



Kurumba

MALDIVES



We welcome you to our 34th issue of Kurumba's Newsletter



2021 is already half way behind us and we are finally beginning to see the light at the end of the tunnel.

We have had a very busy summer, especially the past month. The weather has been amazing, the usual bit of rain here and there, but in general warm and clear skies. We continue to see a travel resurgence from Russia, Saudi, UAE and India, and we are looking forward our European guests very soon.

On island we have now almost completed the second round of vaccines for our team members, and we hope that this, as well as the measures already in place, will continue to give our guests the confidence to travel again. The Maldives as a whole has done an amazing job in getting all front line employees, such as those working at the airport and all of the resorts, fully vaccinated. And the unique 1 island, 1 resort concept truly does make our destination a very safe and desirable place to visit.

We know that there are many more who are still unable to travel, but we'll keep the drinks chilled for you, and our warm smiles will still be here to greet you when you return to the sunny side of life.

Warm regards,

Andrew Jansson
General Manager



Discover your Sushi making Talent

with our Senior Teppanyaki Chef Ronando

What about to do some traditional Japanese cuisine and complement it with some bright Maldivian notes. Today we will make Kurumba rolls under the guidance of our Japanese restaurant's Teppanyaki Chef.

Ingredients:

Japanese sushi rice	100 gm	Avocado	20 gm	Japanese cucumber	20 gm
Mitsukan vinegar	30 ml	Wasabi	5 gm	Tobiko caviar	10 gm
Sugar	18 gm	Pickle ginger	10 gm	Spring onion	10 gm
Salt	2 gm	Mango chutney	10 gm	Young coconut, slice	40 gm
Yaki nori	1 pc	Maldivian tuna	60 gm		

Method:

1. For Sushi sauce combine mitsukan vinegar, sugar, and salt to boil until all sugar dissolved.
2. Season the sushi rice with sushi sauce, fanning and stirring until room temperature.
3. Place one sheet of nori on a rolling mat with the rough side facing upwards.
4. Spread the steamed rice evenly throughout the nori without mashing the rice down. Then flip it over so the nori is facing upwards.
5. Arrange a horizontal row from the bottom: slice of coconut, followed by a row of avocado, and cucumber.
6. Grabbing both nori and the mat, roll the mat over the filling so the extra space at the bottom touches the other side, squeezing down to make a nice tight roll. Squeeze down along the way to keep the roll holding its shape.
7. Put sliced tuna on the top of the roll, then firm with a rolling mat to make sure tuna sticks on the rice. Cut into 8 slices. Garnish with mango chutney, tobiko caviar, and spring onion on the top of tuna. Enjoy!



Born in Morong Rizal, Philippines, Chef Ronando Ramos began his chef career from the scratch at the age of 24 as a sushi cook. Sharpening his sushi and Teppanyaki acrobatic skills turned into an exciting culinary journey of a 16 years. Its Maldivian part originated in Kuramathi Island Resort, continued in Kandolhu Island Resort, highlighted by a win at international culinary challenge Food Hotel Asia 2018 as a Top 3 Silver Medalist and finally brought Chef Ronando to Kurumba Maldives. His amazing playful and flaming Teppanyaki performance at out Hamakaze Japanese restaurant leaves no one cold!

go beyond with

Beyond Meat Burger

Is it even possible to eat meat and be a vegan? Absolutely! Here in Kurumba we are thrilled to offer Launched in 2009 fast-growing company keeps working on improving juiciness, texture, and meaty taste, which makes their product so hardly distinguishable from real meat. They focus not only on the greater meatiness of the products, but also providing with the healthier options. The interesting fact that 93% of Beyond Meat customers buy regular meat leaves no doubt that the company has succeeded at making high-quality product.

Served with BBQ sauce Beyond Meat Burger is available in our Café. You can also enjoy our Nachos Breakfast with beyond meat sausage dressed with guacamole ordered through In-Villa Dining.





Game, Set, Match!

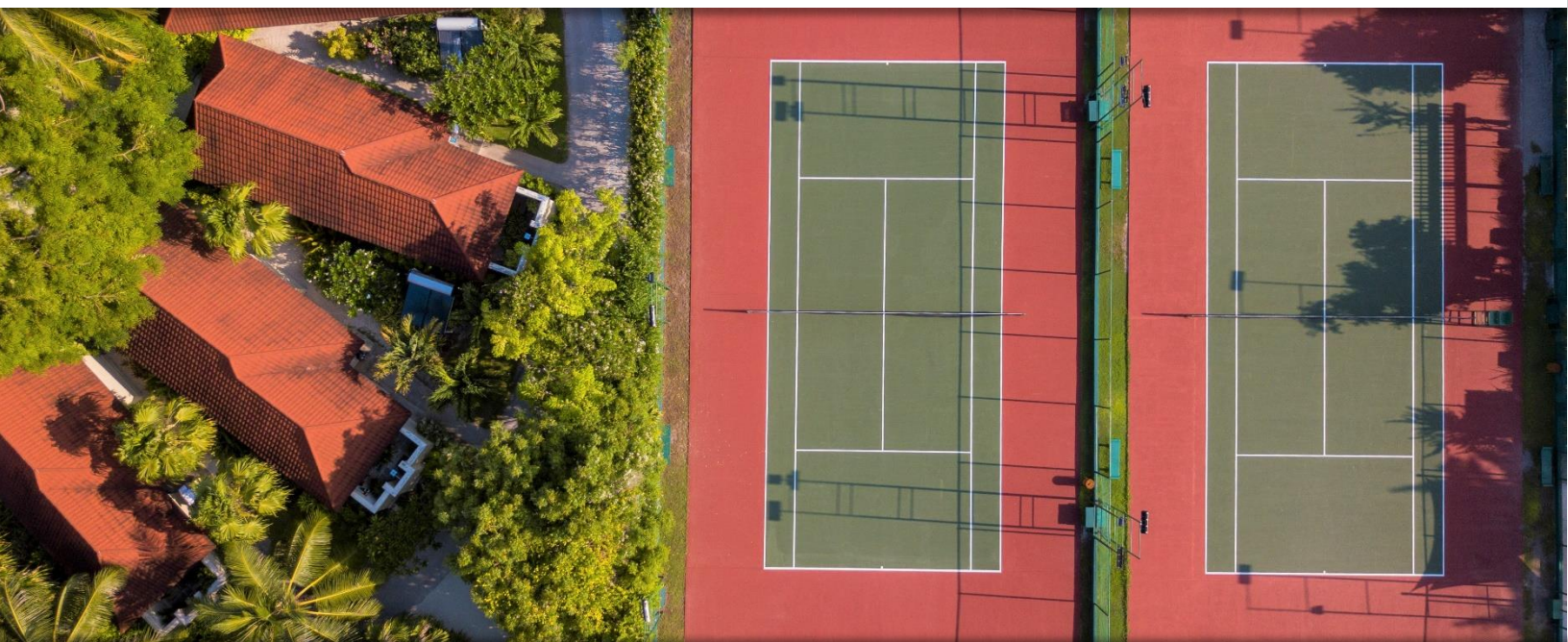
A new tennis program in collaboration with Sunball Tennis

If a relaxing holiday with some active leisure time in between is a perfect blend for you? Or you simply like to play tennis and would learn and improve your game? Then we have some exciting news to share with you! Starting from August in collaboration with the international renowned Sunball Tennis Academy we offer tennis courses for beginners and advanced players on a paid basis:

- individual 60 min lessons or match play with the coach
- partner 60 min courses with 2 persons
- group 60 min courses for 3-4 persons
- individual mini tennis 30 min lessons for children aged 12 or below

The Sunball training methods of learning are based on the ITF's (International Tennis Federation) Play & Stay concept. The coach has an international training licence and a strong playing ability. Our courts are floodlit with a hard acrylic coating.

TENNIS LESSONS FACTSHEET



Just back home from Kurumba? Get our Team motivated!
Grade us and leave your freshest impressions!



Sammyam, May 19, 2021



PICK KURUMBA!!!

AMAZING!!!!!!

It's hard to know where to start, the resort, the people, the food, the experience, the activities.... Kurumba by far exceeded all expectations and I still find it hard to believe this resort isn't brand new.

The facilities were fresh, clean, and modern, and the landscaping was breathtaking.

The food was out of this world, major compliments to the chefs. There are 7 restaurants and we had a hard time narrowing it down each night as each meal was exquisite.

The people... I can't say enough about the warmth and friendliness from each and every person who work at Kurumba. Big shout out to Brian, Ankar and Nazam for making us feel so welcome.

Thank you so much Kurumba, us 4 girls had an INCREDIBLE experience and loved every minute of it!!



VijaySriniv, May 31, 2021



Top Grade. Excellent water sports, friendly staff and FANTASTIC FOOD

"Extremely satisfied with resort's water sports, excursions, onshore and offshore activities, room amenities and FOOD.

Their resort is under 15 mins by boat from airport. They meet you at the airport and give immediate transfer to the resort. The check-in process was very relaxing."

"With their 8 restaurants, this resort has the food options that kept me engaged for 15 days at a stretch. Their buffet is very good and is the best you can expect from 5 star resorts in Maldives" (the best in Las Vegas would beat it though). Their chefs (Nanda and Viji) are really interested in cooking whatever you want including those not in the menu and pay individual attention to you. They would always greet guests, gather feedback and make what they ask. They exceeded my expectations very much."

"What touched me is the consistency in the very customer-friendly attitude of all their staff. This sets them apart from other 5 star resorts. Everyone does his or her work very mindful of you and go extra distance to give you the comfort and happiness.

I am really happy that I took the time to research and chose to stay here."



A7617MAjordanc, June 29, 2021



Paradise!

"The resort is only a short 10 minutes boat trip from the airport and once we arrived, we were shown around the resorts facilities and to our stunning beach villa which was available for early check-in. Our villa (number 216) was directly facing the crystal blue water which was amazing for snorkelling. Snorkels and masks can be hired from the hotel so no need to take your own.

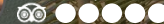
The staff are attentive your every need and go above and beyond to ensure that you have an enjoyable and relaxing vacation."

"The food at the hotel is outstanding, every single meal we had there was delicious, there are the following cuisines to choose from: international, grill restaurant, Japanese Teppanyaki, Indian, Middle eastern and Thai. The middle eastern and teppanyaki restaurants were our favorite. There is an extensive drinks menu which leaves you spoilt for choice; the cocktails are amazing.

We would highly recommend this hotel to anyone thinking about going to the Maldives. We would like to thank everyone at Kurumba for making our first trip to the Maldives such an incredible and memorable one. We will be back."



445Aarchanab,
June 12, 2021



Perfect family getaway

This was one of the best holiday. The hotel was very clean and hygienic. The place is gem. The beach is just awesome with snorkeling as the biggest plus point. The baby shark visits are a star attraction. Kids enjoyed it very much.

Food was a biggest surprise. It was too good to be true. Chef Nanda Kumar was brilliant. He made sure that we had tasty treats in every meal. Big thanks to him. Also every staff member went an extra mile to make sure our stay there was a memorable one. A must visit destination.



WORLD LUXURY HOTEL
AWARDS

EST. 2006

Every vote counts!

Established in 2006, World Luxury Hotel Awards is the pinnacle of achievement in the luxury hotel industry offering international recognition as voted by guests, travelers and industry players alike. This year Kurumba will compete in the following categories:

Luxury Beach Resort ▫ **Luxury Family Beach Resort** ▫ **Luxury Family Resort**

We call on all Kurumba's friends to support us in winning this prestigious accolade.

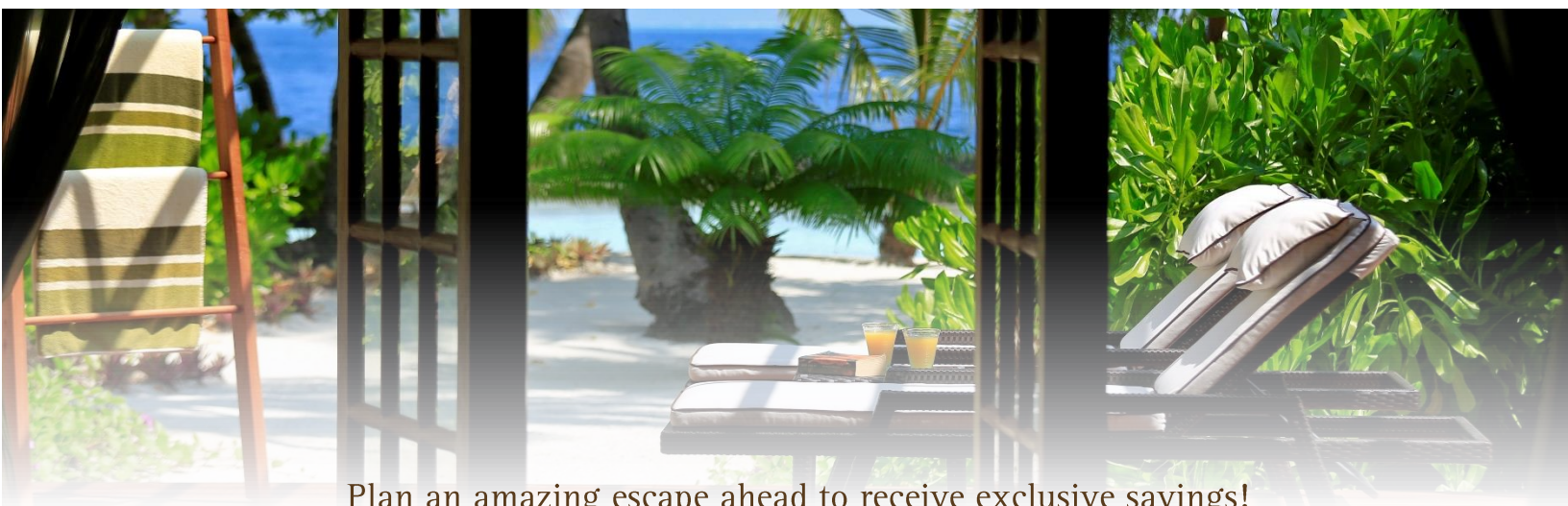
Bring us closer to the victory by casting your vote! >>>>





Stay tuned for our future events!

- **18th September - World Cleanup Day** - this largest worldwide cleanup event of the year seeks to combat the problem of marine debris as well. Join our Team for house reef cleanup!
- **27th September – World Tourism Day** - a celebration of this event gains a special significance nowadays. We all look forward to the world beginning to open up again and the tourism's great restart. Do not miss out on a range of activities across the resort!
- **3rd October – Kurumba's 49th Anniversary** - "Minus One!" – we prepare exciting fun and activities to celebrate this date remarkable not only for Kurumba but for the entire Maldivian tourism sector.
- **31st October – Halloween** – let us celebrate All Hallows Eve in its best traditions: with trick-or-treating, carving jack-o-lanterns, festive gatherings, donning costumes and eating treats.



Plan an amazing escape ahead to receive exclusive savings!

Last Minute Offers

Valid for stay: until 31st October, 2021

Benefits & inclusions:

- Your choice of accommodation
- Wireless internet access
- Early check-in subject to availability on arrival
- 30mins photography services with one printed photo.

[BOOK NOW](#)

Early Booking Specials at Kurumba

Valid for stay: 1st November – 31st October, 2022

Benefits & inclusions:

- Your choice of accommodation
- Wireless internet access
- Early check-in subject to availability on arrival
- 30mins photography services with one printed photo.

[BOOK NOW](#)