

• H O S P I T A L I T Y •

MOSAIC

MALDIVES

THE FOOD & HOSPITALITY MAGAZINE OF MALDIVES
THE OFFICIAL PUBLICATION OF FHAM

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Barceló Nasandhura Malé



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Welcome to the second issue of Hospitality Mosaic Maldives—your gateway to the dynamic world of Maldivian hospitality. More than just a magazine, this publication serves as a hub for collaboration, inspiration, and storytelling, bringing together hoteliers, restaurateurs, suppliers, and hospitality enthusiasts who share a passion for excellence.

As the official publication of FHAM, Hospitality Mosaic Maldives continues to bring you exclusive insights and updates on this premier industry event, including the highly anticipated Culinary Challenge. This issue once again highlights the visionaries, chefs, suppliers, and industry professionals whose dedication and innovation continue to elevate Maldivian hospitality on the global stage.

Beyond event highlights, we explore into the culture, artistry, and unique lifestyle that define the Maldives. From luxury resorts and fine dining to the rich heritage of Maldivian cuisine, our content is designed to inspire, inform, and connect industry leaders and enthusiasts alike.

Thank you for being part of this journey. Together, let's continue shaping the Maldives as a world-class destination for hospitality and culinary excellence.

Editor-in-Chief

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MALDIVIAN FOREIGN CURRENCY ACT: REGULATING EXCHANGE PRACTICES

On January 1, 2025, the Foreign Currency Act had been made effective by the Maldivian government. This act aims to establish rules for managing foreign currency transactions that take place within the Maldives and regulate currency exchange practices.



The Maldivian Rufiyaa (Photo available online)

According to the Maldivian Monetary Authority, businesses operating within the industry are categorized into three sections, each with its own obligations:

Category A: Tourist establishments such as resorts and private islands must exchange either USD 500 per tourist per month or 20% of their gross monthly foreign currency sales with local banks.

Category B: Tourist hotels, guesthouses, and vessels are required to exchange USD 25 per tourist per month or 20% of their gross monthly foreign currency sales.

Category C: Non-tourism businesses with annual foreign currency earnings exceeding USD 15 million must exchange 20% of their gross monthly foreign currency sales.

Additionally, businesses in the tourism sector and those exceeding the USD 15 million annual threshold in foreign currency transactions must register with the Maldives Monetary Authority (MMA) and transfer their foreign currency proceeds to a local bank.

While this act may seem stringent to some, it also presents several potential benefits

Through a regulated currency system, most foreign investors would become more comfortable investing in the food and hospitality sectors. Moreover, increased foreign currency availability assists local businesses in meeting their international financial obligations efficiently and promotes industry growth and sustainability.



The Maldivian Monetary Authority Headquarters (Photo by Corporate Maldives)

AIR ARABIA: THE EMIRATI-MALDIVIAN CONNECTION

The Emirati airline, Air Arabia, inaugurated its first non-stop flight from Sharjah International Airport to Velana International Airport in Malé on October 27, 2024. This daily service marks a pivotal expansion in Air Arabia's network, offering travelers an affordable and convenient option to reach the tropical paradise of the Maldives. To bolster its presence in the Maldivian market, Air Arabia appointed Let's Go Maldives as its General Sales Agent (GSA) in September 2024. This partnership entrusts Let's Go Maldives with sales, marketing, and operational responsibilities, including ticketing, reservations, and outbound travel package sales. The collaboration aims to provide travellers with cost-effective travel solutions and is expected to drive an increase in tourist arrivals from the Middle East to the Maldives.



Air Arabian Cabin Crew (Photo by Air Arabia)

The launch of Air Arabia's direct flights is set to make a significant impact on the Maldivian tourism industry. By offering an affordable travel option, the airline enhances accessibility for a broader range of tourists, mainly from the Middle East.



Air Arabia Celebrating 20 Years of Operations (Photo by Air Arabia)

Chef Ishaq Solih in the center of Maldivian Gastronomy



At the heart of the Maldivian culinary scene stands Chef Ishaq Solih, a name synonymous with innovation and dedication. As the Executive Chef at Royal Island Resort, his journey from humble beginnings to becoming a leading figure in the industry is nothing short of inspiring.

Chef Ishaq's culinary journey began unexpectedly when he transitioned from plumbing to the kitchen of a resort at just 15 years old. It was there that his passion for cooking ignited, leading him to pursue formal education in Culinary Art Management. With relentless commitment, he honed his craft, steadily rising through the ranks to his esteemed position today.

A driving force behind Maldivian gastronomy, Chef Ishaq has played a pivotal role in preserving traditional flavors while incorporating modern techniques. His signature dishes, such as Grilled Masbaih and the renowned Avocado Soufflé, showcase his ability to honor authenticity while embracing innovation. His philosophy revolves around maintaining the essence of Maldivian cuisine, even as global culinary trends evolve.

Beyond his contributions to Royal Island Resort, Chef Ishaq has made a significant impact on the industry through mentorship and leadership. As Deputy President of the Chefs Guild of Maldives and a certified judge for the World Association of Chefs' Societies, he has been instrumental in nurturing young culinary talents. His expertise has also earned him recognition at prestigious events, including the CGM Chefs Awards and various international culinary competitions.

Chef Ishaq's unwavering commitment to excellence has not only elevated Maldivian cuisine but also helped position the Maldives as a global culinary destination. With a vision deeply rooted in sustainability and tradition, his influence continues to shape the future of Maldivian gastronomy.



CHEFS GUILD MALDIVES: CREATING CULINARY EXCELLENCE



The Maldivian culinary industry is a testament to the country's rich heritage and its ability to embrace global trends while preserving local flavors. At the heart of this ever-evolving landscape is the Chefs Guild of Maldives (CGM), an organization dedicated to nurturing the nation's culinary talent and elevating gastronomic standards. Since its inception in 2014, CGM has played a pivotal role in shaping the industry by providing chefs with essential resources, recognition, and international exposure.

As the official culinary body of the Maldives, endorsed by the World Association of Chefs Societies (WorldChefs), CGM serves as a platform for chefs working across resorts, restaurants, and local establishments. It fosters a culture of continuous learning through training programs, skill-development workshops, and knowledge-sharing initiatives. These events often feature international industry experts, enabling Maldivian chefs to refine their techniques and stay ahead in the competitive culinary world. One such initiative introduced specialized workshops on high-quality ingredient preparation, ensuring that chefs stay informed about the latest advancements in global gastronomy.

Beyond education, CGM is committed to celebrating culinary excellence. The organization has established various recognition programs to honor outstanding contributions in fields such as executive leadership, pastry arts, and innovation in local cuisine. One of its most notable initiatives is the CGM Chefs Awards, a biennial event launched as part of the Maldives' Golden Jubilee of Tourism. This prestigious awards ceremony acknowledges the dedication and hard work of chefs across the industry, reinforcing the significance of culinary arts in the Maldives' hospitality sector.

Mariyam Noordeen, the founder of the Chefs Guild of Maldives, has dedicated over 30 years to human capital development in the Maldives' tourism sector. With both a Bachelor's and Master's Degree in Hospitality Management from the UK, she has played a key role in shaping the educational landscape, including her work at the School of Hotel and Catering Services and the establishment of the Maldives National University's Faculty of Hospitality and Tourism Studies (FHTS).



MS. Mariyam Noordeen

President of Chefs Guild of Maldives



Chef Fathimath Umar

Secretary General of Chefs Guild of Maldives

With over 24 years of experience in both academic and industry sectors of culinary arts and tourism in the Maldives and Europe, Chef Fathimath Umar is a seasoned professional. She holds a Higher Diploma in European Culinary Arts, a BSc (Hons) in Culinary Arts, and an MSc in Hotel and Tourism Management. As the Maldives' first female Executive Chef, she has worked at prestigious fine-dining establishments in the UK and Switzerland.

MALDIVIAN HOUSEKEEPERS' ASSOCIATION: ELEVATING HOSPITALITY TO NEXT LEVEL

The Maldivian hospitality industry is built on a foundation of exceptional service, and at the heart of this excellence lies the dedicated work of housekeeping professionals. Ensuring that this vital sector receives the recognition, training, and support it deserves is the Maldives Housekeepers Association (MHA)—a leading organization committed to enhancing industry standards and fostering professional growth.

Since its establishment in 2011 as the Maldives Housekeeping Forum, MHA has evolved into the official body representing housekeeping professionals across the country. The association plays a key role in providing education and training opportunities, helping its members stay updated on the latest industry trends, cleaning techniques, and sustainability practices.



Maldives Housekeepers Forum concludes Bed Decoration Competition (Photo from MHA)

One of the association's most notable contributions is celebrating creativity and expertise within the industry. Competitions such as the Bed Decoration and Sand Art Contest, held in collaboration with leading resorts, offer housekeepers a platform to showcase their talents and innovative approaches to guest experiences.



Participants from the Maldivian Housekeepers Association (Photo from MHA)

As the tourism sector continues to expand, so does the importance of those who ensure every guest enjoys a flawless stay. The Maldives Housekeepers Association remains steadfast in its mission to uplift and empower housekeeping professionals, ensuring their contributions are valued and their skills continue to set new industry benchmarks. Through training, advocacy, and recognition, MHA is shaping the future of hospitality—one impeccably maintained room at a time.

LAVAZZA
ITALY'S FAVOURITE COFFEE



LAVAZZA: ITALIAN COFFEE IN THE MALDIVIAN RETREAT

Lavazza has long been a symbol of rich Italian coffee culture, blending tradition with innovation. Established in 1895, the brand has expanded its reach to over 140 countries, introducing its signature blends to coffee enthusiasts worldwide. Among its many destinations, the Maldives has become an exciting market where Lavazza's presence continues to grow.

The Maldives, renowned for its pristine beaches and luxury resorts, provides an ideal setting for Lavazza's high-quality offerings. Through its exclusive distributor, Euro Marketing Pvt Ltd, Lavazza ensures that hotels, resorts, and cafés across the islands can offer guests a refined coffee experience, aligning with the Maldives' reputation for world-class hospitality.

While being a distributor. One special occasion arose, the 'Lavazza Barista Challenge at Food and Hospitality Asia Maldives 2024' which was held in Malé. The winner of this competition, Zain Sameer, will be travelling to Turin Italy this coming April to participate in the International Lavazza Barista Challenge held from the 7-9th of April 2025.

With participants hailing from 19 countries, this competition is sure to be tough. However, Ms Mariyam Neena, current Brand Development Manager at Euro Marketing has said "Zain will get all the support from Euro Marketing Pvt. Ltd for his training and preparation for the competition". This shines a different light on Euro Marketing as more than just a distributor for Lavazza and Zain Sameer.



Zain Sameer, winner of Lavazza Barista Challenge. He is currently working as a waiter at Anantara Kihavah Villas.

Masters of Crafts 2025:

CULINARY & MIXOLOGY EXTRAVAGANZA AT THE RITZ-CARLTON MALDIVES

North Malé Atoll, Maldives – February 2025 – The Ritz-Carlton Maldives, Fari Islands, renowned for its seamless fusion of luxury and innovation, is set to elevate the Maldivian hospitality scene once again with its fourth edition of the highly anticipated Masters of Crafts series. This exclusive showcase of culinary and mixology brilliance will bring together an extraordinary line-up of globally celebrated chefs and bartenders, each set to deliver unforgettable experiences.

The Masters of Crafts series has firmly established itself as a hallmark of excellence at The Ritz-Carlton Maldives, Fari Islands, drawing some of the finest names in the industry. In 2025, guests can expect an immersive journey into haute cuisine and groundbreaking mixology, featuring a roster of acclaimed talents from Michelin-starred restaurants and award-winning bars across the globe.

Beyond gastronomy, Masters of Crafts underscores The Ritz-Carlton Maldives' commitment to sustainability and cultural appreciation. Participating chefs and bartenders emphasize ethical sourcing, sustainable techniques, and innovative approaches that seamlessly blend tradition with modernity.

This prestigious event solidifies The Ritz-Carlton Maldives' position as a leader in luxury hospitality, offering not just an escape but a destination where art, culture, and cuisine intertwine. For food and beverage enthusiasts, this is more than a getaway—it is a celebration of craftsmanship, creativity, and the finest flavors from around the world.



THE STARS OF THE 2025 MASTERS OF CRAFTS SERIES

Chef David Yárnoz (*El Molino de Urdániz, Spain*) – 14th-15th February

Chef David Yárnoz, a two-Michelin-starred chef with one Green Michelin Star, is known for blending traditional Spanish flavors with innovative techniques. With experience in top European kitchens, he brings the rich culinary heritage of Navarre to life at his acclaimed restaurant, El Molino de Urdániz, offering a modern yet authentic dining experience.

Chef Simone Caponnetto & Bar Manager Alessandro Mengoni (*Locale Firenze, Italy*) – 13th-15th March

Locale Firenze, a renowned bar and restaurant in Florence, combines modern Italian cuisine with timeless elegance. Led by Chef Simone Caponnetto, it's celebrated for innovative dishes made from locally sourced ingredients. The bar, ranked No. 36 on The World's Best Bars 2025 list, is known for its creative cocktails, crafted with rare ingredients while honoring Italy's culinary heritage.

Chef René Frank (*Coda, Berlin*) – 26th-27th April

Berlin-based, two-Michelin-star pastry chef René Frank is known for his innovative approach to desserts. As the founder of Coda, Berlin's first dessert-only restaurant, he redefines pastry by using unexpected ingredients, avoiding artificial sugar, and pushing the boundaries of flavor, technique, and presentation to create multisensory masterpieces.

Vasilis Kyritsis (*LINE, Athens*) – 8th-10th June

Located in Athens, Line is a leading cocktail bar known for innovative mixology. Head Bartender Vasilis Kyritsis combines cutting-edge techniques with local ingredients, creating sophisticated and inventive drinks. Ranked No. 6 on The World's Best Bars 2025 list, Line offers an immersive experience, blending modern artistry with timeless elegance in every cocktail.

Chef Max Strohe (*Tulus Lotrek, Berlin*) – 27th October-3rd November

Michelin-starred Chef Max Strohe is celebrated for his innovative approach to modern gastronomy. With a career shaped in some of the world's top kitchens, Strohe's expertise shines in every dish he creates. As the creative force behind Tulus Lotrek in Berlin, his French-inspired cuisine elevates seasonal ingredients into contemporary, elegant dishes. The restaurant offers a refined dining experience, showcasing Strohe's mastery in combining technique, flavor, and artistry.

Remy Savage (*A Bar with Shapes for a Name & Bar Nouveau, London & Paris*) – 26th-30th November

A Bar with Shapes in London, led by Mixologist Remy Savage, blends innovation and artistry in cocktail making. Known for its bold, unconventional mixology, each cocktail is a sensory masterpiece. Inspired by the Bauhaus movement, the bar fosters creativity and collaboration. In 2023, Savage opened Bar Nouveau in Paris, honoring the Art Nouveau movement with cocktails made from industrialized ingredients, reimagined in their natural, artisanal form.

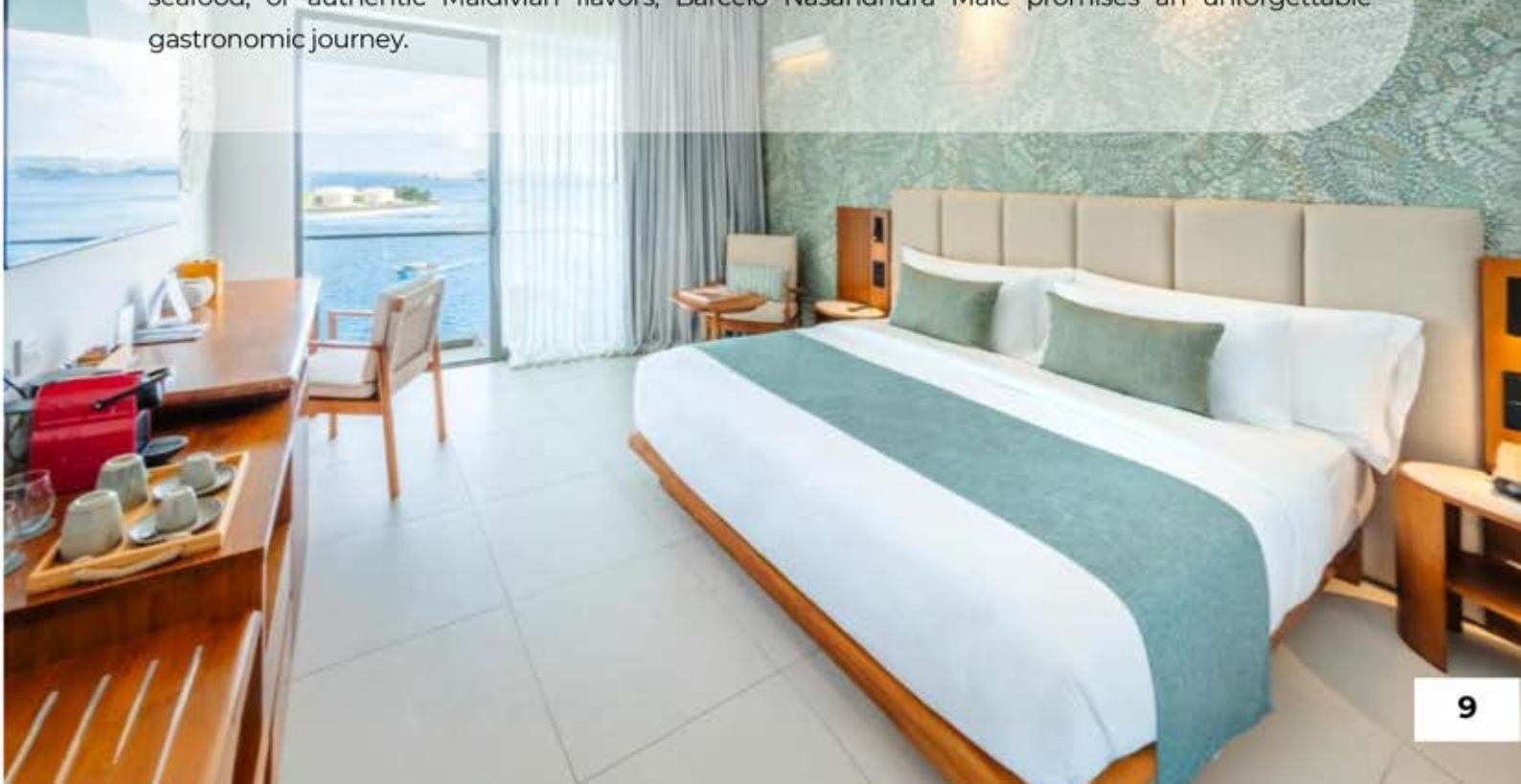
BARCELÓ NASANDHURA MALÉ: REDEFINING LUXURY



Barceló Nasandhura Malé, the highly anticipated luxury hotel which will be opening soon this year is marking a new era of hospitality in the heart of the Maldivian capital. Situated on the historic site of the former Nasandhura Palace Hotel, this five-star property is now the largest hotel in Malé, setting a new standard for comfort, convenience, and sophistication.

With 136 elegantly designed rooms, including 116 serviced apartments, Barceló Nasandhura Malé caters to both short-term guests and long-term residents. Many of the accommodations offer breathtaking sea views, providing a serene escape from the city's bustle. The hotel's meticulous design blends contemporary elegance with a touch of Maldivian charm, ensuring an immersive and luxurious stay.

The hotel boasts three exquisite restaurants, each offering a unique culinary experience, along with a chic snack bar for light bites and refreshments. Whether guests crave international cuisine, fresh seafood, or authentic Maldivian flavors, Barceló Nasandhura Malé promises an unforgettable gastronomic journey.





For relaxation and recreation, the property features Malé's first and only oceanfront swimming pool, providing an oasis in the city. A state-of-the-art gym with panoramic ocean views, a tranquil spa, and an array of premium facilities ensure that guests can unwind in style

Strategically located near the Henveiru Ferry Terminal, the hotel offers seamless connectivity for both business and leisure travelers. Just a 10-minute ferry or car ride from Velana International Airport, Barceló Nasandhura Malé provides an unmatched level of convenience for visitors looking to explore the capital before heading to island resorts.

The long-awaited launch of Barceló Nasandhura Malé will mark the esteemed Spanish hotel group's debut in the Maldives. With a strong global presence in Europe, the Middle East, and Asia, Barceló's entry into the Maldivian market is a testament to the archipelago's growing appeal as a luxury travel destination.

As Barceló Nasandhura Malé eagerly awaits its first guests, the hotel is poised to redefine urban luxury in the Maldives, offering world-class service, premium amenities, and an exceptional stay for travelers from around the globe.



FHAM 2025: THE MALDIVES' PREMIER FOOD & HOSPITALITY EXPERIENCE



The Maldives, celebrated for its luxurious resorts and thriving tourism sector, is set to host the highly anticipated Food and Hospitality Asia Maldives (FHAM) 2025 from September 7th to 9th. This premier international hospitality trade fair will take place at the picturesque Hulhumalé Central Park, offering an unparalleled experience for industry professionals and enthusiasts alike.

Building upon the success of previous editions, FHAM 2025 promises to be a grand affair, featuring 130 exhibition stalls showcasing a diverse range of trends, products, and services in the food and hospitality sectors. The event serves as a dynamic platform for networking, knowledge exchange, and discovering cutting-edge innovations tailored to the evolving needs of the industry.

The prestige of the event is further elevated by the support of renowned sponsors, including Euro Marketing. Their collaboration underscores a shared commitment to advancing culinary and hospitality standards in the Maldives, reinforcing FHAM's reputation as a cornerstone event for professionals striving for growth and excellence.

FHAM has consistently played a pivotal role in shaping the Maldivian hospitality landscape. The 2024 edition, held at Dharubaaruge in Malé, witnessed impressive participation, with over 120 exhibitors and 4,700 visitors in attendance. The event also featured 150 international product launches, showcasing groundbreaking advancements in the industry.

Additionally, more than 120 resorts actively participated, demonstrating their culinary expertise and unique guest experiences, further enriching the event's diversity and appeal.

As FHAM 2025 approaches, industry stakeholders, professionals, and enthusiasts are encouraged to mark their calendars and take part in this landmark event. Whether you are a seasoned industry veteran or new to the field, FHAM offers invaluable opportunities to connect, learn, and contribute to the vibrant Maldivian hospitality community.



SIMDI: CONNECTING GLOBAL EXCELLENCE IN MALDIVES

On January 30, 2025, SIMDI Group marked its 24th anniversary, celebrating over two decades of growth, innovation, and success in the Maldivian market. Founded in 2001, the company has evolved into a leading conglomerate with a diverse portfolio of over 15,000 products from more than 200 globally renowned brands. As the company looks back on its journey, it also sets its sights on the future with a continued commitment to excellence.



For decades, SIMDI Group has been a trusted name in Maldivian trade, catering to key sectors, including hospitality, food & beverage, healthcare, and lifestyle. The company's ability to adapt to market trends while maintaining its commitment to quality has made it a preferred partner for resorts, restaurants, and retail businesses across the Maldives.

A Diverse Portfolio of Global Brands

One of SIMDI's greatest strengths lies in its diverse product range. As an exclusive distributor for multiple internationally recognized brands, the company ensures that Maldivian businesses have seamless access to top-tier products without the challenges of international procurement.

SIMDI serves a wide range of sectors, including hospitality, wellness, healthcare, education, and agriculture. The company's offerings include everything from premium food and beverage supplies to cutting-edge medical equipment, as well as solutions for the hospitality industry. SIMDI's ability to secure high-quality, international brands and adapt them to the unique needs of the Maldivian market has made it a trusted partner across various industries. This broad portfolio not only demonstrates the group's versatility but also reflects its commitment to delivering excellence and meeting the evolving demands of its customers.

Supporting Luxury Tourism & Sustainability

As the Maldives continues to be a global hub for luxury tourism, SIMDI plays a crucial role in ensuring that resorts and hotels receive the finest products available. From sourcing world-class linens and amenities to supplying gourmet ingredients for fine dining establishments, the company's partnerships with top-tier brands help uphold the highest standards in Maldivian hospitality.

As consumer preferences shift towards sustainability and ethical sourcing, SIMDI has embraced innovation by incorporating eco-friendly and sustainable products into its portfolio. By collaborating with brands that prioritize environmental responsibility, the company actively supports the Maldives' commitment to sustainable tourism and responsible business practices.

A Legacy of Excellence in Maldivian Trade

With its extensive product range, strong international partnerships, and commitment to service excellence, SIMDI Group continues to set industry benchmarks in Maldivian trade. As the demand for high-quality products grows, SIMDI remains a trusted supplier, dedicated to delivering the best to businesses across the nation. Whether supporting luxury resorts, high-end restaurants, or local enterprises, SIMDI's influence on the market is undeniable, reinforcing its status as a key player in the Maldives' commercial landscape.



FROM SECLUDED PARADISE TO GLOBAL LUXURY TOURISM LEADER

The Maldives, an archipelago of over 1,000 coral islands in the Indian Ocean, has transformed from a secluded tropical retreat into one of the world's most sought-after luxury destinations. While it initially attracted European travelers in the 1970s for its pristine beaches and turquoise waters, the nation has since diversified its tourism offerings, developed world-class hospitality, and embraced sustainability to maintain its global standing.

This transformation has been driven by **strategic government policies, infrastructure development, and continuous innovation**, ensuring the Maldives remains a premier travel destination.

Tourism in the Maldives began in 1972 with the opening of Kurumba Maldives, the first resort catering to a handful of visitors. At the time, the country had little infrastructure, but its natural beauty—white sandy beaches, crystal-clear waters, and vibrant coral reefs—quickly captivated European travelers seeking exclusivity and tranquility.

The Maldives adopted a one island, one resort model, ensuring privacy and an immersive nature experience. This concept particularly appealed to UK, German, and Italian tourists, who flocked to the islands to escape Europe's colder months. By the late 1990s, the Maldives had firmly established itself as a high-end holiday destination, known for its overwater bungalows, luxury resorts, and world-class diving sites.

As the new millennium unfolded, the Maldives expanded its tourism market beyond Europe. Visitors from Asia, particularly China and India, began increasing due to rising middle-class affluence, direct flight connections, and demand for unique travel experiences.

The shift in tourism offerings in the Maldives led to a diverse range of experiences catering to different types of travelers. Wellness retreats became a key feature, with resorts introducing yoga, meditation, and Ayurvedic treatments to appeal to health-conscious guests. At the same time, the Maldives capitalized on its world-renowned dive sites, offering liveaboard diving experiences that allowed adventurers to explore multiple reefs. Additionally, cultural tourism flourished as guesthouses on inhabited islands provided budget-friendly and authentic Maldivian experiences, including traditional cuisine and fishing excursions, giving visitors a unique insight into local life.



Recognizing tourism as its economic backbone, the Maldivian government invested significantly in infrastructure, policies, and sustainability to support the industry's expansion. The expansion of Velana International Airport allowed for larger aircraft and increased visitor arrivals, while the improvement of seaplane and speedboat networks facilitated easier transfers to remote island resorts. Foreign investment policies attracted global luxury brands like Four Seasons, Ritz-Carlton, and Soneva, leading to the introduction of underwater villas, private island resorts, and ultra-luxury experiences. Additionally, sustainability initiatives outlined in the Fifth Tourism Master Plan emphasized eco-conscious growth, ensuring the protection of the environment while further boosting the tourism sector.



By the 2010s, the Maldives had solidified its status as a top-tier luxury travel destination, renowned for its overwater villas with glass floors, infinity pools, and exclusive butler services. The focus on privacy attracted celebrities, royals, and high-net-worth individuals, with private islands offering full buyouts for ultimate exclusivity.

Resorts in the Maldives competed by offering unique, high-end experiences to attract discerning travelers. Notable examples include underwater hotels and restaurants like The Muraka at Conrad Maldives and the Ithaa Undersea Restaurant, which redefined the guest experience with their extraordinary settings. In addition, eco-luxury initiatives, such as coral restoration projects, solar energy use, and plastic-free policies, appealed to environmentally-conscious visitors, enhancing the Maldives' reputation as a destination that balances luxury with sustainability.

Challenges & The Road Ahead

Despite its success, the Maldives faces significant challenges, particularly from climate change. As one of the world's lowest-lying countries, rising sea levels pose an existential threat.

To address environmental challenges, the Maldives is prioritizing sustainability and resilience through coral regeneration programs, mangrove conservation efforts, carbon neutrality initiatives, and the development of floating islands and artificial land reclamation projects.

Additionally, digital transformation is helping the Maldives stay competitive. The use of AI-powered travel planning, virtual reality resort tours, and social media influencers has expanded its reach in global markets.

PESTEX MALDIVES: DEFINING INDUSTRIAL HYGIENE STANDARDS



In the idyllic setting of the Maldives, where luxury and pristine environments define the hospitality experience, maintaining impeccable hygiene standards is essential. Since its inception in 1999, PestEx Maldives has been a trusted partner for resorts and businesses, offering professional hygiene solutions tailored to the industry's unique demands.

What began as a modest initiative has grown into the leading provider of pest control and hygiene solutions in the Maldives. Today, PestEx Maldives serves over 40 resorts and supplies high-quality chemicals to nearly 70% of self-servicing establishments, reinforcing the nation's reputation as a premier tourist destination.

Recognizing that cleanliness is the foundation of guest satisfaction, PestEx Maldives delivers a broad spectrum of housekeeping products to ensure pristine environments.

Housekeeping Chemicals

Their specialized product range includes:

- **RAIDER D** — 5411: An anti-slip floor cleaner for enhanced safety.
- **CARPETKLEEN** — 7880: Formulated for effective carpet maintenance.
- **MIGHTY** — 3150: A versatile multi-purpose cleaner.
- **TOP SECRET** — 4002: A high-performance cream cleaner for various surfaces.

Professional Cleaning Tools

Complementing their chemical solutions, PestEx Maldives provides premium cleaning tools, such as:

- **Acrylic dust mops.**
- **Metal and plastic frames.**
- **Rounded web brushes.**



No. 1 Pestcontrol
Service Provider
in
Maldives

INDUSTRY APPOINTMENTS

FUSHIFARU MALDIVES



Mohamed Ahmed Didi – *Commercial Director*

Fushifaru Maldives has appointed Mohamed Ahmed Didi (Max) as its new Commercial Director, bringing over 20 years of leadership experience in the hospitality industry. Having held key positions at globally recognized brands such as Centara Resorts and Vakkaru, Max is an expert in revenue management, online distribution, sales, and administration. His strategic expertise will drive Fushifaru's commercial growth and strengthen its market presence.



Luh Ramiadi – *Director of Spa & Wellness*

Fushifaru Maldives has appointed Luh Ramiadi (Luhadi) as its new Director of Spa & Wellness, bringing 16 years of expertise in luxury spa and wellness management. Known for leading spa rebranding initiatives and implementing innovative wellness programs, Luhadi's deep knowledge of Ayurvedic and holistic treatments will redefine Fushifaru's wellness offerings, creating transformative experiences for guests.



Chef Jan P Cleusters – *Director of Culinary Innovations*

Fushifaru Maldives welcomes Chef Jan P Cleusters as its new Director of Culinary Innovations. With over 12 years of experience in culinary strategy, marketing, and sustainability, Chef Jan has worked at Michelin-starred establishments and luxury resorts across Europe and Asia. His innovative approach and commitment to sustainability align with Fushifaru's vision of delivering exceptional, eco-conscious gastronomy.

HULHULE ISLAND HOTEL



Chef Ibrahim Naeem – *Executive Chef*

Hulhule Island Hotel has appointed Chef Ibrahim Naeem as its new Executive Chef, bringing extensive experience in the culinary industry.

DUSITD2 FEYDHOO MALDIVES



Chef Mohamed Adil – *Executive Chef*

recently appointed as the pre-opening Executive Chef for DusitD2 Feydhoo Maldives, is one of the first Maldivian chefs to hold this prestigious position with an international brand. His career began with the Four Seasons apprenticeship program, where he honed his skills under industry experts, and later took on roles at Vakkaru Maldives and Faarufushi Maldives. Passionate about mentoring younger generations, Chef Adil strives to preserve Maldivian cuisine while blending it with international influences.

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