

MARCH 2019 ISSUE

VELASSARU

M O M E N T S

Welcome to our March issue of Velassaru Moments 2019

There is always something new happening at Velassaru Maldives and this issue brings you lots of exciting news from the island. We are constantly striving to see how we can improve your stay with us and we would like to take this opportunity of highlighting some key implementations that happened during the last quarter.

AROUND THE ISLAND



Velassaru Celebrating 10 Years

Proudly being a part of the Small Luxury Hotels of the World, Velassaru Maldives will celebrate 10 years in luxury service in March 2019. From the complete re-launch of Velassaru in 2009 to more large-scale of accommodation and facilities renovation, we have been maintaining the same sophisticated and understated luxury style reflected throughout the resort's design. While guests clearly appreciate the facilities, the elevated dining experience and our exceptional service have kept them coming back!

"Thank you for the first 10 years, indeed a reason to celebrate and 2019 is off to a good start at Velassaru Maldives "
– Bill Ignatiadis, General Manager

Prue Leith at Velassaru

It was such a great pleasure to host the culinary legend Prue Leith here in Velassaru earlier this year! We had a chance to hear her life-long passion for food and her new cookbook 'My All-Time Favourite Recipes' featuring recipes from her own kitchen table. Guests were invited for an afternoon cocktail on the beach and had a chance to meet the Great British Bake judge.

Later in the evening, Prue hosted an intimate beach dinner complete with a five-course meal and selection of premium wines under a blanket of a million stars. Prue has been at the top of the British food scene for nearly 60 years. She has been huge success not only as founder of the renowned Leith's School of Food and Wine, but also as a caterer, restaurateur, teacher, TV cook, food journalist, novelist, and cookery book author.

Valentines Celebration

This year, Velassaru Maldives invited couples to celebrate Valentine's Day with an indulgent couple's spa treatment at The Spa and followed by an exclusive romantic dining experience on the beach.

Velassaru Spa – Valentine's Vinothérapie The experience includes a couple's full body scrub, wrap and massage followed by a specially prepared bath for two with accompanying bottle of wine.

Romantic Beach Dinner – On this special occasion, dinner tables were set on the expansive beach for a tranquil night with panoramic oceanfront moonlit view. Couples enjoyed an intimate five-course dinner and two glasses Verve Cliquot Rosé Champagne with live music.

Special Offer 2019

Enjoy some time away from it all this Easter with a stay at Velassaru Maldives and enjoy great savings! Our Easter Getaway package includes everything you need for an unforgettable break. The exclusive 5-night offer includes complimentary excursion for two, speed-boat transfers and complimentary stay for kids (restriction applies).

If you are staying over Easter weekend, there is an exciting schedule of events on the island including Easter Egg Hunt & Egg painting, Seafood buffet in VELA, Garden Lunch BBQ in TURQUOISE & chill-out music by the pool.

Check our Corporate Sales & Marketing Team at email sales@universalesorts.com for further details.

Velassaru Events Calendar 2019

Look forward to escaping to a chic and contemporary retreat to suit every occasion; culinary getaway, spa journey or simply a romantic break away from it all! Find the best things to do all year with our Events Calendar of 2019.

[Click Here To Download](#)

TIME TO SPA

A wide-angle photograph of three traditional Maldivian villas with thatched roofs, built on stilts over clear turquoise water. Two people in white robes are walking on a wooden walkway that connects the villas. The sky is blue with scattered white clouds.

[Introducing Elemis in the Spa at Velassaru Maldives](#)

The Spa at Velassaru Maldives always make sure our guests leave feeling incredibly refreshed and relaxed – and to do this we ensure we only use the best products in our treatment rooms.

This is why we are adding UK's number one leading luxury skincare brand, ELEMIS, to our Spa selection.

Known worldwide, ELEMIS is also the number one British Anti-Ageing Skincare Brand. All products undergo tests by elite therapists and the results are passed back to the brand in order to help them develop and improve products. It's this dedication to their craft that allows ELEMIS to provide ground-breaking treatments for both body and face, time and time again.

Please check around mid-year for the new Spa menu launch

WINE & DINE



Maldivian Tuna Fillet Recipe

Bring the flavours of the Maldives home to your table with this recipe of one of our favourites in TURQUOISE restaurant, The Maldivian Grilled Tuna. According to Executive Chef Carlos Exprua, this dish was created to honour Maldives' popular and exquisite ingredient, the yellowfin tuna. Served on a delicious creamy coconut rice with citrus and mango fruit salsa, the dish encapsulates the essence of Maldives. Enjoy cooking!

Ingredients (Serves 4)

- 880g Maldivian yellow fin tuna

Creamy Coconut rice

- 200g jasmine rice
- 20g chopped onion
- 20g chopped garlic
- 20g chopped ginger
- 200ml coconut milk
- 10g kaffir lime leaves
- 40g lemon grass
- 10g kaffir (or regular) lime zest

Citrus and Mango Fruit Salsa

- 40g pomelo
- 40g green mango
- 40g fresh tomato seedless
- 40g chopped fresh coriander
- 40g onion, chopped
- 40g red pepper, chopped
- 40g green pepper, chopped
- 40g yellow pepper, chopped
- 30ml lime juice
- fresh coconut diced
- fresh pea shoots

Method

Mix all the salsa ingredients together with 50ml of olive oil and season to taste with salt and pepper.

Cut the tuna into individual 200g steaks and season with salt and pepper

Wash the rice until the water runs clear, then cover the rice with cold water in a pan together with the kaffir lime leaves, lemongrass, 40g of butter and 1g of salt and simmer for around 16 minutes until the water is absorbed.

Heat the grill for the tuna.

Sauté pan the chopped onion, garlic and ginger in 10ml of olive oil until the onion is translucent. Add the coconut milk, the cooked jasmine rice and lime zest and cook together for 3 to 5 minutes until the rice is creamy like a risotto. Double check your seasoning.

While the rice is finishing, grill the tuna as desired (we recommend rare).

Garnish with the fresh coconut and pea shoots tossed in olive oil.



TASTE FOR LIFE

UPCOMING EVENTS

MARCH

- 05-09 [Rum Cocktail Week](#)
Experience the flavors of the Caribbean with Rum inspired cocktails at FEN
- 11 & 13 [Cinema Under the Stars](#)
Experience outdoor movie screening to the next level – enjoy our classic black and white movie nights on the beach
- 26 [White & Blue Party](#)
An evening of music on the Main Beach. Dress Code – White
- 31 [Mother's Day Garden Burger & Gourmet Hot Dog BBQ](#)
A delightful Burger BBQ lunch buffet in TURQUOISE Garden
[Vibes of Summer](#)
A day of sun, sea, sand and chill out music at the pool and FEN garden
[Spa Time](#)
Mother's Day Massage with a Refresh Facial Spa package
[Mother's Day Special Sunset Beach Yoga](#)
Special sunset yoga on the beach

APRIL

- 06-11 [Island Spice](#)
A selection of tropical cocktails created by our head mixologist
- 20 [Easter Egg Painting](#)
Kids' Easter egg painting in ETESIAN
- 21 [Kids' Easter Egg Hunt in FEN Garden](#)
Follow the clues left by bunny around the garden to complete the hunt followed by a sweet buffet in FEN!
[Garden Burger BBQ](#)
A delightful BBQ lunch buffet in TURQUOISE Garden
[Vibes of Summer](#)
A day of sun, sea, sand and chill out music at the pool and garden area
- 24 [Moonlight Vibes](#)
Join us for a spectacular night of music and a range of full moon inspired cocktails on the Main Beach.

MAY

- 12-17 [Exotic Daiquiri](#)
Cocktails inspired by Daiquiris – honoring one of Cuba's most famous drinks in FEN

AWARDS AND RECOGNITION

Our award-winning resort has received accolades from around the globe, and has garnered praise from travellers and industry bodies alike.

[Booking.com](#)
Guest Review Awards 2018



We are proud to share that Velassaru Maldives has been awarded with Guest Review Awards 2018 (9.4/10 review score) by BOOKING.COM.

'Guest Review Awards' are given to partners that consistently deliver great guest experiences defined by receiving an average score of 8.0 or greater on a scale out of 10.

We would like to thank all of our guests who have taken the time to offer a review!

CONNECT WITH US ON SOCIAL MEDIA

[Facebook](#)

Currently there are more than 49,000 followers on Velassaru page. Follow us every day and discover interesting stories and opportunities Velassaru has to offer.

