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With the lazy days of summer starting to fade away for many of you, we think now is a great time to share our news and updates from the past few months.

Our Summer at Amilla programme was a huge hit with children and teens, who dived right into action-packed days while their parents had some time to rest and recuperate.

[EXPLORE](#)



UP AND COMING

Our festive programme for 2021/22 is shaping up to be one of the best on record. We are delighted to welcome back to Amilla DJ Scott Mills, of BBC Radio 1, to help us ring in the New Year. The thrilling acrobats from the Area 51 team will also return to our shores. They'll be performing their daredevil stunts from the build-up to Christmas all the way right through to the Orthodox Christmas celebrations in January. The theme for this New Year's Eve is "Out of the Blue", with an Underwater Venetian vibe. Russian superstar singer, **Dima Bilan**, joins us for the Orthodox Christmas and New Year as well.



CHEF KONSTANTIN IVLEV

August saw **Chef Ivlev** visiting Amilla from Moscow. The star of Hell's Kitchen Russia cooked up a storm for our lucky guests over two glorious gala dinners that showcased his 'new Russian Cuisine'. He also 'popped up' to offer guests Russian pancakes at breakfast and ruby red borscht at lunch. As a finale, his masterclass at Feeling Koi provided a lot of interactive fun and learning.

We're looking forward to the leaves turning colour in the northern hemisphere as that's the cue for our [Autumn](#) programme. October and November will see a multitude of events including Halloween, Thanksgiving and Guy Fawkes' Night all being celebrated at Amilla. Performers will host workshops for guests and tennis star, [Viktor Troicki](#), will be in residence for two weeks, holding master classes and private sessions.

Stay tuned for more announcements on our brand new [events page](#).



DELIGHTFUL DINING

September sees the launch of our re-envisioned restaurant, East (previously Wok). We have built a new Tandoor hut adjacent to it and are launching a new South Indian Menu. This has been supported by the arrival of a beautiful range of metal craft Thali plates and more.

We have also received a brand new, beautiful range of plates for Barolo, East and for the main kitchen. This is just part of the changes we're making to continually improve the culinary experience at Amilla.



WORKING 9 to 5!

Our maintenance team has been hard at work on our Villa Refreshment Programme. So far, we've updated 16 villas. The interior woodwork and tiles have been given a makeover and the outdoor decking has had a facelift.

The Lagoon and Reef Villa jetty timber replacement project is still underway. We're expecting another shipment soon so we can complete the work. This week we kicked off work on the Residences. These luxury spaces will have new tiles indoors and outdoors, as well as other new flourishes. And the best news is that we are completing these works with little or no impact on our guests in house.





WELLNESS YOUR WAY

Our groundbreaking programme continues to evolve. Chef Doolum and his team have been increasing our vegan offerings in the past month. He has also introduced keto-friendly cauliflower sushi at Feeling Koi and a delicious new sugar-free cafe latte ice cream.

GROWING UP

Amilla's **Homegrown** programme continues to expand! Our 18 hydroponics houses now provide 60% of the resort's lettuce requirements. Mystique Garden now supplies all of our basil and mint. This has helped us to reduce our packaging waste and air miles as part of our environmental efforts. The Pentagon, our oyster mushroom hut, is about to start sporing as well.

The on-site waste management centre, The UN, (short for Undo the Harm) is also operational. We have a dedicated team that sorts and processes the waste for recycling and reuse. Another way we reduce the amount of waste we produce is by utilising new reusable containers in our kitchens and compostable products wherever possible.

While COVID is still taking its toll around the world, here at Amilla we are proud that our robust [policy of PCR](#) testing all guests and staff on arrival has allowed our bubble of safety to remain intact. Guests comment on the feeling of safety they have here on our naturally lush and spacious island. The large size of Amilla Fushi means that guests have plenty of space to play and roam.

We hope to see you on our shores again soon.

Jason Kruse

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