

• H O S P I T A L I T Y •

MOSAIC

MALDIVES

Ms. Jenna Gangmei,
A Visionary Leader in Maldivian Hospitality
Driving Excellence at Barceló

SO/ Maldives:
Where Fashion Meets Paradise in
Emboodhoo Lagoon

Natural Luxury Sommelier Challenge 2025:
A Tea-Inspired Culinary Showcase at
FHA Maldives 2025



SO/ MALDIVES
EMBOODHOO LAGOON

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Publisher Note.

Welcome to the fourth edition of Hospitality Mosaic Maldives, your trusted window into the vibrant and ever-evolving world of Maldivian hospitality. More than a magazine, Hospitality Mosaic Maldives continues to serve as a dynamic platform for connection, inspiration, and storytelling. It brings together hoteliers, chefs, suppliers, restaurateurs, and passionate professionals who share a common vision: to elevate the Maldives as a global icon of hospitality and culinary distinction.

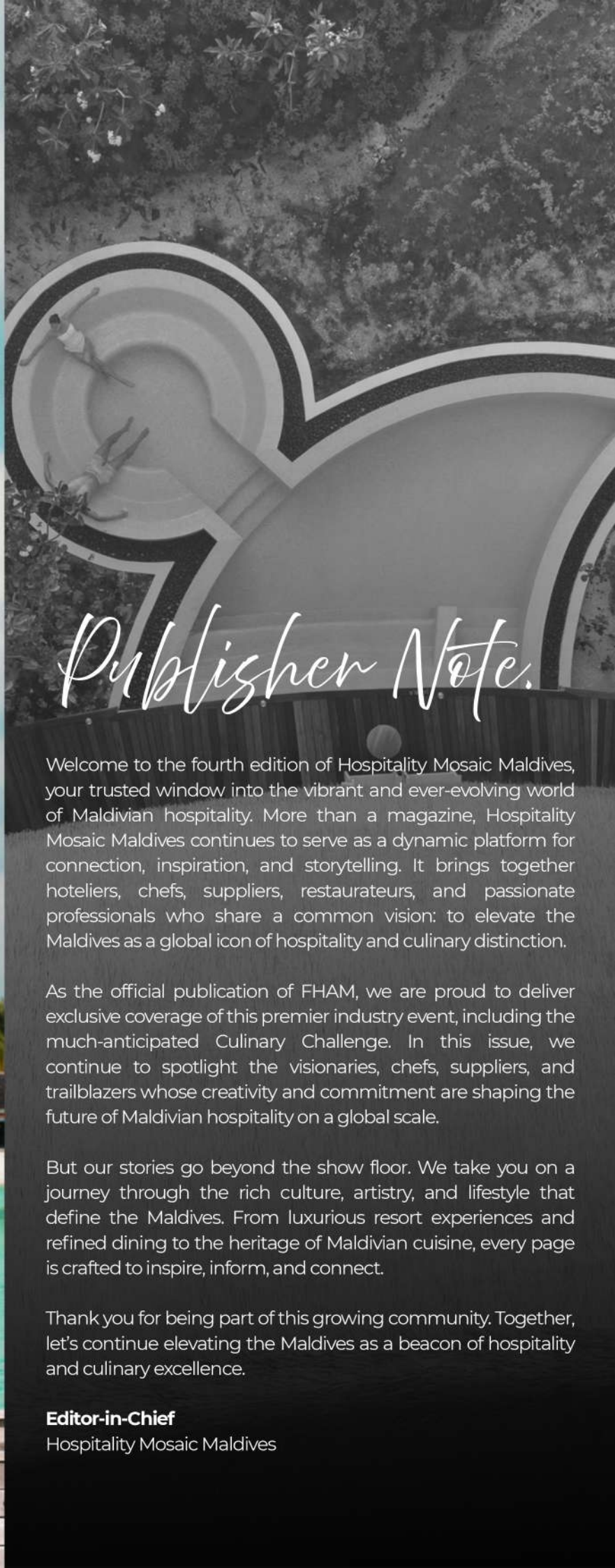
As the official publication of FHAM, we are proud to deliver exclusive coverage of this premier industry event, including the much-anticipated Culinary Challenge. In this issue, we continue to spotlight the visionaries, chefs, suppliers, and trailblazers whose creativity and commitment are shaping the future of Maldivian hospitality on a global scale.

But our stories go beyond the show floor. We take you on a journey through the rich culture, artistry, and lifestyle that define the Maldives. From luxurious resort experiences and refined dining to the heritage of Maldivian cuisine, every page is crafted to inspire, inform, and connect.

Thank you for being part of this growing community. Together, let's continue elevating the Maldives as a beacon of hospitality and culinary excellence.

Editor-in-Chief

Hospitality Mosaic Maldives



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A diver in a black wetsuit and blue fins is swimming underwater. Bubbles are rising from the diver's mask. The background is a deep blue with some light rays filtering through the water.

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Maldives' Hospitality Industry **Elevates Wellness with Sustainable Luxury**

The Maldives, renowned for its turquoise lagoons and coral reefs, is evolving into a global wellness tourism hub. Leading this transformation is Banyan Tree Vabbinfaru's Banyan Tree Connections, a private, immersive wellbeing journey for two, launching in May 2025. This program, alongside the Maldives' thriving wellness industry, caters to travelers seeking meaningful connections in a fragmented world.

Banyan Tree Connections offers 2- and 3-night program to foster balance and togetherness, rooted in Banyan Group's 8 Pillars of Wellbeing. The 2-night experience includes a Wellbeing Consultation, Private Yoga Duo, Herbal Oil & Reflexology Workshop, Breathwork & Sound Meditation, a 90-minute Time Together Spa Treatment, and a Private Sunset Cruise, complemented by a Saffron Thai Dinner. The 3-night program adds a Conscious Grounding Session, Maldivian Cooking Class, and exclusive Lagoon Floating Therapy, with acupuncture or cupping therapy options.

"Banyan Tree Connections responds to a universal need for deeper relationships and presence," said Hery Koswoyo, General Manager of Banyan Tree Vabbinfaru. Set in an eco-luxury sanctuary, the program integrates Maldivian traditions, enhancing its appeal.



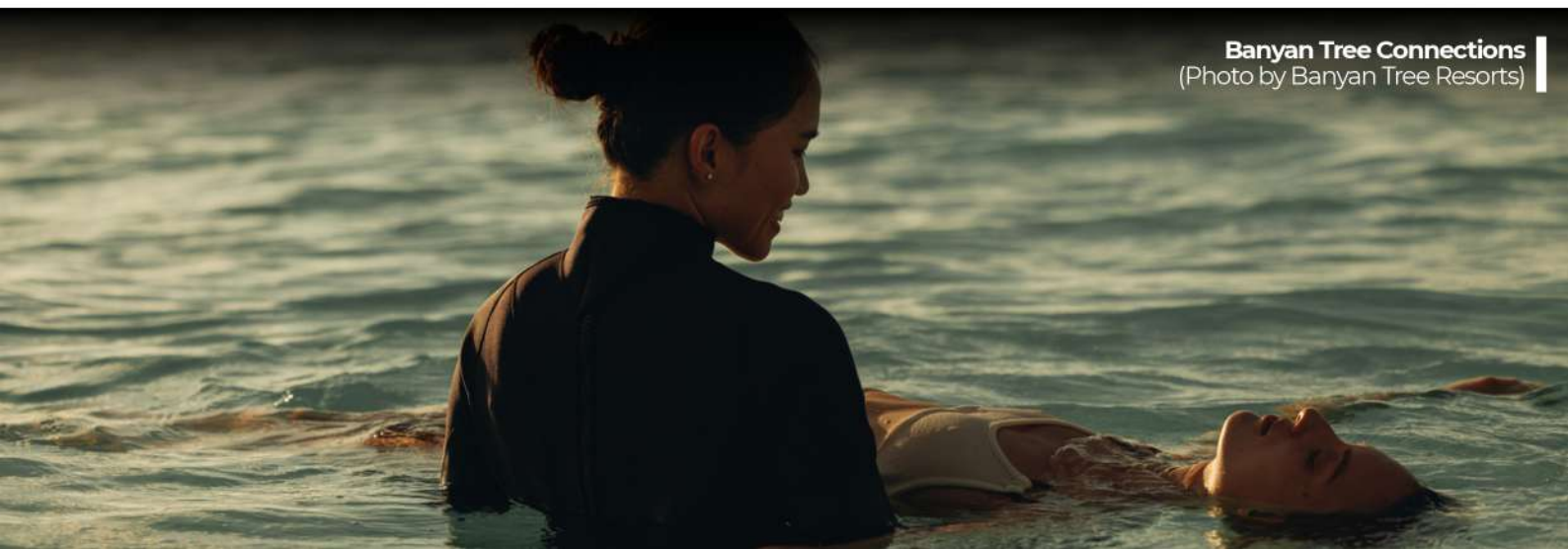


Banyan Tree Connections
(Photo by Banyan Tree Resorts)

Maldives' Wellness Industry Growth

The Maldives' wellness tourism sector is booming, driven by its natural beauty and cultural heritage. Local businesses, from artisanal spa product makers to traditional healers, are integral to this growth. Maldivian companies like Island Apothecary craft organic skincare using local coconut and herbs, while dhonis (traditional boats) are used for serene cruises, supporting local craftsmen. Wellness retreats across resorts like Soneva and Six Senses incorporate Maldivian fishing and cooking traditions, boosting community economies.

Banyan Tree Connections aligns with this trend, offering curated experiences that blend eco-luxury with local culture. By integrating local industries and sustainable practices, the Maldives is redefining wellness tourism, inviting travelers to reconnect with themselves, loved ones, and nature in a breathtaking paradise.



Banyan Tree Connections
(Photo by Banyan Tree Resorts)

MALDIVES TOURISM SOARS: CELEBRATING THE MILLIONTH VISITOR OF 2025

The Maldives continues to captivate global travelers, achieving a historic milestone by welcoming its one-millionth tourist of 2025 on June 7, the fastest in the nation's history. This landmark, marked by the arrival of Kajal Singh at Bandos Maldives, underscores the archipelago's enduring allure as a premier luxury destination and the robust growth of its tourism industry.

The Maldives welcomed 2,046,615 visitors in 2024, a 9.1% increase from 2023, with projections for 2025 targeting 2.3 million arrivals. This surge, driven by strategic marketing and expanded flight routes from airlines like IndiGo and China Southern, has solidified China, Russia, and the UK as top source markets. The Maldives Marketing and Public Relations Corporation (MMPRC) has diversified its appeal through campaigns targeting Europe, India, and the Middle East, alongside partnerships with global brands like Liverpool FC.

Bandos Maldives, a pioneer since 1972, hosted Kajal Singh and her husband for their honeymoon, celebrating with a ceremony at Velana International Airport. The resort, known for its turquoise lagoons and eco-conscious hospitality, exemplifies the Maldives' blend of luxury and sustainability, further highlighted by Singh's participation in the "Five Million Trees Planting Program."

The Maldivian tourism industry is evolving beyond beach vacations, embracing wellness and cultural experiences. Resorts like Banyan Tree Vabbinfaru offer programs like Banyan Tree Connections, featuring yoga, Maldivian cooking classes, and eco-luxury spa treatments. Local businesses, such as Island Apothecary, provide organic products, while traditional dhoni boats support artisans during wellness cruises. This fusion of local heritage and modern luxury enhances the Maldives' appeal.

Tourism, the backbone of the Maldivian economy, saw a 15% rise in receipts in 2024, though rising taxes pose challenges for affordability. The government is balancing growth with sustainability, promoting initiatives like tree-planting and marine conservation. With resorts like Bandos leading in family-friendly and diving experiences, the Maldives remains a top destination, poised for another record-breaking year.



Jenna Gangmei:

A Visionary Leader in Maldivian Hospitality Driving Excellence at Barceló

With over 17 years of experience in the hospitality and travel industry, including more than a decade in the Maldives, Ms. Jenna Gangmei has established herself as a dynamic leader in the field. As the Cluster Director of Sales & Marketing for Barceló Whale Lagoon Maldives and Barceló Nasandhura Malé, she spearheads the commercial success of two distinct properties: a serene island resort in the South Ari Atoll and a luxurious city hotel in the vibrant heart of Malé.

Ms. Jenna's career is defined by her strategic vision and deep market insight, honed through years of leading international sales missions and forging strong partnerships with revenue and corporate teams. Her ability to craft targeted sales strategies has been instrumental in driving sustainable business growth and elevating brand presence for Barceló Maldives Resorts. Whether launching innovative promotional campaigns or nurturing corporate and leisure partnerships, her goal-oriented approach consistently delivers results in an ever-evolving market.

A passionate advocate for team empowerment, Ms. Jenna fosters a collaborative environment that inspires her team to excel. Her adaptive leadership style enables her to navigate complex market demands while remaining focused on delivering exceptional guest experiences. Beyond her commercial achievements, Ms. Jenna is deeply committed to sustainability and community engagement. Through her support of Barceló ReGen's CSR initiatives, she promotes responsible tourism practices and meaningful contributions to local communities, helping to ensure the brand's positive impact on the Maldives.

Ms. Jenna Gangmei's blend of strategic expertise, leadership, and dedication to sustainable growth makes her a pivotal figure in shaping the future of hospitality in the Maldives. Her work continues to position Barceló Maldives Resorts as an industry leader—delivering unparalleled guest experiences while fostering a lasting legacy of responsible tourism.

FOOD SUSTAINABILITY AND HOMEMADE SMOKED REEF FISH IN THE MALDIVES

In the heart of the Maldives, where turquoise waves kiss pristine shores, the art of culinary sustainability is redefining gastronomy. As a chef dedicated to the principles of food sustainability, Chef Prasath Vitharanage, Executive Chef of Atmosphere Kanifushi, is committed to crafting dishes that not only tantalize the palate but also safeguard the environment and uplift local communities. This ethos ensures that future generations can relish the same vibrant, wholesome flavors that define this island paradise.

“At the core of my culinary practice is the preparation of homemade smoked reef fish—a dish that embodies the delicate balance between tradition and environmental stewardship. Sourcing fish exclusively from abundant, responsibly harvested stocks, I collaborate with local fishermen who share a deep reverence for the Maldives’ fragile coral reefs. These guardians of the ocean employ time-honored, low-impact fishing methods, preserving the delicate marine ecosystems that are the lifeblood of this region,” says Chef Prasath.



“In my kitchen, sustainability extends to every detail. I employ traditional smoking techniques, using natural, locally sourced coconut husks as fuel. This eco-conscious approach minimizes environmental impact while infusing the fish with a rich, smoky depth that celebrates the Maldives’ culinary heritage. The result is a dish that harmonizes bold flavors with a commitment to planetary health—offering diners an authentic taste of the islands without compromising their future.”

This dedication to sustainable practices is more than a culinary choice—it is a pledge to honor the Maldivian food legacy. By prioritizing ethical sourcing and environmentally friendly methods, we protect the vibrant reefs and diverse marine life that make the Maldives a global treasure. Each plate served is a testament to mindful cooking, weaving together respect for the land, the sea, and the communities that sustain them.

In a world increasingly hungry for conscious dining, our work in the Maldives stands as a beacon of hope. It’s about crafting unforgettable meals with care—for the food, the people, and the planet—ensuring that the beauty and bounty of these islands endure for generations to come.

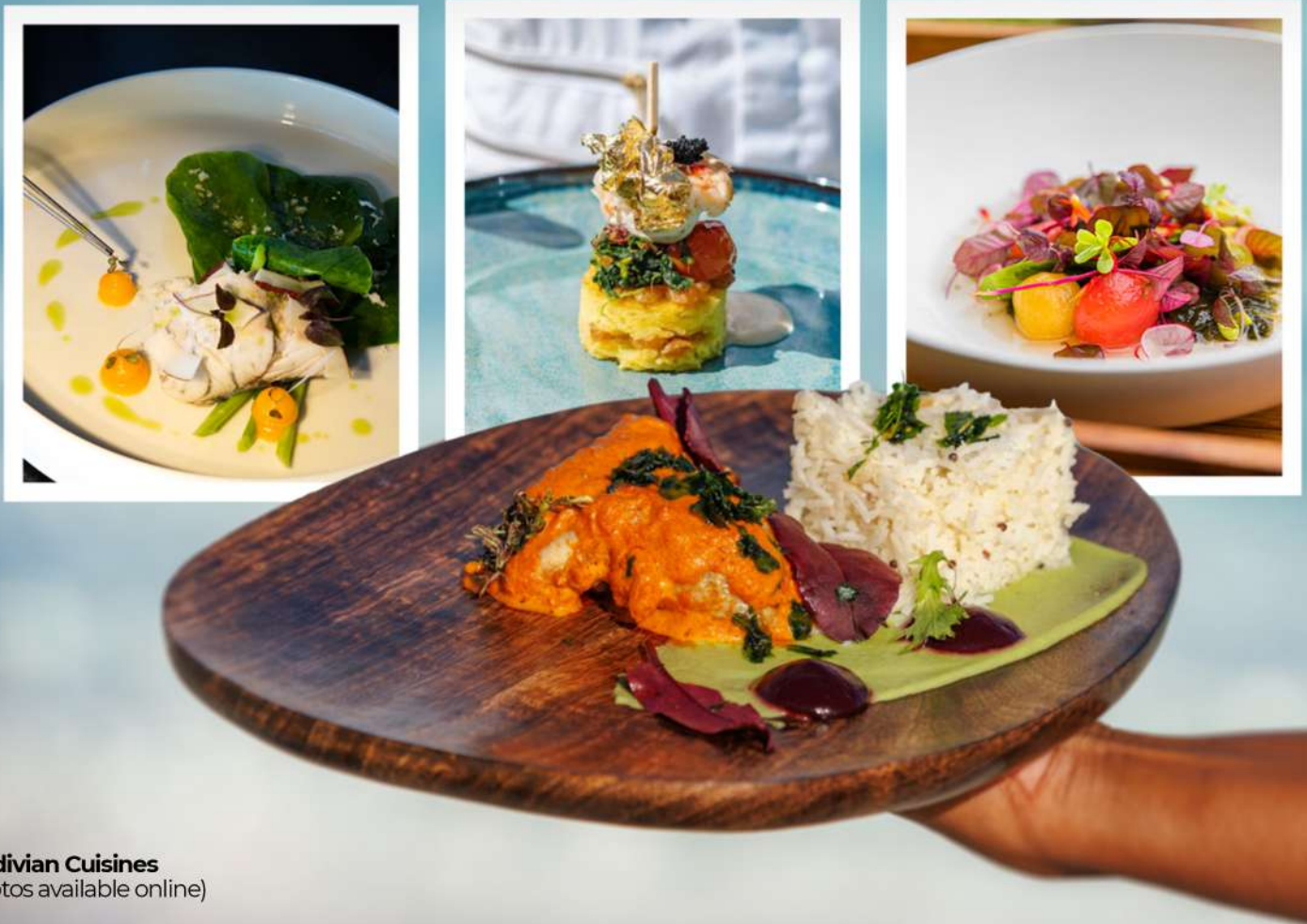
Sustainable Dining Redefines Maldivian Culinary Arts

The Maldives, a tropical paradise, is embracing sustainable dining as a cornerstone of its tourism industry, blending eco-conscious practices with rich culinary traditions. A standout example is Seb's Farm at Velaa Private Island, which redefines castaway island dining through farm-to-table innovation, showcasing the Maldives' commitment to sustainability.

Seb's Farm: A Model of Sustainable Dining

Launched in 2025, Seb's Farm at Velaa Private Island offers an immersive dining experience rooted in regenerative agriculture. This organic farm, nestled in the Noonu Atoll, grows over 40 varieties of fruits, vegetables, and herbs using sustainable techniques like crop rotation and composting. Guests enjoy dishes crafted from freshly harvested produce, paired with line-caught seafood, in a serene beachside setting under the stars. The farm-to-table concept minimizes food miles, ensuring fresh, flavorful meals while reducing environmental impact.

Seb's Farm also educates guests through farm tours and cooking classes, highlighting Maldivian ingredients like breadfruit and screwpine. This initiative supports local farmers by sourcing additional produce from nearby islands, fostering community resilience and preserving culinary heritage.





Maldivian Cuisines
(Photo available online)

Across the Maldives, resorts are integrating sustainability into dining. Gili Lankanfushi's 2025 wellness offerings include plant-powered menus, emphasizing locally sourced, organic ingredients. Banyan Tree Vabbinfaru's Banyan Tree Connections features Maldivian cooking classes, showcasing traditional recipes with sustainable seafood. Local businesses like Island Apothecary supply organic coconut-based products, while traditional dhoni boats deliver fresh catches, supporting artisanal fishers.

The Maldives' tourism industry, welcoming over 1 million visitors by June 2025, is prioritizing eco-friendly practices. Resorts like Bandos Maldives engage in initiatives like the "Five Million Trees Planting Program," complementing sustainable dining with environmental stewardship. These efforts align with global trends, reducing carbon footprints while celebrating Maldivian flavors.

Sustainable dining in the Maldives, exemplified by Seb's Farm, blends innovation with tradition, offering guests unforgettable culinary experiences. By prioritizing local sourcing, regenerative farming, and cultural preservation, the Maldives is setting a global standard for eco-conscious tourism.

Celebrating Unity: **Associate Appreciation Week at The Westin Maldives Miriandhoo Resort**

The Westin Maldives Miriandhoo Resort marked Associate Appreciation Week 2025 (AAW2025) with a vibrant five-day celebration honoring the dedication and spirit of its associates, reinforcing the resort's commitment to fostering unity and gratitude.

The festivities commenced with a heartfelt "Thank You" breakfast, hosted by the leadership team, where meaningful conversations and exquisite cuisine set a warm tone. The energy soared with an athletics meet and a thrilling Futsal One-Day Cup, igniting camaraderie and team spirit.

Day Two emphasized personal growth, featuring a financial wellness session led by General Manager Vijay Kumar. His expert insights on budgeting and financial security empowered associates, while afternoon games like Catch the Water Balloon and Dodgeball brought laughter and lighthearted fun.



AAW2025 of The Westin Maldives Resort
(Photo by The Westin Maldives Miriandhoo Resort)



Sustainability shone on Day Three with the launch of the "Recycle 1 Million Challenge," a TakeCare Champions initiative targeting the collection and recycling of one million plastic bottles. The day also featured a lively Volleyball One-Day Cup, blending physical wellness with team bonding on the resort's sandy courts.

Day Four offered a sunset Fishing Competition, where four teams competed in a friendly maritime showdown, encapsulating the Miriandhoo family spirit through shared adventure and connection.

The week culminated in a magical beachfront Appreciation Dinner and Party under the stars. Associates reveled in joy, laughter, and surprise recognitions, creating cherished memories. AAW2025 at The Westin Maldives Miriandhoo Resort was more than a celebration, it was a testament to the invaluable contributions of every team member, whose extraordinary spirit illuminates this island paradise.

Natural Luxury Sommelier Challenge 2025: A Tea-Inspired Culinary Showcase

From September 7–9, 2025, Central Park in Hulumale, Maldives, will host the inaugural Natural Luxury Sommelier Challenge, a groundbreaking new addition to the Food and Hospitality Asia Maldives (FHAM) concurrent events, proudly sponsored by Dilmah. This prestigious competition, debuting for the first time, invites Food & Beverage (F&B) professionals from hotels, resorts, restaurants, and hotel schools to elevate tea-inspired gastronomy and mixology, embodying the theme of “Natural Luxury.”

Teams, each comprising one F&B expert and one culinary specialist, will present four portions of tea-paired food items and a no/low-alcohol tea-based cocktail, featuring Dilmah’s ethically sourced black, green, white, or oolong teas. Infused with nature’s essences sunshine, soil, and rainfall, these creations blend mindfulness, wellness, and sustainability, catering to modern consumers seeking innovative, eco-conscious dining experiences.

This unique challenge fosters leadership and global exposure, cultivating brand ambassadors who champion Dilmah’s commitment to nature-inspired indulgence and family values. Participants will showcase tea’s versatility through infused dishes, garnished pairings, and inventive cocktails, celebrating the art and science of tea-making where every sip reflects kindness to people and the planet.

As a vibrant highlight of FHAM’s dynamic lineup, the first-ever Natural Luxury Sommelier Challenge transcends traditional competitions, redefining luxury through sustainable innovation. Join this landmark event in the Maldives to witness F&B professionals transform Dilmah teas into extraordinary culinary and mixology masterpieces, harmonizing exceptional flavor with environmental consciousness.



SO/ MALDIVES: WHERE FASHION MEETS PARADISE IN EMBOODHOO LAGOON

Nestled in the tranquil turquoise waters of Emboodhoo Lagoon, just a 15-minute speedboat ride from Velana International Airport, SO/ Maldives emerges as an avant-garde sanctuary that redefines luxury hospitality. This 5-star private island resort, part of Ennismore's visionary portfolio, blends bold design, sustainable innovation, and unparalleled guest experiences, creating a haven for those seeking both relaxation and adventure.

Architectural Elegance and Villa Sophistication

SO/ Maldives boasts 80 meticulously designed beachfront and overwater villas, each offering open-plan living with panoramic ocean views. Ranging from one to three bedrooms across eight categories, the villas feature private pools, expansive decks, and vibrant interiors inspired by high fashion. The two- and three-bedroom villas cater to families and groups, with the Family Beach Pool Villa with Capsule standing out for its playful kids' sleep pods, blending comfort with creativity. Personalized concierge services ensure every guest's stay is tailored to perfection, embodying the resort's commitment to bespoke luxury.



Culinary Artistry with Global Flair

The dining scene at SO/ Maldives is a celebration of global cuisines, offering three distinct culinary experiences. The Citronelle Club delivers vibrant Pan-Asian dishes with a European twist, served in a sleek oceanfront setting. Lazuli Beach Club channels the Mediterranean's Cote d'Azur charm, offering wholesome fare in a chic beachside ambiance. Hadaba, the signature restaurant, captivates with Levantine cuisine, featuring slow-cooked delicacies and smoked treats crafted from the finest ingredients, all set against endless ocean vistas. Each venue elevates dining into a sensory journey, reflecting the resort's fashion-forward ethos.

The resort's pristine beach, fringed by powdery sands and swaying palms, invites guests to indulge in barefoot strolls or refreshing dips in the crystal-clear lagoon. For wellness enthusiasts, the Wellness Camp SO Spa offers a serene retreat with a Vichy rainforest shower, steam, sauna, and modern treatment rooms, all designed to mirror nature's gentle rhythms. Adventure seekers can explore the Water Sports Hub, offering thrilling activities like jet skiing, dolphin-spotting boat rides, and shark swims. Families are equally catered to, with The Nest Kids Club and The Zone providing engaging activities and games for younger guests.

SO/ Maldives sets a new standard for responsible luxury with its prestigious Green Globe certification, earned within its first year of operation. Guided by Ennismore's ESG mission, the resort integrates eco-friendly practices, from reducing environmental impact to supporting local communities, ensuring a sustainable legacy in the Maldives' delicate ecosystem.

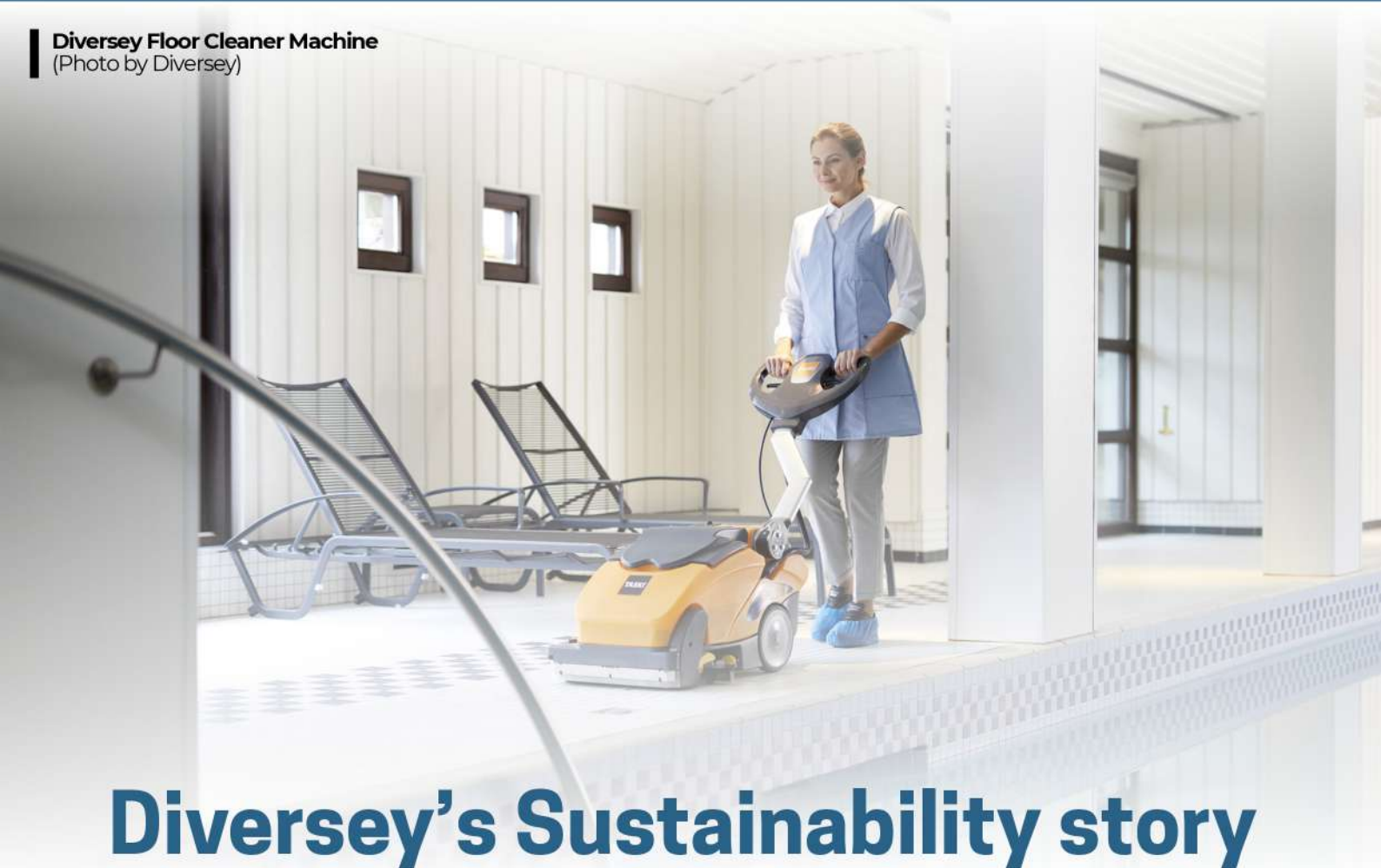


SO/ Maldives Resorts
(Photo by SO/ Maldives)

A New Era Under Visionary Leadership

Under the stewardship of newly appointed General Manager Olivier Moies-Delval, SO/ Maldives is poised for an exciting future. With over 30 years of global luxury hospitality experience, Olivier brings strategic leadership and a passion for crafting immersive, fashion-forward stays. His vision aligns with the resort's bold identity, fostering a collaborative team culture while elevating guest experiences to new heights.

From its Kidtastic Summer program, offering curated family adventures, to its commitment to sustainable innovation, SO/ Maldives is more than a resort—it's a lifestyle. With its vibrant design, world-class dining, and dedication to both guest satisfaction and environmental stewardship, SO/ Maldives stands as a beacon of modern luxury in the Maldives, inviting travelers to experience a paradise where style meets serenity.



Diversey's Sustainability story

Diversey is a global leader in cleaning and hygiene solutions, dedicated to elevating standards across the hospitality industry and beyond. With a legacy rooted in innovation and a strong commitment to sustainability, Diversey delivers cutting-edge technologies that address the evolving needs of modern businesses and discerning consumers.

As guest expectations have shifted—driven by increased travel, rising disposable incomes, and heightened hygiene awareness post-COVID—Diversey has remained at the forefront of transformation. The company has moved the industry from traditional manual cleaning practices to sophisticated, science-backed systems tailored for efficiency, effectiveness, and safety.

Diversey's product portfolio includes specialized formulations, hyper-concentrates, and precision dosing systems designed to minimize waste, reduce pilferage, and streamline operations. The company's emphasis on automation—through semi-automated tools and robotic cleaning solutions—further enhances consistency while reducing manual workload, helping customers achieve higher operational standards.

A key differentiator is Diversey's focus on sustainability. With innovations like recyclable packaging, reduced plastic use, and carbon-conscious product development, the company actively supports the global shift toward eco-friendly practices. These solutions not only ensure a cleaner environment but also align with evolving consumer values and industry regulations. Beyond technology, Diversey champions the professionalization of the cleaning industry—providing training, enhancing job dignity, and supporting workforce development.

With operations spanning multiple industries and a relentless focus on innovation, Diversey continues to redefine what's possible in hygiene and care. The company stands as a trusted partner to organizations seeking excellence, efficiency, and environmental responsibility in every clean.

Cora Cora Maldives: **Pioneering Sustainability with Freedom Footprints**

Nestled in the pristine Raa Atoll, Cora Cora Maldives leads with purpose through its award-winning Freedom Footprints Sustainability Program. This five-pillar initiative embodies the resort's ethos that every freedom carries responsibility, championing ecological protection, cultural preservation, and guest empowerment in paradise.

Ecological Restoration drives one of the Maldives' largest coral restoration projects, partnered with MARS Global, SHEBA's Hope Grows, and Save the Beach Maldives. This multi-year effort restores degraded reefs, bolsters marine biodiversity, and mitigates climate change impacts on island ecosystems.

Sustainable Operations, certified by Green Globe™ and supported by NSURE and EarthCheck, prioritize local sourcing, waste reduction, and energy efficiency. Staff training and EarthCheck's reporting software ensure a regenerative tourism model, aligning every operational choice with sustainability.

Preservation of Natural Heritage shines through the Dutch Onion Museum, one of only two registered museums in the Maldives. This cultural anchor safeguards Maldivian artefacts, history, and traditional knowledge, celebrating the nation's rich heritage.

Turtle Trails, in collaboration with the Olive Ridley Project and Atoll Marine Center, focuses on turtle conservation through rescue, rehabilitation, and education. Success stories like "Cora," a rescued Olive Ridley turtle, and school outreach programs amplify awareness of marine conservation.

Guest Engagement invites visitors to join the mission via sustainability tours, eco-education walks, and marine biologist-led snorkeling. Each guest night funds reef restoration and community projects, creating lasting impact.

Globally recognized with the 2024 International Sustainability Award and a Top 100 Sustainable Resorts ranking, Cora Cora Maldives, under Resort Manager Muiz Mohamed, ensures every step leaves a meaningful footprint, preserving the island's vibrant future.



Discovering Community Life on Maldives' Unexplored Islands

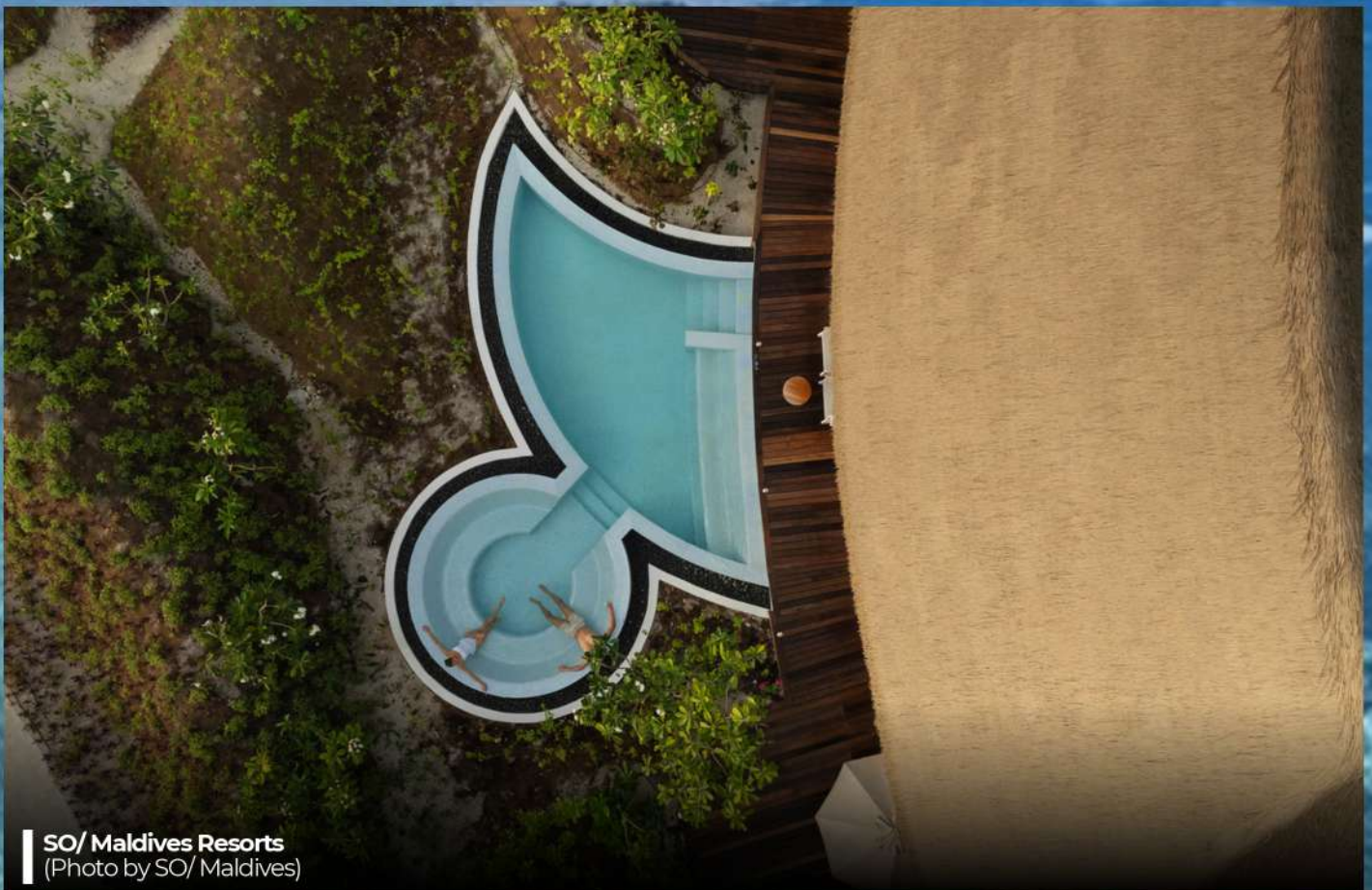
By Vipula Wanigasekera

When people think of the Maldives, they imagine floating villas, infinity pools, private butlers, and champagne sunsets. For years, this image has defined Maldivian tourism—a luxury escape for honeymooners and high-end travelers. But beyond the polished brochures and curated experiences lies a different Maldives—one that is genuine, unfiltered, and deeply human. A Maldives of unexplored inhabited islands, home to vibrant communities living in harmony with the ocean.

Scattered across the archipelago are islands that remain mostly untouched by mass tourism. Islands like Dhigurah in South Ari Atoll, Thinadhoo in Vaavu Atoll, and Nolhivaranfaru in Haa Dhaalu are not deserted—on the contrary, they are full of life. Children laugh as they chase waves on powdery beaches, fishermen head out at dawn in traditional dhonis, and families gather under the stars for tea and tales. These communities represent the true spirit of the Maldives—a lifestyle built on simplicity, resilience, and connection.

What's emerging in these lesser-known places is something truly special: community-based tourism. Instead of isolating tourists behind resort walls, this model invites them into the heart of island life. Visitors stay in family-run guesthouses—often just a few steps from the turquoise sea—and experience what it's like to live on a real Maldivian island. The hospitality here is not scripted; it is sincere.

You might start your day with fresh coconut pancakes and home-brewed black tea, followed by a walk with your host to the local harbor or reef. Later, you could join a cooking lesson, help prepare dishes like mas huni (tuna salad with coconut) or garudhiya (fragrant fish soup) and end the day swaying to boduberu drums during a community dance.



What makes this kind of tourism deeply rewarding is its mutual benefit. For the locals, it provides a sustainable income that doesn't depend on environmentally intensive mega-resorts. Guesthouse owners, fishermen, artists, and guides all become part of the tourism ecosystem. For travelers, it's a rare chance to step off the beaten path and connect with real people and their stories.

Many of these islands are also pioneering eco-conscious living. With limited space and fragile ecosystems, they are turning to solar energy, waste reduction, and coral conservation. Some communities lead snorkeling tours to protected reefs, where visitors learn about marine biodiversity and the challenges of rising sea temperatures. Others involve guests in island clean-up programs or mangrove restoration—small efforts with meaningful impact.

These islands aren't just places to visit—they are places to belong. On Nohivaranfaru, you may witness the craftsmanship of boat-builders who carve vessels by hand, using knowledge passed down for centuries. In Dhiffushi, a local grandmother might offer you a woven palm fan and a smile that needs no translation. These experiences cannot be booked online or captured in a resort itinerary—they must be lived through.

In a world where travel often feels packaged and predictable, the unexplored islands of the Maldives offer something rare: authenticity. They remind us that beauty lies not only in luxury, but in human connection, in the rhythms of daily life, and in the quiet magic of sharing a sunset with people who call this paradise home.

So, next time you think of the Maldives, look beyond the brochures. There's another side to this island's national side that welcomes you into its villages, kitchens, stories, and hearts. It's not just a vacation; it's a return to simplicity, to culture, and to the kind of travel that transforms both the visitor and the host.

The Maldives is more than its resorts. It's a living, breathing heritage of islands—and they are calling.



Boosting Sustainable Tourism Development in the Maldives

By Vipula Wanigasekera

The Maldives has taken a pivotal step toward structured tourism expansion in March through the 15th Amendment to the Maldives Tourism Act which explicitly grants the President the authority to allocate uninhabited islands and lagoons for tourism purposes (Rashu Chambers LLP, 2025). This amendment, while legislative in nature, is strategic in implication—centralizing land allocation under the Executive for the first time with legal clarity.

For a nation where tourism contributes over 25% of GDP and more than 70% of foreign exchange earnings, this clarity provides a firmer foundation for growth. Investors, developers, and communities alike stand to benefit from the efficiency and focus such central authority can offer.

A Clearer Pathway for Tourism Growth

Under the previous regime, overlapping jurisdictions between ministries, councils, and environmental bodies are said to often delay critical approvals for resort and infrastructure development. The new amendment resolves this by streamlining the process through a single decision-maker—the President—thus accelerating project timelines and promoting investor confidence ([Tourism Ministry, Maldives, 2025](#)).

This is particularly relevant as the government prioritizes decentralized tourism growth, encouraging development beyond the well-established central atolls. The amendment enables targeted allocation of islands in lesser-known regions like Haa Dhaalu, Laamu, and Addu, promoting inclusive economic development (President's Office, 2025).



Strategic Land Use for Sustainable Development

The Maldives has made strong international commitments to environmental preservation, and centralized presidential oversight can ensure consistency in implementing those standards. Development of tourism islands can now be better synchronized with the Maldives' National Sustainable Development Strategy, including coral preservation, renewable energy mandates, and sustainable water and waste systems (UNDP Maldives, 2024).

Additionally, the Tourism Trust Fund established under this amendment provides a financing mechanism for eco-sensitive development and community-driven tourism initiatives (Rashu Chambers LLP, 2025).

Empowering SMEs and Local Communities

Beyond elite resort development, the amendment opens a path for the President to support small and medium-scale tourism projects, especially in inhabited islands. Local entrepreneurs can now apply for tourism zones with assurance that applications will be processed under unified oversight, not lost in a maze of agencies. This facilitates diversification into guesthouses, boutique ecolodges, wellness retreats, and cultural tourism products, enhancing community-based tourism (Ministry of Economic Development, Maldives, 2025).

The 15th Amendment marks a pivotal turning point in how the Maldives governs its most treasured national resource—its islands and lagoons. These natural assets are not only central to the country's identity but also the backbone of its tourism-dependent economy. By formally empowering the President to oversee the allocation of these uninhabited areas for tourism development, the amendment introduces a new era of policy coherence and strategic oversight. This centralized authority eliminates past uncertainties caused by administrative overlaps and allows for long-term planning that aligns with national tourism goals.

With the President now officially at the helm, the Maldives can move toward a tourism model that is more integrated, environmentally responsible, and inclusive. Development decisions can be made with a clear vision for sustainability, incorporating environmental protections, community benefits, and infrastructure alignment from the outset. This legislative clarity encourages investor confidence, speeds up the approval process for tourism projects, and enhances regulatory accountability. Ultimately, it reinforces the Maldives' reputation as a destination that carefully balances economic growth with ecological stewardship—an increasingly important distinction in the global tourism landscape.



Industry Appointments



Congratulations

Mr. Mohamed Azil
On your new appointment as
Director of Operations
At Oaga Art Resort



Congratulations

Mr. Nithil Baskar
On your new appointment as
Resort Manager
At The Westin Maldives Miriandhoo Resort



Congratulations

Mr. Jourden Lama
On your new appointment as
Director of Sales
At Milaidhoo Maldives



Congratulations

Mr. Oscar Postma
On your new appointment as
General Manager
At The Ritz-Carlton Maldives, Fari Islands



Congratulations

Mr. Abdulla Naseef
On your new appointment as
Front Office Manager
At The Standard, Huruvalhi Maldives



Congratulations

Mr. Elias Pertoft
On your new appointment as
General Manager
At Banyan Tree Vabbinfaru and Dhawa Ihuru



Congratulations

Mr. Florain Leven
On your new appointment as
Director of Operations
At Gili Lankanfushi



Congratulations

Mr. Shihab Mohammed
On your new appointment as
Vice President Sales and Marketing
At Atmosphere Core

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FOR ADVERTISEMENTS CONTACT



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