift the veil of Momo's life story.

Born 36 years ago on Hoarafushi, the northernmost island of the Maldives, Momo has to make his own way early in life, cutting short in schooling to take care of his invalid elder brother. "On my island, there are almost no jobs, and you had to make a living on your own, either fishing or farming. Many people left Hoarafushi to find work in the resorts, and I always dreamed of doing the same."

Arriving in Male' at the age of 16, Momo soon realised that without knowledge of the English language, his chance of finding work in the resort were slim. By enrolling in night school, he obtained a grasp of the basics and managed to land his first job at Kurumba, working in the laundry. On one of his days off, he got a chance to go along on a dive boat and he was instantly fascinated by the idea of going underwater. When a position opened up, he transferred to a job on the dive dhoni and dived for the first time when he and the crew used scuba gear while cleaning algae off the hull of the boat.

"The first time I dived, I realised that this is what I wanted to do for the rest of my life. It felt so different to anything I had experienced before. It was really a 'wow' experience! The underwater world was so beautiful; I was hooked from the beginning."

Inspired by the adventure, Momo started scuba diving training and worked his way up to the highest scuba certification of Master Instructor. Now with thousands of hours underwater, Momo is a pro at getting the most out of a dive in the Maldives. But before he can show you where to find a shy eagle ray or friendly shark, he has to teach newbies how to stay safe, keep clam and never panic. He especially loves teaching underwater rescue courses.

It's the depth of experience and warm heart that makes for a great guide, one who makes your safety and fun his top priorities. The spectacular coral reefs and abundant marine life in the Maldives are legendary the world over, and no visitor should leave the islands without seeing the natural spectacular up close for themselves. Even beginners can join the dazzling action, as Kurumba is fortunate to have one of the most experienced Master Scuba Instructors in the Maldives working at the resort.

Momo now lives in Male' with his wife and two children, 11 year-old son Maan and 6 year old daughter Malak. So when his feet are on dry land, you're most likely to find him entertaining the brood, playing and relaxing in the city's special spaces.

Whether you meet him over a cup of coffee on the shores of Male' or dive with him in search of rare underwater wonders, it does not get any greater than Momo.



### Kurumba Coconut Mojito Recipe

Sipping cocktails might be one of your favourite holiday pastimes. In fact, it is such an entertaining experience to sit at the deck of Kandu or right on the beach in Athiri and admire the beautiful Maldivian sunset. Specially for you, here is Kurumba's secret recipe of the Coconut Mojito. Shhh, do not share!

#### COCONUT MOJITO

30 ml Malibu  
30 ml Rum  
2 lime wedges  
1 young coconut flesh  
5 ml sugar syrup  
6 mint leaves  
Soda water

#### Directions:

Muddle in a long drink glass a young coconut flesh and fresh mint. Add Rum, Malibu and sugar syrup. Fill glass with crushed ice and top up with soda water. Garnish with mint leaves and enjoy.



### 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 Mr. and Mrs. Green.

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

Well, it was the early 90s when we came to the island for the first time. We believe it was 1992. Since then, we have been to Kurumba approximately 20 times.

#### What motivates you to return to Kurumba?

First it was the choice of restaurants, besides just being on the island. Before, we used to travel a lot to the Caribbean islands and we were looking for something different. So we looked at the Maldives and Kurumba's brochure gave us a very good impression of the resort. We thought, "Yes, this one is for us!". We still travel to other places like Canada and Australia but Kurumba is our place to relax and escape. The friendliness of the people here makes us want to come back.

#### I believe 20 years ago, it was very different...so you can see all the changes?

Yes, that is true. It was very different but even from the first journey we felt extremely welcomed. We remember Kurumba when there was no air-conditioning, just ceiling fans (laughing). When we came for the first time, there was no speed boat but a Dhoni (traditional Maldivian boat ed.) and now there are comfortable luxury boats.

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

There is nothing in particular that we would like changed, but we would like to say, please do keep making small changes. So far, changed you've made are all good improvements. The island is staying vibrant.

**What do you enjoy most about Kurumba?**

*Mrs. Green : I think personally as soon as you get on the island, there are staff members who immediately recognize you and say "Hello! Welcome back!" They always have a smiling face, which is wonderful. Over this period of time we've spoken with lots of staff around the island. We are very interested to chat with team members like the gardener, housekeeper etc, people from the heart of house speak a lot to use, which I think is lovely.*

*Mr. Green : It is wonderful to see the way the island has developed. I would say it has been developed very much! Everything has improved a lot. Also, I live diving here. I learned in Kurumba. The water is so beautiful and you can see many things. These days, we do enjoy snorkelling as well.*

**When will we see you again?**

*Probably next year. No, most likely next year (laughing).*

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Again, thank you for taking the time to keep yourself updated on Kurumba and please feel free to share this with your friends. If you would like to receive updated on a more regular basis, please make sure you "like" us on our [Kurumba Facebook page](#).

We would greatly appreciate if you can vote for us on the [Maldives Travel Awards \(MATATO\)](#). The online voting starts now.

We certainly look forward to welcoming you back and we hope that you like the continued improvements.

**Kurumba Maldives**

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