

Welcome to our June Issue of Velassaru Moments 2022

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



Velassaru Team Members, 100% Vaccinated

All eligible Velassaru team members have been fully vaccinated against COVID-19 while over 96.93% received the third-dose vaccination. "This demonstrates our commitment to preserving the health, safety and well-being of our team members" said General Manager, Brett Castleman.

Velassaru Maldives joined The Maldives Tourism Ministry and HPA vaccination drive to reassure holidaymakers that the Maldives will further remain one of the safest destinations to travel to during this unprecedented time.

Events Calendar 2022

Enjoy year-round warm weather along with crystal clear seas and pristine beaches. Discover an exciting line-up of events at Velassaru Maldives this year with the 2022 Events Calendar; expertly crafted it's perfect for couples and families alike.

View the full calendar here

Special Offers 2022

Book Direct and Save

Now is the time to think about planning your holiday to Velassaru Maldives. Book your holiday ahead and enjoy up to 45% discount until October 31, 2022.

Celebrate Eid Al Adha in Velassaru Maldives.

This Eid, escape to a chic and contemporary retreat where sunny blue skies, soft sandy beaches, and tranquil turquoise waters set the scene. Book and stay until July 31 and enjoy savings on food, complimentary welcome Eid-themed and turn-down amenities, one complimentary shisha in FEN, and one-hour use of an ocean kayak.

Check our Special Offers page on this link https://velassaru.com/special-offers





Spicy Maldivian Tuna Recipe

Bring a piece of the island at home with this Maldivian Tuna dish prepared by Velassaru Executive Chef Joao Costa.

Ingredients:

200g yellow fin tuna loin 250g green peas 125g green asparagus

50g cherry tomatoes

75g Roasted butternut squash pumpkin (cubed)

3 shaves dried coconut meat

10g Cajun spicy powder

10g chili powder

10g cumin powder

10ml coconut oil

10ml olive oil

25g unsalted butter

15g chopped butter

Salt and black pepper to taste

Mix all the powder ingredients together, season with salt and black pepper to taste. Then place the tuna loin in the mixture and set aside.

To prepare the green peas purée, bring a pan of water, seasoned with salt, to boil and cook the green peas. Transfer to a blender and purée with the butter. Blend until creamy.

Prepare the butternut squash pumpkin and green asparagus for blanching. Cut the pumpkin in even cubes (11/2 inch thick). Roast in the oven at 180 °C for 18 minutes.

To sear the Tuna loin, add olive oil to the hot pan over medium-high heat; sear loin evenly on all sides, until golden colour

When ready to serve, sauté all the vegetables and chopped garlic in coconut oil in a small pan.

To plate: spread green peas purée on the plate, place the tuna and vegetables. Garnish with coconut shaves, micro greens, and edible flowers.



MIXOLOGY 101

Exotic Daiquiri Cocktail Recipe t

Cocktails inspired by Daiguiris - honoring one of Cuba's most famous drinks were featured in FEN and Chill Bar earlier this month. Mariun Van Rooyen, Director of F&B, shares his top pick from the limited-time only menu.

SHAKEN DAIQOFFEERI

A tasty rum-based cocktail twist on the classic Espresso Martini. This coffee daiquiri tipple is a subtle but refreshing change to the usual martini. Hailing from Cuba, simply combine all the ingredients, mix, and servel

Ingredients:

40ml Havana Club 7yrs Dark Rum 15ml Vanilla Liqueur 15ml Cacao Brown Liqueur 129ml Uber Coffee 20 Ice cubes 2tsp Cocoa powder

Method:

Shake all ingredients with ice and strain into a chilled Martini glass. If desired, garnish with a dust of cocoa powder



Adopt Coral to Help Protect Marine Biodiversity

Many people choose to visit the Maldives to relax as well as to explore the country's impressive marine life, but care must be taken to preserve the underwater life for future generations.

Here at Velassaru Maldives we take every effort to conserve the diverse & sensitive ecosystem around us. One of the key responsibilities of our Dive and Watersports Center, IMMERSION is to lead our Marine conservation & education efforts. Not only do they provide lessons on how to snorkel safely, but the team also runs a weekly marine biology presentation and offers a Coral Adoption program.

Coral Adoption is an environmental initiative that guests can participate in to help protect the reef during their stay in the resort.



UPCOMING EVENTS IN JUNE- AUGUST 2022

JUNE

4–8 Exotic Daiguiri cocktail week

Cocktails inspired by Daiguiris - honoring one of Cuba's most famous drinks in FEN

11 Global Wellness Day

Join us on a guided healing experience to a journey of peaceful guided meditation and relaxing yoga overlooking the calm blue sea.

21 Sunrise Beach Yoga

Relax your body and mind with a breath-taking sunrise beach yoga session to celebrate International Yoga Day!

TBA A Taste of the Mediterranean Wine Dinner

A wine pairing menu featuring a variety of delicious flavours inspired by the cuisine of the Mediterranean Enjoy a full five-course dining experience, each course paired with a special selection of wine.

JULY

9 Eid Al Adha

Eid Al Adha inspired buffet in VELA

9–13 Bourbon Cocktail Week

For a unique take on Bourbon based cocktails, join us in FEN Barl

Woman's Dive Day

Experience diving with IMMERSION & GLIDE through a day dedicated to community, self-discovery and adventure!

26 Maldives Independence Day Maldivian BBO buffet in VFLA

AUGUST

6-9 Shaken or Stirred Cocktail Week

Delight your taste buds with Martini inspired cocktails - shaken or stirred.

17 Crab and Beer Festival

A delightful seafood lunch buffet paired with a round of craft brews in TURQUOISE Garden

24 Provence Rosé Wine Tasting in the Lagoon at Sunset

A sensory experience in which you can enjoy an exclusive Rosé wine tasting in the turquoise waters of our lagoon.





Director of Food & Beverage - Mariun Van Rooyen.

Velassaru Maldives is excited to introduce to you our newly appointed Director of Food and Beverage, Mariun Van Rooyen.

Originally from South Africa, Mariun's hospitality career started 18 years ago as an orientation trainee at Marriot and continued with his degree in Hospitality Management from the University of Johannesburg through Marriot Hotel's bursary program. Mariun's past hospitality experiences and invaluable knowledge have taken him far on his career path. He has held numerous senior roles in multiple world–class hospitality brands across South Africa. Before joining Velassaru, he worked at Tsogo Sun, Peermont Global, BON Hotels, Accor, Marriott, and Legacy Hotels.

Mariun has an open-minded approach to taking constructive feedback and improving himself and those around him by continuous training and learning. He is dedicated, focused, and passionate about exceeding every Guest's expectation.

Mariun says he believes "the value is not found in crystal glasses or fancy caviar but in the smiles of the staff who are passionate about giving their guests an incredible experience".



Umar Ali - A Velassaru Stalwart

Hailing from the northern part of the Maldives, HDh. Kulhudhufushi, Umar Ali, affectionately known as Umarbe, has dedicated more than 45 years of his life to Maldives Tourism Industry.

Umarbe first arrived at Velassaru Island during the early 1990s, then known as Laguna Beach Resort. He is one of the pioneers who developed the island into the luxury resort that we see today. Later in the year 2008, Laguna Beach Resort was rebranded to Velassaru Maldives.

Currently, Umarbe is counting his 32nd year of continuous service to Velassaru Maldives in the Gardening & Labour Supervisor capacity and his 45th year of continuous service to Universal Enterprises Pvt Ltd.

The dedicated and extremely talented people responsible for the wonderful environment of indigenous and tropical plants on the island is the Gardening team led by Umarbe. They are all passionately working to maintain and nurture the landscape of the property's tropical surroundings.

A man of many talents and dedicated to his rich and colourful culture, Umarbe also shares with the younger team members his gift for the traditional Maldivian craft of weaving palm leaves. "Weaving animals and flowers from Palm leaves is a traditional Maldivian craft that we used during the annual Eid celebration"

National HR Convention and EXPO 2022 MAHRP

Five of the Velassaru Team members participated in the two-day convention, themed "Transformation and Culture-Future of Human Capital. This key event was organized by the Maldives Association of Human Resource Professionals (MAHRP) last May 2022. Participants were able to understand best practices, and observations, and learned from International and Maldivian Expert and Keynote speakers as they presented topics from Leadership and Growth, Wellness and Learning Culture, Tech and Transformation, Creating Organizational learning agility, and most importantly the attention to give to an individual's personal growth. As a part of its aim to develop human resources within the Nation, MAHRP regularly hosts Knowledge and Best Practice Share sessions, and exclusive training events in the Maldives with World's Leading Thought Leaders.

AWARDS AND RECOGNITION

Awards and Recognition Our award-winning resort has received accolades from around the globe and has garnered praise from travelers and industry bodies alike.



TripAdvisor's 2022 Travellers' Choice Award

Velassaru Maldives received TripAdvisor's 2022 Travellers' Choice Award. Every year, TripAdvisor recognises businesses that have demonstrated excellence in the hospitality industry with a Travellers' Choice Award. This year we are again one of them! We extend our gratitude to our guests for appreciating our Team's efforts and promise to keep elevating our performance to match their expectations.



Booking.com Traveller Review Awards 2022

We are thrilled to share that Velassaru Maldives has been awarded the Traveller Review Awards 2022 by Booking.com for superb reviews. The award is something that all the Velassaru team is celebrating. The hard work over the last year is a powerful testament to the dedication and resilience to provide incredible guest experiences. We are pleased that our team's exceptional service and dedication has ensured that our guests have had unforgettable vacations on our little piece of paradise.

This award, based on review scores from verified travelers worldwide, celebrates the exceptional Booking.com hospitality partners. Each of them has shown incredible resilience in the face of disruption, overcoming trials and tribulations while providing travelers with experiences that last a lifetime.

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Facebook Currently, there are more than 64,600 followers on Velassaru page page and 89,000 followers in Instagram page. Follow us every day and discover interesting stories and opportunities Velassaru has to offer.











