



Dear Guests,

Amilla is bursting into 2021 with a host of exciting changes and improvements. New dining furniture has arrived to brighten up [Feeling Koi](#) and [Barolo Grill](#), new outdoor dining chairs for our [Residences](#) - and most exciting of all, new sunbeds and sun umbrellas for our main beach to ensure you enjoy lazy sunnydays to the max. Over at our restaurants, we have new menu covers, table mats, napkins and sustainable wooden pizza boxes.

Our Heart of House area has also been freshened up, with a brand-new air-conditioned recreation hall for our team, packed with things to entertain them during their down time. The area includes a new pool table, table tennis, table football and an area for card games and board games.

Shukuriyaa,

Jason



PCR RESULTS PRONTO

As you know, we've maintained our policy of PCR testing all guests and staff when they arrive at Amilla. This secondary layer of testing (backing up the Maldives' requirement for a PCR test before you fly) along with our new [protocols](#) has allowed us to create a safe haven at the resort, with unparalleled levels of freedom. We have taken this one step further by purchasing our own rapid PCR testing machine. The Bosch Vivalytic machine allows us to get your results in just two to three hours from 1st of March onwards. Previously, we had to send the results to a lab on another island, with a waiting time of 16-18 hours. So you'll no longer have to wait until the following day to be able to explore Amilla's naturally lush paradise, mask-free. With the machine on our island, we can also extend random sampling of our team members, to consolidate the safety of everyone here. These testing policies have allowed Amilla to remain COVID-19 free this far.



WELLNESS YOUR WAY (WYW) MENUS

Our ground-breaking WYW [programme](#) has seen some exciting new developments in the past month. All our dining outlets now include specific menus offering a plethora of options for dietary requirements. Just mention gluten-free, dairy-free and vegan/vegetarian, and you'll receive your own menu. This takes the guesswork out of ordering and helps keep you on track in your 'eating lifestyle'. Our gluten-free menu has the added bonuses of a delicious new bread recipe, muffins and crispy cassava flour seedy crackers. And our cocktail menu has had a complete makeover too, with many now featuring our range of Homemade@Amilla probiotic sodas and a sugar-free section.



A FLAVOUR OF THE MALDIVES

We've launched a new destination dining [brochure](#) with a tempting array of options. From a simple beach setup to a stunning sandbank or even a table made out of sand, there is something for everyone. Our featured dining experience is the 'Maldivian Immersion'. This unique private dining experience starts with a Maldivian cooking class, followed by a short 'Bodu Beru' (local drumming and dancing) lesson. Then after a relaxing afternoon, our team will dress you in traditional Maldivian national dress for you to begin your feast of local cuisine. The meal is set up beside the Indian Ocean and includes cocktails made using coconut toddy tapped from Amilla's coconut trees.



AN ISLAND OF SURPRISES

We have added an exciting new concept to our unique [ethos](#). The aim of 'An Island of Surprises' is to surprise and delight all our guests- exceeding their expectations. So, we have devised exciting, highly personalised ways to please you during your stay on our island. While we won't spoil the surprise by spilling all our secrets now, we can reveal one treat we devised for everyone is the relaunch of our fun 'Message in a Bottle' game, whereby we hide bottles with prizes in them around the resort for guests to seek out.



HOMEGROWN EXPANSION

More new arrivals on the island – this time in the form of 16 hydroponics houses! This now brings us up to a total of 22 on the island. This expansion of our Homegrown@Amilla programme will help us reach our goal of producing all our salad leaves right here on Amilla. Not only will it mean better tasting and more nutritious salads, but it will also help us to drastically reduce waste packaging, plastic wrapping and our carbon footprint. Homegrown@Amilla has now also harvested its first loofahs, which we will use in our Alchemy Bar to make our own shower scrubbers.



POP-UP RESTAURANT - MINISTRY OF CRAB

We are thrilled to announce a [Ministry of Crab](#) pop-up restaurant taking over Wok this Easter. Named as one of Asia's 50 Best Restaurants, this famous Sri Lankan brand is bringing its magic to our island. Championing the seafood of the Maldives' next-door neighbour, the Ministry of Crab's modus operandi is using fresh quality ingredients (with a daring no-freezer policy) to create delicious fine dining cuisine. In particular, the MoC has elevated indigenous wild-caught mud crab to unparalleled levels. Aficionados frequently refer to the MoC's mud crab dishes as 'the best crab in the world'.

UNTIL NEXT TIME

We know that many of our guests are locked down in their homes and cities and suffering through the winter blues. I hope that our news brings a spot of tropical sunshine into your day. We still do have some availability in our Overwater Villas for Easter, so if you're dreaming of a tropical escape then drop us a line on stay@amilla.com.

Warm regards,

Jason